

ACME

— FOOD & BEVERAGE CO. —
27510



SPRING 2023



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 Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

FEATURED WINES

N/V **COPINET** Brut Rosé Champagne, France ½ btl.

2021 **SCHUG** Chardonnay Sonoma Coast, CA

2020 **STELLEKAYA** "Hercules" Red Blend Stellenbosch, South Africa

2021 **RIDGE ESTATE** "Geyserville" Zinfandel Santa Cruz, CA



COCKTAILS

ROSEMARY STREET

Connipion 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

Lefty Flip West Coast IPA 6.5%

Peach Dreams Imperial Sour Ale 7%

Cora German Pils 5.1%

Hi Rise Hefeweizen 5.2%

Last Rest Imperial Stout (8 oz) 11%

LOCAL CIDER

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

ALCOHOL FREE

BRIGHT & SUNNY

Blood Orange Shrub,
Blenheim Spicy Ginger Beer, Lime

ATHLETIC BREWING CO. "Run Wild" IPA 0%

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

*Acme is open for Sunday brunch!



• FIRST •

SHOOTING POINT 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, buttermilk lime vinaigrette,
cucumbers, shaved radish, local beets

WEDGE SALAD (GF)

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

YELLOWFIN TUNA CEVICHE

Avocado, tomato, chili, onion, lime,
cilantro oil, tostada

SOUTHERN TOMATO PIE

local tomatoes, Duke's, Chapel Hill Creamery
Hickory Grove cheese, fresh herbs

FRIED OYSTER SLIDERS

Old Bay sauce, housemade pickles, warmed roll

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, avocado

••••• 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 potatoes, butter beans, tomato gravy

CHILI RUBBED CAST IRON NY STRIP (GF)

mashed potatoes, asparagus, Mexican chimichurri

FLASH FRIED FLOUNDER

hoppin' john, collard greens, boiled peanut-tomato-jalapeno sauce

SEARED PORK TOMAHAWK

southern corn pudding, sweet onion & rhubarb jam, basil oil

SCALLOP, SHRIMP, SPRING PEA AND MINT RISOTTO (GF)

shiitake mushrooms, charred tomato, parmesan, cream, lemon, parsley

OVERNIGHT BEEF SHORT RIBS

Summer squash & basil casserole, gremolata

ACME DELUXE SMASH BURGER*

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

substitute Acme's Bourbon Pimento Cheese \$2

••••• SOUTHERN SIDES •••••

SOUTHERN SIDES

MASHED POTATOES

tomato 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.