



WINTER 2025

COCKTAILS

Really Old Fashioned

Buffalo Trace, 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

Rosemary Street

BCN Gin, rosemary, lemon, tonic

CRAFT BEER ON TAP

BURIAL BEER CO Asheville, NC

Shadowclock Pilsner 5.5%

Lightgrinder American Porter 5.8%

Essential Czech-Style Pale Lager 4.5%

FOOTHILLS BREWING Winston-Salem, NC

Hoppyum IPA 6.2%

Sexual Chocolate 9.6%

LOCAL CIDER ON TAP

JAMES CREEK

Stargazer Mighty Hunter 6.6%

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

Creole Shrimp Spread

Make any dip gluten free

by substituting cucumber rounds

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%

mango, ginger and mint shrub with soda

ATHLETIC BREWING CO.

"Run Wild" IPA 0%

"Upside Dawn" Golden Ale 0%

SOUTHERN SODAS

Orange Nehi (12oz btl) 0%

Grape Nehi (12oz btl) 0%

Blenheim's Hot Ginger Ale 0%

WINE

BUBBLES

SZIGETI CUVÉE PRESTIGE

Brut Austria

"Hold me closer, tiny dancer"

BERVINI PROSECCO

Rosé Veneto, ITA

"Pinot Noir in a tux"

WHITE

JUSTIN GIRARDIN

Bourgogne Blanc Burgundy, FRA

"April in Paris"

XARMANT

Txakoli Basque Country, ESP

"Did someone say oysters?"

RANGA RANGA

Sauvignon Blanc Marlborough, NZ

"The inevitable"

PODERI DAL NESPOLI CAMPODORA

Albana Secco Romagna, ITA

"The perfect winter white"

PINK

DOMAINE DE LA SOLITUDE

Rosé Côtes du Rhône, FRA

"Not just for summer anymore"

GIO DELLE VENEZIE

Pinot Grigio Rosato ITA

"The crowd pleaser"

RED

CHATEAU MUSAR

Jeune Bekaa Valley, Lebanon

"Where it all began"

ALAIN GRILLOT

Crozes-Hermitage Syrah

Northern Rhone, FRA

"Winter is coming"

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"

FOUR GRACES

Pinot Noir Willamette Valley, OR

"All in the Family"



DINNER

WINTER 2025

COLD

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

Tuna Crudo* (gf)
avocado, roasted butternut squash,
chili & sesame macha

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

Pear Salad (gf)
goat cheese, pickled red onion,
toasted pecans, mint vinaigrette

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

Deviled Eggs (gf)
shoestring potatoes

Angel Biscuits
goat cheese, rosemary,
charred chili butter

Acme Hushpuppies
honey butter

Grilled Caesar Salad
Little gem, toasted breadcrumb crumble,
parmesan, classic Caesar dressing

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

HOT

Roasted Carrots & Parsnips (gf)
bourbon & mustard cream, pumpkin
seeds, goat cheese, tomato & chive oils

Bacon and Seafood Chowder
Poached monkfish, scallops, corn,
baby red potatoes, sweet onions,
lobster stock

Brussels Sprouts (gf)
hot pepper jelly, toasted almonds,
Chapel Hill Creamery Calvander cheese

Red Beans & Rice
grilled jalapeño and cheddar sausage,
spicy beet & green tomato chow chow

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

Southern Tomato Pie
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, crawfish

Roasted Broccoli Rabe (gf)
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 okra, coleslaw

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

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

Winter Vegetable Risotto (gf)
shiitake mushrooms, charred chili
cream, parmesan

Steak Frites* (gf)
Grilled Bistro Filet, french fries,
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
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
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.

WE RESERVE THE RIGHT TO ADD GRATUITY TO OTHER CHECKS
AT THE DISCRETION OF MANAGEMENT.

@ACMECARRBORO

DAMN
GOOD
FOOD