



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 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 \$26

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

SOUTHERN MUSHROOM PIE

Shiitake mushrooms, 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

FRIED GREEN TOMATO SANDWICH

fried green tomato, pimento cheese, bacon, housemade b&b pickles,
house-cut fries

PECAN-CRUSTED FRIED CHICKEN

mashed potatoes, butter beans, wild mushroom 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.

• **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%

• **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

DOMAINE SANGOUARD-GUYOT

Mâcon-Vergisson Chardonnay Burgundy, France

ROLAND MINKOWITSCH

Grüner Veltliner Mannersdorf, Austria

RANGA RANGA

Sauvignon Blanc Marlborough, New Zealand

XARMANT

Txakoli Basque Country, Spain

PINK

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

Seis Rioja Basque Country, Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

