**SUNDAY BRUNCH**

**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, country ham & mushroom gravy

**ACME DELUXE SMASH BURGER**  
two patties, American cheese, lettuce, housemade b&b pickles, spicy Popo sauce, house-cut fries

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**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

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**FARMS WE LOVE**

**SHOOTING POINT OYSTER CO.**
**BETH’S FARM**
**FIRSTHAND FOODS**
**LATTAS EGG RANCH**
**LYON FARMS**

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*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 Down” Golden Ale 0%

COCKTAILS

ACME BLOODY MARY
Housemade bloody Mary mix, Lukeusowa 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

BUDDLES

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