

ACME

— FOOD & BEVERAGE CO. —
27510

TOMATO FEST '25

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

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

CRAFT BEER ON TAP

BURIAL BEER CO Asheville, NC

Innertube Lager 3.5%

Bitty Zwickelbier 3.8%

FOOTHILLS BREWING Winston-Salem, NC

Hoppyum IPA 6.2%

EDMUNDS OAST BREWING Charleston, SC

Strawberry Lemon Sour 5.5% • 7

DOGFISH HEAD Milton, DE

Grateful Dead Juicy Pale 5.3%

LOCAL CIDER ON TAP

JAMES CREEK

Stargazer Mighty Hunter 6.6%

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

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 ESP

"Pinot Noir in a tux"

VOIRIN-JUMEL

Champagne Cramant, FR

"May all your pains be champagnes"

WHITE

XARMANT TXAKOLI

Basque Region, ESP

"How to play hooky"

RANGA RANGA

Sauvignon Blanc Marlborough, NZ

"The inevitable"

BOUCHARD PERE & FILS

Chardonnay Cote-d'Or, Burgundy

"April in Paris"

MONTENIDOLI

Vernaccia Tuscany, ITA

"Did someone say oysters?"

PINK

SCAIA

Rosato Veneto, ITA

"The antidote to heat and humidity"

FAMILLE COMBARD

Figuière Méditerranée Provence, FRA

"Toujours Provence"

RED

ARESCA

"La Moretta" Barbera D'Asti Monferrato, ITA

"Paul Rudd in a glass"

LA COMARCA

Grenache Blend Valencia, ESP

"The exotic pork lover in the crowd"

CHATEAU MUSAR

Jeune Bekaa Valley, Lebanon

"Where it all began"

FOUR GRACES

Pinot Noir Willamette Valley, OR

"All in the Family"

ALAIN GRAILLOT

Crozes-Hermitage Syrah

Northern Rhone, FRA

"King of the North"



SUNDAY BRUNCH

TOMATO FEST 2025

SHARE

Housemade Hot Donuts
salted caramel, chocolate,
& maple glazes

Warm Cinnamon Rolls (2)
brown sugar, raisins, pecans,
citrus glaze

Sour Cream Coffee Cake
cherry tomato, 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, fried green tomatoes,
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

Please no substitutions or changes.

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, spinach, tomato,
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

FARMS & PURVEYORS WE LOVE

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

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

*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**