

ACME

— FOOD & BEVERAGE CO. —
27510



WINTER 2023



WINE

BUBBLES

AVINYÓ

Cava *Reserva Brut* Catalonia, Spain

MILLE

Prosecco Veneto, Italy

WHITE

JC PERRAUD

"Le Clos" Macon La Roche-Vineuse Chardonnay 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

FELSINA

Chianti Colli Senesi Tuscany, Italy

LA SOLITUDE

Côtes du Rhone, France

VINA SASTRE

Tempranillo Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

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



COCKTAILS

ROSEMARY STREET

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

BROWN SUGAR

bourbon, brown sugar syrup,
lemon, ginger beer

SAZERAC

rye whiskey, Peychaud's bitters, sugar,
Pernod rinse, orange twist

HEAT WAVE

Cachaça, strawberry & jalepeño shrub,
dry sherry, lime, sparkling wine

MILANO

rye whiskey, Cardamaro, Cynar,
orange bitters

NC CRAFT BEER ON TAP

HEYDAY BREWING

Raleigh, NC

Mahogany Czech Dark Lager 5.2%

Ponga New Zealand Pale Ale 5.4%

Finger Guns IPA 6.7%

Polo Lounge Imperial Sour Ale 7%

Revel Stout (12oz) 9%

LOCAL CIDER

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

ALCOHOL FREE

BRIGHT & SUNNY

Housemade Raspberry Shrub,
Blenheim Spicy Ginger Beer, Lime

ATHLETIC BREWING CO. "Run Wild" IPA 0%

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

*Acme is now open for Sunday brunch!



• **FIRST** •

BLACKBERRY OYSTERS*, VA
(6) • (12)

served raw on the half shell with cucumber-champagne mignonette

ACME CALAMARI SALAD
fried calamari, asian style slaw, sweet peppers, spicy chili vinaigrette

BIBB LETTUCE SALAD (GF)
avocado, shaved radish, buttermilk lime vinaigrette

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

BANGERS & MASH
traditional Irish sausage, mashed potatoes, onion gravy

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

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, butter beans, mushroom gravy

CAST IRON NY STRIP*
colcannon, asparagus, whiskey butter

FISH AND CHIPS
fried flounder, French fries, coleslaw, housemade tartar, malt vinegar

LAMB COUNTRY CAPTAIN
traditional low-country curry, braised lamb, rice, sultanas, peanuts, mint chutney

ACME GUMBO
shrimp, mahi mahi, Tasso ham, smoked Carolina turkey, rice

SCALLOP, SPRING PEA, AND MINT RISOTTO
shiitake mushrooms, parmesan, cream, fried leeks

ACME DELUXE SMASH BURGER*
two patties, American cheese, lettuce, housemade b&b pickles, spicy Popo sauce, house-cut fries

SHEPHERD'S PIE
slow-cooked beef short rib, carrots, leeks, fennel, mashed potato crust

••••• **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

*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.

NO SPLIT CHECKS OR SUBSTITUTIONS, PLEASE.

20 PERCENT GRATUITY ADDED TO PARTIES OF FIVE OR MORE.