

# ACME

— FOOD & BEVERAGE CO. —  
27510



## WINTER 2023



### WINE

#### BUBBLES

##### AVINYÓ

Cava *Reserva Brut* Catalonia, Spain

##### MILLE

Prosecco Veneto, Italy

#### WHITE

##### DOMAINE SANGOUARD-GUYOT

Chardonnay *Macon-la Roche-Vineuse* Burgundy, France

##### ROLAND MINKOWITSCH

“De Vite” Riesling Mannersdorf/March, Austria

##### RANGA RANGA

Sauvignon Blanc Marlborough New Zealand

##### XARMANT

Txakoli Basque Country, Spain

#### PINK

##### AMEZTOI

Rubentis Basque Country, Spain

#### RED

##### CAMPOLIETI

Valpolicella Ripasso Valgatara, Italy

##### BATTLE OF BOSWORTH

“Puritan” Shiraz McLaren Vale, Australia

##### VINA SASTRE

Tempranillo Spain

##### KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

#### • COCKTAILS •

##### AUTUMN LEAVES

Lunazul Blanco, Cointreau,  
blood orange, agave, lime

##### ROSEMARY STREET

Conniction American Dry Gin,  
Navy Hill Tonic, rosemary, lemon

##### BROWN SUGAR

Old Grand-Dad Bourbon,  
brown sugar simple syrup,  
lemon, ginger beer

##### APEROL SPRITZ

Aperol, Prosecco, soda water,  
grapefruit

#### • NC CRAFT • BEERS ON TAP

### HEYDAY BREWING TAP TAKEOVER!

Cora German Pils 5.1%

Jack of Diamonds Red Ale 5.4%

Finger Guns IPA 6.7%

Jungle Bird Imperial Sour 7%

Revel Stout (12oz) 9%

#### • LOCAL CIDER •

JAMES CREEK Stargazer “Mighty Hunter” Semi-Dry 6.6%



\*Acme is now open for Sunday brunch!

#### • FEATURED WINES •

2012 VON KESSELSTADT “Josephshöfer” Kabinett Riesling Mosel, Germany

2021 JEAN-MAX ROGER “Marnes et Caillottes” Sancerre Loire, France

2016 TRIONE Flatridge Ranch Zinfandel Sonoma Coast, California

2020 EQUINOXE Crozes-Hermitage Northern Rhone, France





• **FIRST** •

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

served raw on the half shell with  
cucumber-champagne mignonette

**SCALLOP CRUDO\*, MA**

fresh U-12 scallops, blood orange, sunchokes,  
Meyer lemon cream

**BIBB LETTUCE SALAD (GF)**

green apple, candied pecans,  
buttermilk lime vinaigrette

**CAULIFLOWER SOUP (GF)**

Smoked pecans, brown butter

**ROASTED LOCAL BEETS  
AND APRICOT (GF)**

pickled and roasted sweet peppers, fried shallots

**WEDGE SALAD (GF)**

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

**ROASTED RADISH AND TURNIPS**

their greens, country ham, hazelnut brown butter

**SOUTHERN MUSHROOM PIE**

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

**CHICKEN LIVER PATE**

house made apple jelly, B&B pickles,  
mustard, Martha's cheese crackers

**CHILE RELLENO**

local bull's horn sweet pepper stuffed with rice,  
shrimp and cheddar jack cheese, mole, sour cream

**ACME BRUSSELS SPROUTS**

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

**MISSISSIPPI TAMALES (GF)**

smoked pork belly, sweet peppers, cheddar,  
mole, sour cream, guacamole

**DEVILED EGGS (5)**

Latta's Farm eggs, fried shoestring potato nest

••••• **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, cole slaw

**PECAN-CRUSTED FRIED CHICKEN**

mashed potatoes, southern collard greens, mushroom gravy

**CAST IRON NY STRIP\***

roasted broccoli, fried new potatoes, sauce bordelaise

**FISH AND CHIPS**

fried flounder, French fries, coleslaw, housemade tartar, malt vinegar

**FIRSTHAND FOODS PORK CHOP (GF)**

roasted NC mountain apples, whipped sweet potatoes, black garlic jus

**VEGETARIAN RISOTTO**

glazed baby carrots, roasted and fried Jerusalem artichokes,  
melted leeks, parmesan

**SOUTHERN CASSOULET (GF)**

duck confit, summer sausage, smoked pork broth, white beans,  
sweet and sour radicchio

**CAST-IRON CRAB CAKES**

two seared crab cakes, slow cooked green lentils, pickled NC apples

**ACME DELUXE SMASH BURGER\***

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

**BRAISED BEEF SHORT RIB (GF)**

slow cooked white beans and vegetables, fingerling potatoes,  
horseradish gremolata

••••• **SOUTHERN SIDES** •••••

**SOUTHERN SIDES**

**MASHED POTATOES**

mushroom gravy

**CHEESE GRITS (GF)**

Lindley Mills grits, parmesan cheese

**COLLARD GREENS (GF)**

black pepper, hot cider vinegar

**BUTTER BEANS (GF)**

rosemary cream

**MAC N' CHEESE**

four 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

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
NO SPLIT CHECKS OR SUBSTITUTIONS, PLEASE.  
20 PERCENT GRATUITY ADDED TO PARTIES OF  
FIVE OR MORE