

ACME

— FOOD & BEVERAGE CO. —
27510

SUMMER 2025

SUNDAY BRUNCH



COCKTAILS

MIMOSAS

Prosecco with your choice of:

Orange Peach & Ginger
Grapefruit Rosemary Grapefruit
Mango

Pimm's Cup

Pimm's No 1, lemon, ginger ale,
cucumber

Acme Bloody Mary

Housemade Bloody Mary mix,
Sobieski vodka

Breakfast Martini

gin, lemon, dry curacao

Acme Michelada

Housemade Bloody Mary mix, lager

CRAFT BEER ON TAP

BURIAL BEER CO Asheville, NC

Innertube Lager 3.5%

Bitty Zwickelbier 3.8%

Lightgrinder American Porter 5.8%

Griddle Espresso 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%

Aperol Spritz

Aperol, prosecco, soda water

Hugo Spritz

elderflower, prosecco, soda water, mint

Grapefruit Rosemary Spritz

grapefruit, rosemary, prosecco,
soda water

Rosé Spritz

Rosé vermouth,
sparkling rosé, soda water

French 75

Gordon's London dry gin,
lemon, bubbly

SOUTHERN SODAS & SPIRIT FREE DRINKS

Orange Nehi (12oz btl) 0%

Peach Nehi (12 oz btl) 0%

Blenheim's Ginger Ale 0%

Cheerwine (12 oz btl) 0%

Topo Chico (12oz btl) 0%

Fresh Grapefruit or Orange Juice

Iced Chai

Chocolate Milk

The Barracuda 0%

seasonal ginger shrub with soda

Green Crush 0%

honeydew melon, ginger, mint, lime

ATHLETIC BREWING NA BEER

"Run Wild" IPA 0%

"Upside Dawn" Golden Ale 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

XARMANT TXAKOLI

Basque Region, ESP

"How to play hooky"

BOUCHARD PERE & FILS

Chardonnay Cote-d'Or, Burgundy

"April in Paris"

SURRAU

Vermentino "Sciala" Sardenia, ITA

"Did someone say oysters?"

RANGA RANGA

Sauvignon Blanc Marlborough, NZ

"The inevitable"

PINK

CHATEAU MUSAR

Jeune Rosé Bekaa Valley, Lebanon

"The crowd pleaser"

AMEZTOI TXAKOLINA

Rubentis Basque Region, ESP

"What you've been waiting for"

RED

ARESCA

"La Moretta" Barbera D'Asti Monferrato, ITA

"Paul Rudd in a glass"

CHATEAU MUSAR

Jeune Bekaa Valley, Lebanon

"Where it all began"

ALAIN GRAILLOT

Crozes-Hermitage Syrah

Northern Rhone, FRA

"King of the North"

LA COMARCAL

Grenache Blend Valencia, ESP

"The exotic pork lover in the crowd"

FOUR GRACES

Pinot Noir Willamette Valley, OR

"All in the Family"



SUNDAY BRUNCH

SUMMER 2025

SHARE

Housemade Hot Donuts

salted caramel, chocolate,
& maple glazes

Warm Cinnamon Rolls (2)

brown sugar, raisins, pecans,
citrus glaze

Sour Cream Coffee Cake

sour cherries, almonds, brown sugar &
cinnamon crumble, whipped cream

Acme Deviled Eggs

Latta's farm eggs,
fried shoestring potatoes

Acme Hushpuppies

Tupelo honey butter

Cucumber Sandwiches

english cucumber, cream cheese, dill,
white bread

Chopped Ham Biscuits (4)

chopped ham, cheese, maple,
mustard, served warm

Bourbon Pimento Cheese

squash pickles

Baked Crab & Artichoke Dip**Smoked Fish Dip****French Onion Dip**

Dips & spreads are served with fried saltines.

*Make any dip gluten free by
substituting cucumber rounds*

MAIN

Classic Wedge Salad (gf)

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

Acme Breakfast

two eggs scrambled, bacon & sausage,
grits or tater tots, warm buttermilk
biscuit, fresh strawberry butter

Texas Border Breakfast Bowl

vegetarian black beans & rice,
cheddar & mozzarella, scrambled eggs,
pico de gallo, avocado, corn tortillas
add bistro steak

Orange County Special

buttermilk biscuit topped with sausage
gravy or tomato gravy, scrambled eggs,
grits, salad

Malted Buttermilk Waffle

bacon, maple syrup, sweet butter
kid version with whipped cream and sixlets
Add fresh blueberries
Add Nashville-style hot chicken

Brunch Hoppin' John*

black-eye peas, rice, collard greens, fried
eggs, chipotle hollandaise
add forever roasted pig

Acme Deluxe Eggs Benedict*

two poached eggs, fried green tomatoes,
ham, toasted English muffin, Hollandaise
sauce, grits, salad

**Eggs Florentine
with Seared Salmon**

two poached eggs, toasted English
muffin, hollandaise sauce, grits, salad

Cast-Iron Skillet Crab Cake Benedict*

two poached eggs, toasted English
muffin, hollandaise sauce, grits, salad

Southern Tomato Pie

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

Fried Green Tomato Sandwich

fried green tomato, pimento cheese,
bacon, housemade b&b pickles, fries

Acme Tomato Plate

local tomatoes, fresh mozzarella,
basil pesto, deviled eggs,
summer squash pickles, crunchy salt

BLT Bento Box

heirloom tomatoes, basil aioli,
bibb lettuce, Texas toast, bacon weave,
blue ribbon potato salad

Acme Barbecue Sandwich

overnight smoked pork, cole slaw,
pig sauce, house-cut fries

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

Blackened Salmon (gf)

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

Pecan-Crusted Fried Chicken

rice, butter beans, tomato gravy

Please no substitutions or changes.

**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