



SUNDAY BRUNCH

• SHARE •

ACME DEVILED EGGS

Latta's farm eggs, fried shoestring potatoes

SPINACH & ARTICHOKE DIP

Ritz crackers

WARM CINNAMON ROLLS (2)

brown sugar, raisins, pecans, citrus glaze

SOUR CREAM COFFEE CAKE

sweet cherries, brown sugar &
cinnamon crumble

STRAWBERRIES & CREAM

Lyon Farm strawberries, whipped cream

ACME BREAKFAST

two eggs scrambled, bacon & sausage, grits or tater tots,
buttermilk biscuit

TEXAS BORDER BREAKFAST BOWL (GF)

vegetarian black beans & rice, cheddar & mozzarella,
scrambled eggs, pico de gallo, avocado, corn tortillas
add overnight braised beef short ribs \$8

ORANGE COUNTY SPECIAL

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

ACME DELUXE BENEDICT

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

CAST-IRON SKILLET CRAB CAKE BENEDICT

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

ASPARAGUS, MUSHROOM, & HICKORY GROVE CHEESE QUICHE

roasted cherry tomato, spring green salad, herb crust

SMOKED SALMON HANDPIE

shallot, cream cheese, basil hollandaise, herb crust, grits, salad

SUNDAY EMPANADAS

chicken chorizo, pinto beans, cheddar jack cheese, onions
and peppers served with two scrambled eggs, sour cream,
avocado, salad

INDIVIDUAL BAKED FRENCH TOAST

maple cream cheese, whipped cream, side of bacon

CLASSIC WEDGE SALAD

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

FOREVER ROASTED PIG

Acme mac & cheese, cole slaw, house sauce

PECAN-CRUSTED FRIED CHICKEN

mashed potatoes, butter beans, tomato gravy

ACME DELUXE SMASH BURGER*

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



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.

• **NC CRAFT** •
BEER ON TAP

HEYDAY BREWING

Raleigh, NC

Lefty Flip West Coast IPA 6.5%

Hi Rise Hefeweizen 5.2%

Finger Guns IPA 6.7%

Last Rest Imperial Stout (12 oz) 11%

Sip Ripper Mexican Lager 4.6%

• **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%

• **COCKTAILS** •

ACME BLOODY MARY

Housemade bloody Mary mix,
Luksusowa vodka

ACME MICHALADA

Housemade Bloody Mary mix,
Mexican-style lager

BROWN SUGAR

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

APEROL SPRITZ

Aperol, Prosecco, Soda Water,
Grapefruit

MIMOSA

bubbly and OJ

ACME MIMOSA

bubbly, Meyer lemon, fresh strawberry

••••• **WINE** •••••

BUBBLES

AVINYÓ

Cava *Reserva Brut* Catalonia, Spain

MILLE

Prosecco Rosé 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

G.D. VAJRA

Langhe Rosso Piedmont, Italy

LA SOLITUDE

Côtes du Rhone, France

VINA SASTRE

Tempranillo Rioja, Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

