



# MARDI GRAS 2026

## COCKTAILS

### ☛ Hurricane • 12

Dark & light rum, passionfruit, citrus

### ☛ Vieux Carré • 14

Old Overholt rye, cognac, vermouth, Peychaud & Angostura bitters, Bénédictine, cherry

### Acme Martini • 13

Plymouth gin, Noilly Prat extra-dry vermouth, orange bitters, lemon peel + *blue cheese stuffed olive* • 2

### ☛ Sazerac • 14

Redemption Rye, Torres brandy, bitters, sugar, Absente

### ☛ A la Louisiane • 14

George Dickel rye, Bénédictine, Absente, vermouth, Peychaud bitters, Amarena cherry

## CRAFT BEER ON TAP

STELLA ARTOIS Leuven, Belgium

Pale Lager 5.2% • 7

WICKED WEED BREWING Asheville, NC

Pilsner 5.2% • 7

WICKED WEED BREWING Asheville, NC

Freak of Nature Double IPA 8.5% • 9

BURIAL BEER Asheville, NC

Skillet Donut Stout 8.0% • 8

## LOCAL CIDER ON TAP

JAMES CREEK CIDER HOUSE

Seven Sisters Blackberry Cider • 8

## COCKTAIL SNACKS

*When you're hungry but not quite ready to order*

*Served with fried saltines*

Smoked Fish Dip • 12

Baked Crab & Artichoke • 14

Bourbon Pimento Cheese • 13

French Onion Dip • 12

*Make any dip gluten free*

*by substituting cucumber rounds \$4*

### Rosemary Street • 13

Conniction American Dry gin, rosemary, lemon, tonic

### ☛ Ramos Gin Fizz • 14

London dry gin, lemon & lime juice, cream, orange blossom water, egg white, simple, soda

### Kumquat Margarita • 11

El Jimador blanco, lemon juice, lime juice, crunchy salt

### ☛ French 75 • 13

Conniction Kinship gin, lemon, bubbly

### Appalachian Old Fashioned • 15

Buffalo Trace bourbon, sorghum, black walnut bitters, orange peel

## SPIRIT FREE

### The Barracuda 0% • 7

seasonal ginger shrub with soda

RESIDENT CULTURE BREWING Charlotte, NC

N.A.R.C. 0% • 7

## SOUTHERN SODAS

Jarritos Sodas (12oz btl) 0% • 5

Nehi Sodas (12oz btl) 0% • 5

Blenheim's Ginger Ale 0% • 5

Cheerwine (12oz btl) 0% • 5

Topo Chico (12oz btl) 0% • 5

## WINE

### BUBBLES

BELE CASEL 12 / 40

Asolo Prosecco Treviso, ITA  
*"Hold me closer, tiny dancer"*

GOUGUENHEIM VINEYARDS 14 / 42

Brut Rosé Mendoza, AR  
*"Malbec in a tux"*

VOIRIN-JUMEL 24 / 75

Champagne Cramant, FR  
*"May all your pains be champagnes"*

### WHITE

RANGA RANGA 12 / 40

Sauvignon Blanc Marlborough, NZ  
*"The inevitable"*

DOMAINE DE LA VERPAILLE 15 / 48

"Old Vine" Chardonnay Burgundy  
*"Fifth Generation Family Farm"*

MATTEO CORREGGIA 12 / 40

Roero Arneis Piemonte, ITA  
*"A perfect winter white"*

CHATEAU MUSAR 14 / 45

'Jeune' Bekaa Valley, LBN  
*"Where it all began"*

### PINK

MONTENIDOLI 17 / 56

Canaiuolo Rosé Tuscany, IT  
*"Dreams of spring"*

AMEZTOI TXAKOLINA 16 / 50

Rubentis Basque Region, ESP  
*"What you've been waiting for"*

### RED

FALCOEIRA 14 / 46

Mencia Valdeorras, ESP  
*"The exotic pork lover in the crowd"*

MAS PEYRE "PREMIERE SOIF" 12 / 40

Carignan Cottes Catalanes, FRA  
*"The untamed France"*

YOUNT MILL HOUSE 17 / 54

Cabernet Sauvignon Oakville, Napa  
*"Napa royalty"*

TENUTA SANT'ANTONIO 12 / 40

Valpolicella "Nanfre"  
Veneto, ITA



# DINNER

## MARDI GRAS 2026

**Angel Biscuits • 14**  
andouille sausage,  
charred jalapeno & garlic butter

**Cast-Iron Skillet Cornbread • 13**  
Steen's open kettle cane syrup,  
black pepper, sweet butter

**Acme Hushpuppies • 9**  
Tupelo honey butter

### COLD

✦ **Shooting Point Oysters\*, VA (gf)**  
(6) **20** • (12) **35**  
served raw on the half shell,  
champagne mignonette, cocktail sauce  
*add saltines +2*

