



SUMMER 2024

COCKTAILS

Really Old Fashioned

Benchmark bourbon,
Steen's cane syrup, bitters

Black Manhattan

Old Overholt rye, Amaro Averna,
bitters, orange peel

Acme Martini

Ford's gin, Noilly Prat extra-dry vermouth,
orange bitters, lemon peel

Dirty Martini

Wheatley vodka, olive brine

Basil Gimlet

Gordon's gin, lime, basil

Coconut Negroni

coconut oil fat-washed gin,
vermouth, Campari

CRAFT BEER ON TAP

WICKED WEED BREWING Asheville, NC
Pernicious IPA 7.3%

WISEACRE BREWING Memphis, TN
Bow Echo Hazy IPA 7%

FOOTHILLS BREWING Winston-Salem, NC
Carolina Blonde Ale 4.3%
Torch Pilsner 5%

LEGION BREWING Charlotte, NC
POG Berliner Weisse 4.7% • 8

LOCAL CIDER ON TAP

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

COCKTAIL SNACKS

when you're hungry but not quite ready to order

Smoked Fish Dip

Ritz crackers

Baked Crab & Artichoke

fried saltines

Bourbon Pimento Cheese

Ritz crackers, pickled pearl onions

French Onion Dip

housemade potato chips

El Camino

El Jimador blanco, Strega, lime,
mango, hot honey
substitute Mezcal

Mexican Firing Squad

El Jimador reposado, pomegranate,
lime, angostura

Mai Tai

rum blend, lime, curaçao, orgeat, demerara

Vampire's Kiss

barbera d'asti, cola, sweet vermouth,
lime, angostura, Fernet Branca

Jack Rose

Laird's apple brandy, lemon, pomegranate

Hugo Spritz

elderflower, mint, prosecco, seltzer

SPIRIT FREE

The Barracuda 0%
pineapple, serrano, and cinnamon shrub
with soda

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

SOUTHERN SODAS

Cheerwine (12oz btl) 0%
Orange Nehi (12oz btl) 0%
Peach Nehi (12oz btl) 0%
Blenheim's Hot Ginger Ale 0%

WINE

BUBBLES

AVINYÓ

Cava Reserva Brut Catalonia, ESP
"Hold me closer, tiny dancer"

JOSEPH CATTIN

Crémant d'Alsace Brut Rosé Alsace, FRA
"Ocean breeze not included"

WHITE

DOMAINE SANGOUARD GUYOT

Chardonnay Burgundy, FRA
"Holly Golightly would approve"

XARMANT

Txakoli Basque Country, ESP
"Did someone say oysters?"

RANGA RANGA

Sauvignon Blanc Marlborough, NZ
"The inevitable"

PINK

VECCHIA TORRE

Rosato Leverano, ITA
"Italian muscle car - full throttle, no brakes"

AMEZTOI

Rubentis Basque Country, ESP
"Our addiction continues..."

RED

FÉLSINA

Berardenga Chianti Colli Senesi Siena, ITA
"The old-world OG"

SANT EVASIO

Barbera D'Asti Nizza Monferrato, ITA
"Paul Rudd in a glass"

LUBERRI

Rioja "Seis" Basque Country, ESP
"The exotic pork lover in the crowd"

GROCHAU CELLARS

Pinot Noir Willamette Valley, OR
"New school pinot noir"



TWENTY-THIRD ANNUAL
ACME TOMATO FESTIVAL
 JULY 11-14, 2024
 CARRBORO, NORTH CAROLINA

DINNER

SUMMER 2024

Cast-Iron Skillet Cornbread
black pepper, butter, Steen's open
kettle cane syrup

Angel Biscuit
goat cheese, basil, sweet garlic butter

COLD

Peel & Eat Shrimp (gf)
(½ pound) • (full pound)
Carolina white shrimp, cocktail sauce

Scallop Crudo*
Chioggia beet, charred lemon vinaigrette

Tuna Crudo*
avocado, chili & sesame macha

Watermelon Salad
feta cheese, pickled red onion,
arugula, mint vinaigrette

Acme Calamari Salad
asian style slaw, sweet peppers,
spicy chili vinaigrette, tossed with
fried calamari

Wedge Salad (gf)
smoked blue cheese, candied bacon,
olives, roasted cherry tomatoes,
buttermilk dressing

Deviled Eggs
shoestring potatoes

Green Bean Salad
roasted local cherry tomatoes, oregano
vinaigrette, shaved parmesan

HOT

Roasted Carrots (gf)
bourbon & mustard cream, pumpkin
seeds, goat cheese, chive oil

Southern Succotash
corn, summer squash, butter beans,
spring peas, bacon lardons, basil

Brussels' Sprouts
hot pepper jelly, toasted almonds,
Chapel Hill Creamery Calvander cheese

BLT Bento Box
bacon lattice, pullman loaf, basil aioli,
squash pickles, potato salad

Fried Oyster Sliders
Old Bay remoulade, housemade pickles,
warmed roll

Southern Tomato Pie
local tomatoes, Duke's, Chapel Hill
Creamery Hickory Grove cheese,
fresh herbs

Cast-Iron Skillet Crab Cake
arugula, tomato chutney

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

Acme Hushpuppies
bacon, shrimp, cheddar, roasted garlic aioli

Okra and Shishito Peppers
spicy garlic aioli

CLASSICS

Blackened Salmon* (gf)
cheese grits, black beans, green tomato
salsa verde, cilantro

Flash Fried Flounder
hoppin' John, collard greens, boiled
peanut-tomato-jalapeno sauce

Pecan-Crusted Fried Chicken
mashed Yukon Gold potatoes,
butter beans, tomato gravy

Forever Roasted Pig
overnight-smoked local pork,
housemade BBQ sauce, mac n' cheese,
fried green tomatoes, coleslaw

Steak Frites* (gf)
chili rubbed bistro filet, french fries,
southern chimichurri

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

SOUTHERN SIDES

Mashed Potatoes & Gravy
Cheese Grits (gf)
Collard Greens (gf)
Butter Beans (gf)
Mac n' Cheese
Squash Casserole
French Fries (gf)

Sunday Brunch 10am - 2pm

FARMS & PURVEYORS WE LOVE

TOM ROBINSON'S SEAFOOD
SHOOTING POINT OYSTER CO.
BETH'S FARM
FIRSTHAND FOODS
LATTA'S EGG RANCH
LYON FARMS

*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.

@ACMECARRBORO

DAMN
GOOD
FOOD