



SPRING 2025

COCKTAILS

Mint Julep

Buffalo Trace, Steen's cane syrup, fresh mint, crushed ice

Black Manhattan

Old Overholt Rye, Amaro Averna, bitters, orange peel

Acme Martini

Uncle Val's gin, Noilly Prat extra-dry vermouth, orange bitters, lemon peel

Sazerac

Jameson Irish Whiskey, bitters, sugar, Herbsaint

Gold Rush

Benchmark Top Floor Bourbon, honey, lemon

CRAFT BEER ON TAP

BURIAL BEER CO Asheville, NC

Lightgrinder American Porter 5.8%

Hellstar Dark Lager 4.8%

Imperial Coffee Stout 10%

FOOTHILLS BREWING Winston-Salem, NC

Hoppyum IPA 6.2%

DOGFISH HEAD Milton, DE

Grateful Dead Juicy Pale 5.3%

LOCAL CIDER ON TAP

JAMES CREEK

Stargazer Mighty Hunter 6.6%

COCKTAIL SNACKS

When you're hungry but not quite ready to order

Served with fried saltines

Smoked Fish Dip

Baked Crab & Artichoke

Bourbon Pimento Cheese

French Onion Dip

Make any dip gluten free

by substituting cucumber rounds

Rosemary Street

BCN Gin, rosemary, lemon, tonic

Archangel

gin, Aperol, cucumber

Aviation

gin, maraschino liqueur, creme de violettes, lemon

French 75

Gordon's London dry gin, lemon, bubbly

Grapefruit Daquiri

aged rum, lime, grapefruit rosemary simple

SPIRIT FREE

The Barracuda 0%

seasonal ginger shrub with soda

ATHLETIC BREWING CO.

"Run Wild" IPA 0%

"Upside Dawn" Golden Ale 0%

SOUTHERN SODAS

Orange Nehi (12oz btl) 0%

Peach Nehi (12oz btl) 0%

Blenheim's Hot Ginger Ale 0%

Cheerwine (12oz btl) 0%

Topo Chico (12oz btl) 0%

WINE

BUBBLES

BELE CASEL

Asolo Prosecco Treviso, ITA

"Hold me closer, tiny dancer"

AVINYO CAVA

Reserva Brut Rosé

"Pinot Noir in a tux"

WHITE

BOUCHARD PERE & FILS

Chardonnay Cote-d'Or, Burgundy

"April in Paris"

LUBERRI

Rioja Blanca "Zuri" Basque Region, ESP

"Did someone say oysters?"

RANGA RANGA

Sauvignon Blanc Marlborough, NZ

"The inevitable"

MARZIANO ABBONA

Favorita Valle dell'Olmo Piemonte, ITA

"How to play hooky"

PINK

AMEZTOI TXAKOLINA

Rubentis Basque Region, ESP

"What you've been waiting for"

FONTANAVECCHIA

Aglianico del Taburno Tabarosa

Campania, ITA

"The crowd pleaser"

RED

CHATEAU MUSAR

Jeune Bekaa Valley, Lebanon

"Where it all began"

ALAIN GRILLOT

Crozes-Hermitage Syrah

Northern Rhone, FRA

"King of the North"

ARESCA

"La Moretta" Barbera D'Asti Monferrato, ITA

"Paul Rudd in a glass"

LA COMARCAL

Grenache Blend Valencia, ESP

"The exotic pork lover in the crowd"

FOUR GRACES

Pinot Noir Willamette Valley, OR

"All in the Family"



DINNER

SPRING 2025

COLD

Shooting Point Oysters*, VA (gf)