**Peel & Eat Shrimp (gf)**  
(1/2 lb) **14** • (1 lb) **22**  
lemon, cocktail sauce

**Deviled Eggs (gf) • 11**  
shoestring potatoes

### HOT

✦ **Smoked Chicken Hand Pies (gf) • 16**  
pico de gallo, avocado cream

**Coquilles Saint Jacques • 19**  
sea scallops, brandy, cream, mushrooms

✦ **Martha's Mississippi Tamales(gf) • 15**  
pork belly, onions, chiles, queso fresco,  
sour cream, pico de gallo, mole

✦ **Monkfish Etoufée • 18**  
rice, trinity, red fish, tomatoes,  
cream, shellfish stock

### CLASSICS

✦ **Blackened Salmon\* (gf) • 31**  
cheese grits, black beans, green tomato  
salsa verde, cilantro

**Flash Fried Flounder • 29**  
hoppin' John, collard greens,  
boiled peanut-tomato-jalapeno sauce

✦ **Cajun Jambalaya (gf) • 25**  
trinity, okra, fried artichokes,  
creole tomato sauce

### SOUTHERN SIDES • 8

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

**Sunday Brunch 10am - 2pm**

**Oaxacan Street Corn Salad (gf) • 11**  
toasted corn, arugula, cherry tomatoes,  
tajin, cilantro, Mexican ranch, Cotija

**Tuna Crudo\* (gf) • 17**  
avocado, mango,  
grilled cucumber, with spicy chili,  
peanut & sesame macha

**Acme Calamari Salad • 14**  
asian style slaw, sweet peppers,  
spicy chili vinaigrette, tossed with  
fried calamari

✦ **Cast-Iron Skillet Crab Cake • 19**  
fried green tomatoes, remoulade sauce

✦ **Fried Oyster Sliders • 15**  
Old Bay remoulade, housemade pickles,  
plum tomato, warmed roll

**Brussels Sprouts (gf) • 16**  
hot pepper jelly, toasted almonds,  
Chapel Hill Creamery Calvander cheese

**Forever Roasted Pig • 27**  
overnight-smoked local pork,  
housemade BBQ sauce, mac n' cheese,  
fried okra, coleslaw

**Pecan-Crusted Fried Chicken • 27**  
mashed Yukon Gold potatoes,  
butter beans, mushroom gravy

**Wedge Salad (gf) • 14**  
baby iceberg, smoked blue cheese,  
candied bacon, olives, roasted cherry  
tomatoes, buttermilk dressing

**Grilled Caesar Salad • 11**  
Little gem, toasted cornbread crumble,  
parmesan, classic Caesar dressing

**Roasted Rainbow Carrots (gf) • 12**  
whipped feta cheese, lemon,  
whiskey braised pearl onions

**Southern Tomato Pie • 14**  
tomatoes, Duke's, Chapel Hill Creamery  
Hickory Grove cheese, fresh herbs

✦ **Red Beans and Rice (gf) • 14**  
jalapeno and cheddar sausage, green  
tomato & sweet pepper chow chow

**Spaghetti Squash Cacio e Pepe • 15**  
Tuscan olive oil, Pecorino Romano

✦ **Gumbo • 23**  
rice, tomato, duck confit, okra, andouille,  
blue crab, shrimp, crawfish

✦ **Carolina Pork Porterhouse • 32**  
Acadian dirty rice, Creole mustard &  
bourbon sauce, garlic butter

**Acme Deluxe Smash Burger\* • 23**  
two patties, All-American cheese, lettuce,  
beefsteak tomato, housemade b&b pickles,  
spicy Popo sauce, house-cut fries  
*substitute Acme's Bourbon Pimento Cheese \$2*  
*add applewood smoked bacon \$3*

### 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

DAM  
GOOD  
FOOD