

ACME

— FOOD & BEVERAGE CO. —
27510

• COCKTAILS •

ROSEMARY STREET

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

BROWN SUGAR

bourbon, brown sugar syrup, lemon, ginger beer

JACK ROSE

Bonded apple brandy, lemon, pomegranate

ARCHANGEL

Plymouth gin, Aperol, cucumber

BLACK MANHATTAN

Sagamore Spirit Rye Whiskey, Sagamore Amaro, bitters

• CRAFT BEER • ON TAP

HEYDAY BREWING

Raleigh, NC

Ponga New Zealand Pale Ale 5.4%

Double Nelly DIPA 8%

WICKED WEED BREWING

Asheville, NC

Pernicious IPA 7.2%

FOOTHILLS BREWING

Winston-Salem, NC

Torch Pilsner 5.3%

BELL'S BREWERY

Comstock, MI

Christmas Ale 7.5%

• LOCAL CIDER •

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

• ALCOHOL FREE •

THE PARKWAY

Roman chamomile, sparkling apple cider, lemon

ATHLETIC BREWING CO. "Run Wild" IPA 0%

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

Sunday Brunch 10am - 1pm



BUBBLES

AVINYÓ

Cava Reserva Brut Catalonia, Spain

MILLE

Prosecco Rosé Veneto, Italy

WHITE

DOMAINE SANGOUARD-GUYOT

Mâcon-Vergisson Chardonnay Burgundy, France

XARMANT

Txakoli Basque Country, Spain

RANGA RANGA

Sauvignon Blanc Marlborough, New Zealand

ROLAND MINKOWITSCH

Grüner Veltliner Mannersdorf, Austria

PINK

CLOS CIBONNE

"Tentations" Côtes de Provence Rosé France

VECCHIA TORRE

Rosato Leverano, Italy

RED

VALLONE DI CECIONE

Chianti Greve, Tuscany

SANT EVASIO

Barbera D'Asti Nizza Monferrato, Italy

LUBERRI

Rioja "Seis" Basque Country, Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

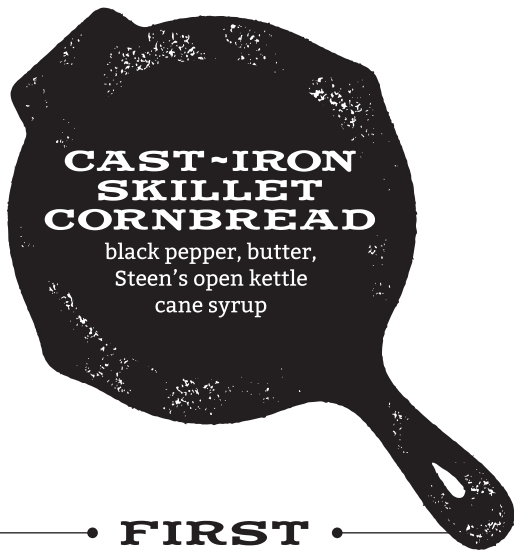
• FEATURED WINES •

2020 MONTENIDOLI Vernaccia Di San Gimignano Tuscany, Italy

N/V DRAPPIER Carte d'Or Brut Champagne Urville, France

2020 FÈLSINA Berardenga Chianti Colli Senesi Siena, Italy

2018 CHÂTEAU VILATTE Bordeaux Superieur Gironde, France



• 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, feta cheese, candied pecans,
orange & thyme vinaigrette

ACME CALAMARI SALAD • 13

Asian style slaw, sweet peppers, jicama,
spicy chili vinaigrette

WEDGE SALAD (GF)

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

SOUTHERN MUSHROOM PIE

Shiitake mushrooms, Duke's, Chapel Hill Creamery
Hickory Grove cheese, fresh herbs

ROASTED SWEET CARROTS

bourbon & mustard cream, pumpkin seeds,
goat cheese, pumpkin seed oil

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

GRILLED MANCHESTER FARM QUAIL

fried mountain apples, bacon, sweet onion, thyme



••••• 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, heirloom potato, squash,
tomato, bacon & mushroom

PECAN-CRUSTED FRIED CHICKEN

mashed Yukon Gold potatoes, butter beans, wild mushroom 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-jalapeno 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

••••• DIPS & SPREADS •••••

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

wild mushroom gravy

CHEESE GRITS (GF)

Lindley Mills grits, parmesan cheese

COLLARD GREENS (GF)

black pepper, hot cider vinegar

BUTTER BEANS (GF)

shallot, rosemary 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

Instagram icon @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.