SUNDAY BRUNCH 2024

**COCKTAILS**

**ACME BLOODY MARY**
Housemade bloody Mary mix, Luksusowa vodka

**ACME MICHALADA**
Housemade Bloody Mary mix, pilsner 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

**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**
amonds, brown sugar & cinnamon crumble

**CLASSIC WEDGE SALAD**
smoked blue cheese, candied bacon, olives, roasted cherry tomatoes, buttermilk dressing, hard boiled egg
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
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<tr>
<td><strong>ACME BREAKFAST</strong></td>
<td>two eggs scrambled, bacon &amp; sausage, grits or tater tots, warm buttermilk biscuit</td>
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<td><strong>TEXAS BORDER BREAKFAST BOWL (GF)</strong></td>
<td>vegetarian black beans &amp; rice, cheddar &amp; mozzarella, scrambled eggs, pico de gallo, avocado, corn tortillas <em>add bistro steak</em></td>
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<td><strong>ORANGE COUNTY SPECIAL</strong></td>
<td>buttermilk biscuit topped with sausage gravy, scrambled eggs, grits, salad</td>
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<tr>
<td><strong>ACME DELUXE BENEDICT</strong></td>
<td>two poached eggs, fried green tomatoes, ham, toasted English muffin, hollandaise sauce, grits, salad</td>
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<tr>
<td><strong>MALTED BUTTERMILK WAFFLE</strong></td>
<td>eggs, bacon, maple syrup, sweet butter <em>add hot fried chicken</em></td>
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<td><strong>SOUTHERN MUSHROOM PIE</strong></td>
<td>Shiitake mushrooms, Duke's, Chapel Hill Creamery Hickory Grove cheese, salad</td>
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<td><strong>PECAN-CRUSTED FRIED CHICKEN</strong></td>
<td>mashed potatoes, butter beans, mushroom gravy</td>
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<td><strong>FRIED GREEN TOMATO SANDWICH</strong></td>
<td>fried green tomato, pimento cheese, bacon, housemade b&amp;b pickles, house-cut fries</td>
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<tr>
<td><strong>ACME DELUXE SMASH BURGER</strong></td>
<td>two patties, American cheese, lettuce, tomato, housemade b&amp;b pickles, spicy Popo sauce, house-cut fries</td>
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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.

**FARMS WE LOVE**

- Shooting Point Oyster Co.
- Beth's Farm
- Firsthand Foods
- Latta's Egg Ranch
- Lyon Farms

@acmeCarrboro