

# ACME

— FOOD & BEVERAGE CO. —  
27510



## SUMMER 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

##### XARMANT

Txakoli Basque Country, Spain

##### RANGA RANGA

Sauvignon Blanc Marlborough New Zealand

##### ROLAND MINKOWITSCH

Grüner Veltliner Mannersdorf, Austria

#### PINK

##### AMEZTOI

Rubentis Rosé Txakolina Basque Country, Spain

##### VECCHIA TORRE

Rosato Leverano, Italy

#### RED

##### LA SOLITUDE

Côtes du Rhône, Southern France

##### VALMORENA

Barbera D'Asti Piemonte, Italy

##### LUBERRI

Rioja 'Biga' Tempranillo Rioja, Spain

##### KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

#### • COCKTAILS •

##### ROSEMARY STREET

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

##### BROWN SUGAR

bourbon, brown sugar syrup, lemon, ginger beer

##### THE MATADOR

Blanco Tequila, pineapple, lime, agave syrup

##### CAIPIRINHA

Cachaça, Demerara sugar, lime

##### NEW YORK SOUR

rye whiskey, lemon, sugar, red wine float

#### • NC CRAFT BEER ON TAP •

##### HEYDAY BREWING

Raleigh, NC

Unsung West Coast IPA 5.6%

Bodacious Double IPA 7.9%

Cora German Pils 5.1%

The Sonder Belgian Witbier 6%

Midnight Groove Imperial Sour 7%

#### • 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%

#### • 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



\*Acme is open for Sunday brunch!



## • FIRST •

### SHOOTING POINT OYSTERS\*, VA

(6) • (12)

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

### CLASSIC SHRIMP COCKTAIL (GF)

Carolina white shrimp, cocktail sauce,  
shredded iceberg lettuce

### BIBB LETTUCE SALAD (GF)

roasted beets, goat cheese, candied pecans,  
orange & thyme vinaigrette

### WEDGE SALAD (GF)

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

### SOUTHERN TOMATO PIE

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

### FRIED OYSTER SLIDERS

Old Bay sauce, slaw, housemade pickles, warmed roll

### ACME BRUSSELS SPROUTS

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

### MARTHA'S CHILE RELLENO

local peppers, corn, shrimp, rice, cheese, mole,  
sour cream, pico, avocado cream

**FLASH-FRIED  
SHISHITO PEPPERS & OKRA**  
pickled jalapeño & avocado dipping sauce

### STREET CORN "RIBS"

local corn, Duke's, parmesan, lime, spices



## ••••• 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

### PAN SEARED SEA SCALLOPS

corn, butter bean, purple runner bean, summer squash,  
five varieties of tomatoes, bacon & mushrooms

### PECAN-CRUSTED FRIED CHICKEN

mashed potatoes, butter beans, Cherokee purple tomato gravy

### SEARED PORK TOMAHAWK

southern corn pudding, wilted arugula, peach butter

### ACME OKRA GUMBO

rice, tomato, duck confit, andouille, blue crab, shrimp

### CHILI RUBBED NY STRIP\* (GF)

mashed potatoes, grilled zucchini, charred baby sweet peppers,  
Mexican chimichurri

### FLASH FRIED FLOUNDER

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

### ACME DELUXE SMASH BURGER\*

two patties, American cheese, lettuce, local tomato,  
housemade b&b pickles, spicy Popo sauce, house-cut fries  
*substitute Acme's Bourbon Pimento Cheese*

### CHILLED SALAD NICOISE

Yellowfin tuna, bibb lettuce, local potatoes & green beans,  
pickled red onion, hard boiled egg, mustard & shallot vinaigrette

## •••••

### • DIPS & SPREADS •

*all served with Ritz crackers*

#### SMOKED MACKEREL

#### BAKED CRAB & ARTICHOKE

#### BOURBON PIMENTO CHEESE WITH PICKLED SHISHITO PEPPERS

#### PICKLED CAROLINA SHRIMP

### • 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.