



FALL 2024

COCKTAILS

Really Old Fashioned

Basil Hayden, Steen's cane syrup, bitters

Black Manhattan

Old Overholt rye, Amaro Avera, 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

CRAFT BEER ON TAP

BURIAL BEER CO Asheville, NC

Shadowclock Pilsner 5.5%

Lightgrinder American Porter 5.8%

FOOTHILLS BREWING Winston-Salem, NC

Hoppyum IPA 6.2%

Oktoberfest 5.8%

LOCAL CIDER ON TAP

BOTANIST & BARREL

"Cactus on the Table" 6.9%

COCKTAIL SNACKS

When you're hungry but not quite ready to order

Served with fried saltines

Smoked Fish Dip

Baked Crab & Artichoke

Bourbon Pimento Cheese

French Onion Dip

Coconut Negroni

coconut oil fat-washed gin, vermouth, Campari

Old School Margarita

El Jimador blanco, lime juice, simple syrup, salt

Mexican Firing Squad

El Jimador reposado, pomegranate, lime, angostura

Ranch Water

Cazadores Blanco, Topo Chico, lime

Hugo Spritz

elderflower, mint, prosecco, seltzer

SPIRIT FREE

The Barracuda 0%

pear and ginger 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%

Grape 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?"

THE BETTER HALF

Sauvignon Blanc Marlborough, NZ

"The inevitable"

PINK

VECCHIA TORRE

Rosato Leverano, ITA

"Italian muscle car - full throttle, no brakes"

AMEZTOI

"Rubentis" Rosado Basque Country, ESP

"Our addiction continues"

RED

CHATEAU MUSAR

Jeune Bekaa Valley, Lebanon

"Where it all began"

ARESCA

"La Moretta" Barbera D'Asti Monferrato, ITA

"Paul Rudd in a glass"

LUBERRI

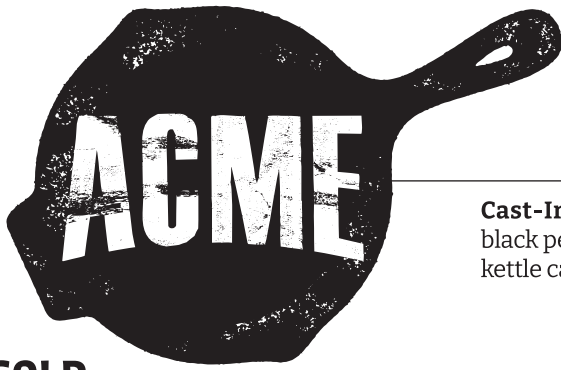
Rioja "Seis" Basque Country, ESP

"The exotic pork lover in the crowd"

GROCHAU CELLARS

Pinot Noir Willamette Valley, OR

"What the cool kids call 'juice'"



DINNER

FALL 2024

COLD

Shooting Point Oysters*, VA (gf)

(6) • (12)

served raw on the half shell, champagne mignonette, cocktail sauce

Peel & Eat Shrimp (gf)

(½ pound) • (full pound)

Carolina white shrimp, cocktail sauce

Tuna Crudo*

avocado, heirloom cherry tomatoes, chili, peanut & sesame macha

Cast-Iron Skillet Cornbread

black pepper, butter, Steen's open kettle cane syrup

Angel Biscuits

goat cheese, basil, charred chili butter

Acme Hushpuppies

honey butter

Pear Salad

goat cheese, pickled red onion, toasted pecans, mint vinaigrette

Acme Calamari Salad

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

Wedge Salad (gf)

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

Deviled Eggs

shoestring potatoes

Not Your Momma's Green Beans

sweet and spicy green beans, smoky eggplant, cherry tomatoes

HOT

Roasted Carrots & Parsnips (gf)

bourbon & mustard cream, pumpkin seeds, goat cheese, tomato & chive oils

Bacon and Corn Chowder

corn, baby red potatoes, yellow squash, zucchini

Brussels Sprouts

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

Corn Ribs

Duke's, parmesan, tatin, cilantro, tomato oil, lime

Fried Oyster Sliders

Old Bay remoulade, housemade pickles, plum tomato, warmed roll

Southern Tomato Pie

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

Cast-Iron Skillet Crab Cake

arugula, zucchini & corn cake, overnight tomato chutney

Gumbo

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

Fried Okra Spears

grape tomatoes, spicy garlic aioli

Roasted Baby Cauliflower

brown butter, garlic, lemon, toasted almonds

CLASSICS

Blackened Salmon* (gf)

cheese grits, black beans, green tomato salsa verde, cilantro

Forever Roasted Pig

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

Pecan-Crusted Fried Chicken

mashed Yukon Gold potatoes, butter beans, mushroom gravy

Flash Fried Flounder

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

Fall Vegetable Risotto

shiitake mushrooms, charred chili cream, parmesan

Acme Steakhouse

16oz Angus 60 Day Aged Ribeye or 7oz Petite Filet Mignon

choice of two sides with southern chimichurri

Acme Deluxe Smash Burger*

two patties, American cheese, lettuce, beefsteak tomato, housemade b&b pickles, spicy Popo sauce, house-cut fries
substitute Acme's Bourbon Pimento Cheese add applewood smoked bacon

SOUTHERN SIDES

Mashed Potatoes & Gravy

Cheese Grits (gf)

Collard Greens (gf)

Butter Beans (gf)

Mac n' Cheese

French Fries (gf)

Sunday Brunch 10am - 2pm

FARMS & PURVEYORS WE LOVE

TOM ROBINSON'S SEAFOOD
SHOOTING POINT OYSTER CO.
BETH'S FARM
FIRSTHAND FOODS
LATTI'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