(6) • (12)

served raw on the half shell,
champagne mignonette, cocktail sauce
add saltines

Tuna Crudo* (gf)

fresh avocado, pineapple,
with chili, peanut & sesame macha

Deviled Eggs (gf)

shoestring potatoes

Cast-Iron Skillet Cornbread

Steen's open kettle cane syrup,
black pepper, butter

Angel Biscuits

goat cheese,
basil pesto butter

Acme Hushpuppies

Tupelo honey butter

Celery Root Remoulade

grated celery root tossed in New Orleans
style remoulade, spicy cornmeal-crust
fried shrimp

Acme Calamari Salad

asian style slaw, sweet peppers,
spicy chili vinaigrette, tossed with
fried calamari

Roasted Baby Cauliflower (gf)

arugula, grape tomatoes,
green goddess

Grilled Caesar Salad

Little gem, toasted breadcrumb crumble,
parmesan, classic Caesar dressing

Wedge Salad (gf)

baby iceberg, smoked blue cheese,
candied bacon, olives, roasted cherry
tomatoes, buttermilk dressing

Tuscan Kale Salad

roasted beets, grapefruit, winter radishes,
red onion, feta, citrus vinaigrette

HOT

Smoked Chicken Hand Pies (gf)

tomato relish, guacamole

Martha's Mississippi Tamales (gf)

pork belly, onions, local chiles, queso
fresco, sour cream, pico de gallo, mole

Shrimp Etoufée

rice, trinity, fresh shrimp, tomatoes,
cream, seafood stock

Brussels Sprouts (gf)

hot pepper jelly, toasted almonds,
Chapel Hill Creamery Calvander cheese

Fried Oyster Sliders

Old Bay remoulade, housemade pickles,
plum tomato, warmed roll

Southern Tomato Pie

tomatoes, Duke's, Chapel Hill Creamery
Hickory Grove cheese, fresh herbs

Gumbo

rice, tomato, duck confit, okra, andouille,
blue crab, shrimp, crawfish

Red Beans & Rice (gf)

grilled jalapeño and cheddar sausage,
green tomato & sweet pepper chow chow

CLASSICS

Blackened Salmon* (gf)

cheese grits, black beans, green tomato
salsa verde, cilantro

Flash Fried Flounder

hoppin' John, collard greens,
boiled peanut-tomato-jalapeño sauce

Acadian Jambalaya

trinity, okra, fried artichokes,
creole tomato sauce

add Pan-Seared Duck Breast

Forever Roasted Pig

overnight-smoked local pork,
housemade BBQ sauce, mac n' cheese,
fried okra, coleslaw

Pecan-Crusted Fried Chicken

mashed Yukon Gold potatoes,
butter beans, mushroom gravy

Steak Frites (gf)

Cajun-spiced seared Ribeye,
French fries, Herbsaint butter

Acme Deluxe Smash Burger*

two patties, All-American cheese, lettuce,
beefsteak tomato, housemade b&b pickles,
spicy Popo sauce, house-cut fries

substitute Acme's Bourbon Pimento Cheese

add applewood smoked bacon

SOUTHERN SIDES

**Mashed Potatoes
& Gravy**

Butter Beans (gf)

Mac n' Cheese

Cheese Grits (gf)

French Fries (gf)

Collard Greens (gf)

Fried Okra

Sunday Brunch 10am - 2pm

FARMS & PURVEYORS WE LOVE

TOM ROBINSON'S SEAFOOD
SHOOTING POINT OYSTER CO.
BETH'S FARM
FIRSTHAND FOODS
LATTA'S EGG RANCH
LYON FARMS

*THESE ITEMS ARE OFFERED RAW AND/OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE ALERT YOUR SERVER IF THERE ARE ANY FOOD ALLERGIES IN YOUR PARTY.

NO SPLIT CHECKS OR SUBSTITUTIONS, PLEASE.

20 PERCENT GRATUITY ADDED TO PARTIES OF FIVE OR MORE.

WE RESERVE THE RIGHT TO ADD GRATUITY TO OTHER CHECKS
AT THE DISCRETION OF MANAGEMENT.

@ACMECARRBORO

**DAMN
GOOD
FOOD**