

DINNER

STARTERS

👉 **Soul 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

Chicken Skins

jalapeño syrup · sumac · chives – 7

Forty Acres Wings

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

Forty Acres Sampler

wings · chicken skins · soul rolls · okra – 14

Black-Eyed Pea Hummus

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

👉 **Cast Iron Cheese**

thick-cut provolone · chimichurri · 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 breasts · blue cornmeal waffles
jalapeño syrup – 16

Cauliflower Steak & Mash

gravy · seasonal vegetables (v) – 17

Soul Sliders

three beef sliders · brioche buns · caramelized onions
hand-cut fries – 14

Sweet Potato Dumplings

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

Country Ham & Scallops

thin sliced ham · bay scallops · parmesan crisp
chive oil – 21

Crab Cakes

blue cornmeal dusted lump crab · sweet corn succotash
crispy onions – 23

Turkey Chops

green beans · mashed potatoes · good gravy – 18

👉 **Sweet Potato & Turkey Tamales**

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

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 · tempeh – 2 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

pickled deviled eggs • chilled grilled green tomatoes
five-bean salad • black-eyed pea hummus
crackers (gf*) - 14

Planter's Salad

romaine • pickled egg • cornbread croutons • pickled onions
farmer's cheese • house-made buttermilk ranch (gf*) - 11

Jabari Salad

green beans • cannellini beans • kidney beans
lima beans • garbanzo beans • onions • peppers
white balsamic vinaigrette (gf/v) - 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

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 chop — fried • grilled (gf)
tempeh (gf/v)

The Sides

macaroni & cheese
greens — traditional • turkey • vegan (gf/v)
black-eyed peas (gf/v)
sweet potatoes (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)

Forty Acres Soul Platter

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

Vegan Platter

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

Catfish Platter

fried catfish • garden spaghetti • fried okra - 18

FAMILY PLATTER

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

Choose Appetizer:

fried chicken skins • okra • soul rolls

Choose 3 Proteins:

chicken • catfish • brisket • pork chop • tempeh

Choose 3 Sides

Choose Dessert:

peach cobbler • bread pudding • sweet potato pie

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.