

DINNER

STARTERS

👉 **Forty Rolls**

chicken · black-eyed peas · collard greens · dirty rice
crispy wonton (v) – 9

Twisted Gizzards

classic fried · Forty Acres Hot Sauce crisps
wonder bread sauce – 9

Fried Okra

cajun aioli · green onions (v) – 8

Pork Skins

plain, mesquite or cajun – 4

👉 **Forty Acres Wings**

5 double-brined wings · choice of Forty Acres Hot Sauce
jalapeño syrup · buttermilk ranch – 9

Forty Acres Sampler

wings · pork skins · forty rolls · okra – 14

Black-Eyed Pea Hummus

grilled bread or gluten-free crackers (gf*/v) – 9

👉 **Cast Iron Cheese**

traditional: thick-cut provolone · chimichurri

summer: goat cheese · peach chutney

served with grilled bread or gluten-free crackers (gf) – 9

Fried Green Tomatoes

tabasco-pickled okra · cajun remoulade (v) – 8

Fried Cauliflower

tossed in one of our signature sauces (v) – 8

CHEF PLATES

Creole Catfish

fried or blackened · signature sauce · dirty rice – 16

👉 **Stuffed Chicken & Waffles**

buttermilk-brined chicken wings · one stuffed mac &
cheese wing · blue cornmeal waffles · jalapeño syrup – 16

Michigan Craft Burger

lettuce · tomato · beer · onion · mayo · brioche bun
hand-cut fries – 14

Soul Possible Burger

vegan burger · smokey bbq glaze · onion · pickle
hand-cut fries (v) – 16

Sweet Potato Dumplings

cranberry · walnuts · cognac "cream" sauce (v) – 16

Jerked Cornish Hen

red beans · rice – 20

Soft Shell Crab

cornmeal-fried crab · pineapple salsa · rice grits – 23

Quinoa & Collards Stir Fry

peas · cauliflower · carrots (v) – 16

Bistro Filet

potato hash · asparagus – 23

Salmon

chef's selection, ask server for details – 21

👉 **Sweet Potato & Turkey Tamales**

cubed sweet potato · black beans · garbanzo beans
corn · green tomato salsa verde purée (gf) – 17

Pork & Beans

bone-in pork shank · house beans – 18

GRITS

House

shrimp · house specialty spicy smoked tomato purée (gf) – 15

Northern

shrimp · sweet savory glaze · whole grain mustard
white wine (gf) – 15

Southern

shrimp · cream · asiago · parmesan · bacon · pancetta
yellow, red & green peppers (gf) – 14

Vegan

wild mushrooms · black garlic (v) – 14

👉 **Flight of Grits**

a tasting of three shrimp & grits of your choosing (gf) – 14

GUMBO

BYO Gumbo

rice · okra · zucchini · squash · celery · mirepoix
microgreens (v) – 12

Choice of Proteins

andouille sausage · crawfish
scallops · mussels · shrimp – 2 each
oysters · tempeh – 3 each

GREEN PLATES & SOUPS

add chicken • catfish - 4 | add shrimp • steak - 6

Caesar Salad

grilled romaine • grated parmesan
cornbread croutons (gf*) - 11

Green Plate Sampler

hummus spread • green tomato bruschetta
rotating chef's choice • assortment of bread &
pickled veggies (gf*/v) - 14

Chopped Salad

cornbread croutons • pickled onions • carrots
cucumber • egg • avocado • crispy black-eyed peas
harissa-style dressing (gf*) - 11

Mixed Greens & Watermelon Salad

mixed greens • jalapeño vinaigrette
watermelon • radish - 10

Soup Of The Day

(gf/v) - cup - 4 • bowl - 6

SOUL PLATTERS

BUILD YOUR OWN PLATTER

choice of protein • two sides • bread - 17
additional protein - 7 • additional side - 4
roasted chicken - 10 • brisket - 10

Proteins

roasted chicken (gf)
fried chicken — mixed • white-meat only +2
chicken breast — grilled • blackened (gf)
catfish — grilled • blackened • fried (gf)
slow smoked brisket (gf)
shrimp — sautéed • blackened • fried (gf)
pork or turkey chop — fried • grilled (gf)

Vegan Options

tempeh (gf/v)
cauliflower steak (v)

The Sides

macaroni & cheese
greens — turkey • vegan (gf/v)
black-eyed peas (gf/v)
sweet potato (gf/v)
dirty rice (gf/v)
mashed potatoes (gf/v)
grits (gf/v)
green beans (gf/v)
grilled sweet corn (gf/v)
cole slaw (gf)
seasonal vegetables (gf/v)
french fries (gf/v)
cup of soup (gf/v)
side salad (gf/v)
vegan mac & cheese (v) +2

Forty Acres Soul Platter

our idea of the perfect platter! fried pork chop
chicken • catfish • greens • mac & cheese - 20

Vegan Platter

tempeh • greens • black-eyed peas • vegan mashed
potatoes • vegan mac & cheese - 18

Catfish Platter

fried catfish • garden spaghetti • fried okra - 18

Sammy G Seafood Platter

fried catfish • fried oysters • fried shrimp • fries - 21

FAMILY PLATTER

customize a meal for four
served with choice of bread - 59

Choose Appetizer:

fried pork skins • okra • forty rolls

Choose 3 Proteins:

chicken • catfish • pork chop • tempeh

Choose 3 Sides

Choose Dessert:

peach cobbler • bread pudding

OUR STORY

Located in the heart of the Wealthy Street District, Forty Acres unapologetically celebrates the Authentically American history, resilience and success of the black community. We honor our unique heritage with soul food, a superior dining experience and local sourcing so that all ethnicities can enjoy the food that has nourished this country from the beginning.

Forty Acres welcomes you to celebrate with us.