

# ACME

— FOOD & BEVERAGE CO. —

## 27510

### • COCKTAILS •

#### ROSEMARY STREET

London Dry gin, rosemary, lemon, tonic

#### BROWN SUGAR

bourbon, brown sugar syrup, lemon, ginger beer

#### SPRING DAIQUIRI

light rum, in-house lime cordial, whole star anise

#### BLOOD ORANGE MARGARITA

Blanco tequila, blood orange, Aperol, lime

#### REALLY OLD-FASHIONED

bourbon, Steen's cane syrup, bitters

### • CRAFT BEER •

#### ON TAP

**WICKED WEED BREWING** Asheville, NC  
Pernicious IPA 7.3%

**WISEACRE BREWING** Memphis, TN  
Bow Echo Hazy IPA 7%

**FOOTHILLS BREWING** Winston-Salem, NC  
Carolina Blonde Ale 4.3%  
Torch Pilsner 5%

**BELL'S BREWERY** Comstock, MI  
Oberon American Wheat Ale 5.8%

### • LOCAL CIDER •

**JAMES CREEK** Stargazer "Mighty Hunter" Semi-Dry 6.6%

### • ALCOHOL FREE •

#### THE BARRACUDA

pineapple, serrano, and cinnamon shrub with soda

**ATHLETIC BREWING CO.** "Run Wild" IPA 0%

**ATHLETIC BREWING CO.** "Upside Dawn" Golden Ale 0%

Sunday Brunch 10am - 2pm



# SPRING 2024



## WINE

### BUBBLES

**AVINYÓ** Cava *Reserva Brut* Catalonia, ESP  
*"Hold me closer, tiny dancer"*

**BIANCA VIGNA** *Prosecco Rosé* Ogliano, ITA  
*"Ocean breeze not included"*

### WHITE

**DOMAINE SANGOUARD GUYOT** *Chardonnay* Burgundy, FRA  
*"Holly Golightly would approve"*

**XARMANT** *Txakoli* Basque Country, ESP  
*"Did someone say oysters?"*

**RANGA RANGA** *Sauvignon Blanc* Marlborough, NZ  
*"The inevitable"*

**ROLAND MINKOWITSCH** *Grüner Veltliner* Mannersdorf, AUT  
*"Fried seafood for the win"*

### PINK

**VECCHIA TORRE** *Rosato* Leverano, ITA  
*"Italian muscle car - full throttle, no brakes"*

**AMEZTOI** *Rubentis* Basque Country, ESP  
*"Our addiction continues..."*

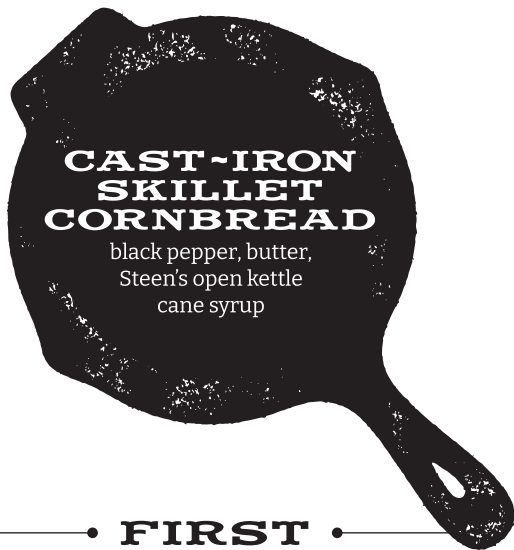
### RED

**FÉLSINA** *Berardenga Chianti Colli Senesi* Siena, ITA  
*"The old-world OG"*

**SANT EVASIO** *Barbera D'Asti* Nizza Monferrato, ITA  
*"Paul Rudd in a glass"*

**LUBERRI** *Rioja "Seis"* Basque Country, ESP  
*"The exotic pork lover in the crowd"*

**KEN WRIGHT CELLARS** *Pinot Noir* Willamette Valley, OR  
*"All the wright moves"*



## • FIRST •

### SHOOTING POINT OYSTERS\*, VA (GF) (6 • 12)

served raw on the half shell,  
cucumber champagne mignonette, cocktail sauce

### PEEL & EAT SHRIMP (GF) (HALF POUND) • (FULL POUND) Carolina white shrimp, cocktail sauce

### GRILLED LOCAL ASPARAGUS country ham, sunnyside Latta's egg, scallion vinaigrette

### ACME CALAMARI SALAD Asian style slaw, sweet peppers, spicy chili vinaigrette

### WEDGE SALAD (GF) smoked blue cheese, candied bacon, olives, roasted cherry tomatoes, buttermilk dressing

### SOUTHERN MUSHROOM PIE Shiitake mushrooms, Duke's, Chapel Hill Creamery Hickory Grove cheese, fresh herbs

### ROASTED SPRING CARROTS (GF) bourbon & mustard cream, pumpkin seeds, goat cheese, chive oil

### FRIED OYSTER SLIDERS Old Bay sauce, housemade pickles, warmed roll

### ACME BRUSSELS' SPROUTS hot pepper jelly, toasted almonds, Chapel Hill Creamery Calvander cheese

### CHICKEN EMPANADA mole, sour cream, pico de gallo, avocado cream

### ACME DEVILED EGGS shoestring potatoes



## ••••• MAIN •••••

### BLACKENED SALMON (GF) cheese grits, black beans, green tomato salsa verde, cilantro

### FOREVER ROASTED PIG overnight-smoked local pork, housemade BBQ sauce, Acme macaroni & cheese, fried green tomatoes, coleslaw

### PECAN-CRUSTED FRIED CHICKEN mashed Yukon Gold potatoes, butter beans, wild mushroom gravy

### ACME GUMBO rice, tomato, duck confit, okra, andouille, blue crab, shrimp

### PORK TENDERLOIN MARBELLA dried plums, olives, capers, wine, rice, Brussels' sprout leaves

### CAJUN SPICE-RUBBED STEAK\* (GF) **FILET OR HANGER** mashed potatoes, asparagus, herbsaint butter

### FLASH FRIED FLOUNDER Hopkin' John, collard greens, boiled peanut-tomato-jalapeño sauce

### CAST-IRON SKILLET CRAB CAKES & JAMBALAYA Holy trinity, rice, andouille, shrimp, tomato chutney

### ACME DELUXE SMASH BURGER\* two patties, American cheese, lettuce, tomato, housemade b&b pickles, spicy Popo sauce, house-cut fries *substitute Acme's Bourbon Pimento Cheese*

## •••••

### • DIPS & SPREADS • *all served with Ritz crackers*

#### SMOKED MACKEREL

#### BAKED CRAB & ARTICHOKE

#### BOURBON PIMENTO CHEESE WITH PICKLED PEARL ONIONS

#### CHICKEN LIVER PÂTÉ mustard, pickles, fried saltines

#### FRENCH ONION DIP housemade potato chips

### • SOUTHERN SIDES •

#### MASHED POTATOES wild mushroom gravy

#### CHEESE GRITS (GF) Lindley Mills grits, parmesan cheese

#### COLLARD GREENS (GF) black pepper, hot cider vinegar

#### BUTTER BEANS (GF) shallot, basil cream

#### MAC N' CHEESE seven kinds of cheese, cornbread crumbs

**FARMS WE LOVE**  
SHOOTING POINT OYSTER CO.  
BETH'S FARM  
FIRSTHAND FOODS  
LATTA'S EGG RANCH  
LYON FARMS

📷 @ACMECARRBORO

DAMN  
GOOD  
FOOD

\*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.