

ACME

— FOOD & BEVERAGE CO. —

27510

• COCKTAILS •

ROSEMARY STREET

London Dry gin, rosemary, lemon, tonic

BROWN SUGAR

bourbon, brown sugar syrup, lemon, ginger beer

SPRING DAIQUIRI

light rum, in-house lime cordial, whole star anise

BLOOD ORANGE MARGARITA

Blanco tequila, blood orange, Aperol, lime

REALLY OLD-FASHIONED

bourbon, Steen's cane syrup, bitters

• CRAFT BEER •

ON TAP

WICKED WEED BREWING Asheville, NC
Pernicious IPA 7.3%

HEYDAY BREWING Raleigh, NC
Bubbling Cauldron Hazy IPA 6.3%
Free Runner Light Lager 4.2%
Princess Pimm's Imperial Sour 7%
Mexican Dark Lager 4.7%

• LOCAL CIDER •

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

• ZERO PROOF •

OPTIONS

THE BARRACUDA

pineapple, serrano, and cinnamon shrub with soda

ATHLETIC BREWING CO. "Run Wild" IPA 0%
ATHLETIC BREWING CO. "Upside Dawn" Golden Ale 0%

Sunday Brunch 10am - 1pm



DINNER 2024



••••• WINE •••••

BUBBLES

AVINYÓ

Cava Reserva Brut Catalonia, Spain

BIANCA VIGNA

Prosecco Rosé Ogliano, Italy

WHITE

BENNETT VALLEY CELLARS

Bin 5757 Chardonnay Sonoma, California

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

FÉLSINA

Berardenga Chianti Colli Senesi Siena, Italy

SANT EVASIO

Barbera D'Asti Nizza Monferrato, Italy

LUBERRI

Seis Rioja Basque Country, Spain

KEN WRIGHT CELLARS

Pinot Noir Willamette Valley, Oregon

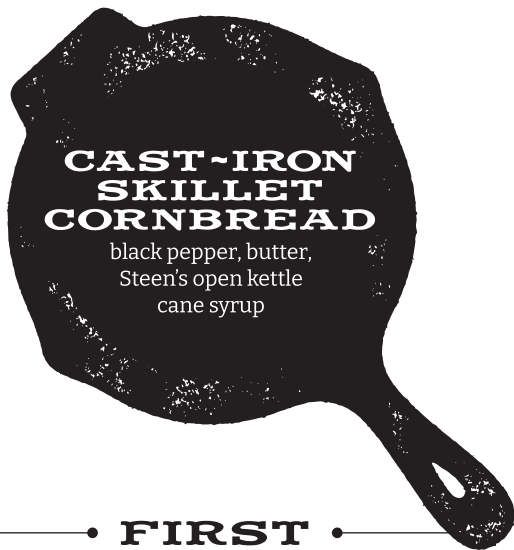
• FEATURED WINES •

2020 **MONTENIDOLI** Vernaccia Di San Gimignano Tuscany, Italy

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

2022 **PIRA LUIGI** Dolcetto D'Alba Serralunga D'Alba, Italy

2016 **STAGECOACH** "Kale" Red Blend Napa Valley, California



• FIRST •

PEEL & EAT SHRIMP (HALF POUND) • (FULL POUND)

Carolina white shrimp, cocktail sauce

FENNEL & CITRUS SALAD

watercress, olives, mint vinaigrette

ACME CALAMARI SALAD

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

WEDGE SALAD (GF)

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

ROASTED RAINBOW CARROTS

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

SOUTHERN MUSHROOM PIE

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

FRIED OYSTER SLIDERS

Old Bay sauce, slaw, housemade pickles, warmed roll

ACME BRUSSELS SPROUTS

hot pepper jelly, Chapel Hill Creamery Calvander cheese, toasted almonds

PORK EMPANADA

mole, sour cream, pico, avocado cream

ACME DEVILED EGGS

shoestring potatoes



••••• 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

CLASSIC CHOU-FLEUR SAINT JACQUES

roasted cauliflower, mushrooms, cream, shallots, gruyere, arugula salad

PECAN-CRUSTED FRIED CHICKEN

mashed potatoes, butter beans, wild mushroom gravy

ACME WINTER GUMBO

rice, tomato, duck confit, okra, andouille, blue crab, shrimp

LAMB COUNTRY CAPTAIN

Low country tomato curry, sultanas, peanuts, rice, raita

CHILI RUBBED BISTRO FILET* (GF)

mashed potatoes, Brussels sprouts, Mexican chimichurri

FLASH FRIED FLOUNDER

Hoppin' john, collard greens, boiled peanut-tomato-jalapeno sauce

ACME DELUXE SMASH BURGER*

two patties, American cheese, lettuce, 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

CHICKEN LIVER PÂTE

mustard, pickles, housemade parmesan crackers

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
LATTI'S EGG RANCH
LYON FARMS

IG @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.