



SUNDAY BRUNCH

• **SHARE** •

ACME DEVILED EGGS

Latta's farm eggs, fried shoestring potatoes

CRAB, SPINACH, & ARTICHOKE DIP

Ritz crackers

WARM CINNAMON ROLLS (2)

brown sugar, raisins, pecans, citrus glaze

SOUR CREAM COFFEE CAKE

caramelized apples, brown sugar & cinnamon crumble

ACME TOMATO PLATE20

sliced local heirloom tomatoes, Chapel Hill Creamery mozzarella cheese, cashew pesto, deviled eggs, housemade squash pickles

ACME BREAKFAST

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

TEXAS BORDER BREAKFAST BOWL (GF)

vegetarian black beans & rice, cheddar & mozzarella, scrambled eggs, pico de gallo, avocado, corn tortillas
add forever roasted pig

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

HOUSE SMOKED SALMON CROQUETTE BENEDICT

two poached eggs, hollandaise sauce, grits, salad

MACARONI & CHEESE BENEDICT

Acme mac & cheese, tomato slices, two poached eggs, hollandaise sauce, grits, salad

SOUTHERN TOMATO PIE

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

SUNDAY EMPANADAS

grilled cactus, pinto beans, cheddar jack cheese, onions & 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

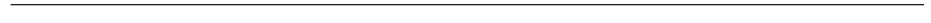
smoked blue cheese, candied bacon, olives, roasted cherry tomatoes, buttermilk dressing, hard boiled egg

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

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%

• **COCKTAILS** •

ACME BLOODY MARY

Housemade bloody Mary mix,
Luksusowa vodka

ACME MICHALADA

Housemade Bloody Mary mix,
Mexican-style beer

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, local peaches

••••• **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

Grüner Veltliner Mannersdorf, Austria

RANGA RANGA

Sauvignon Blanc Marlborough New Zealand

XARMANT

Txakoli Basque Country, Spain

PINK

AMEZTOI

Rubentis Rosé Basque Country, Spain

VECCHIA TORRE

Rosato Leverano, Italy

RED

LA SOLITUDE

Côtes Du Rhône, Southern France

VALMORENA

Barbera D'Asti Rocchetta Tanaro, Italy

LUBERRI

Rioja 'Biga' Tempranillo Rioja, Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

