

LUNCH

Tuesday – Saturday, 11am – 4pm

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*t/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

SANDWICHES

All sandwiches (except chops) served with fries. Upgrade to another side – 1

Po'boys

lettuce · tomato · remoulade
· catfish - fried or blackened – 11
· shrimp - sautéed or fried – 10
· classic - potatoes · peppers (v) – 10

Vegan Wrap

buffalo cauliflower · black-eyed pea hummus · fried okra
lettuce · tomato · cucumber · cajun aioli (v) – 12

Sliders

· beef – 12
· crabcake – 14
· chicken and waffles – 16

Grilled Cheese

provolone · pimento spread · grilled
french bread · chimichurri – 8

Chops

open faced · breaded turkey chop or pork chop
mashed potatoes · good gravy – 12

BLT

pulled bacon · fried green tomato · lettuce · choice of
cajun aioli · remoulade · chimichurri – 11

☛ Fried Bologna

classic fried bologna · wonder bread – 8

Chicken "Samich"

grilled or fried chicken breast · lettuce · tomato
choice of sauce – 12

GRITS

House

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

Northern

shrimp · sweet savory glaze · whole grain mustard
white wine (gf) – 14

Southern

shrimp · cream · asiago · parmesan · bacon · pancetta
yellow, red & green peppers (gf) – 15

Vegan

wild mushrooms · black garlic (gf/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 (gf/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

Soup Of The Day

(gf/v) cup - 4 • bowl - 6

👉 Planter's Salad

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

👉 Jabari Salad

green beans • cannellini beans • kidney beans
lima beans • garbanzo beans • onions • peppers
white balsamic vinaigrette (gf/v) - 10

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

Soul Bowls

- Garden Spaghetti - 13
- Chicken Noodle - 12
- Quinoa & Collards Stir Fry (v) - 11
- Steak & Cheese - 15

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.