



# SPRING 2026

## COCKTAILS

### Pina Colada • 14

coconut, pineapple, lime, rum

### 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

### Garden Spritz • 14

Hendrick's, Elderflower, prosecco, Domaine de Canto ginger liqueur

### Paper Plane • 15

Buffalo Trace Bourbon, Aperol, Amaro Nonino, lemon

## CRAFT BEER ON TAP

### WICKED WEED BREWING Asheville, NC

Pilsner 5.2% • 7

### EDMUND'S OAST BREWING Charleston, SC

Strawberry & Lemon Sour 6.5% • 8

### BURIAL BEER Asheville, NC

Surf Wax IPA • 8

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

Connipion American Dry gin, rosemary, lemon, tonic

### Kumquat Margarita • 11

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

### Oaxacan Firing Squad • 14

Del Maguey Vida mezcal, lime, pomegranate, mole bitters

### Irish Old Fashioned • 15

Rum Cask Finished Tullamore Dew Irish Whiskey, orange bitters, sugar

### Black Manhattan • 14

Old Overholt Rye, Amaro Averna, Angostura and Orange Bitters

## 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

Mineragua Sparkling Water • 5

## WINE

### BUBBLES

#### BELE CASEL

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

12 / 40

#### GOUGUENHEIM VINEYARDS

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

14 / 42

#### VOIRIN-JUMEL

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

24 / 75

### WHITE

#### RANGA RANGA

Sauvignon Blanc Marlborough, NZ  
*"The inevitable"*

12 / 40

#### DOMAINE DE LA PERRIERE

Chablis Burgundy, FR  
*"Fifth Generation Family Farm"*

15 / 48

#### AZIENDA GULFI

Valcanzjria Pachino, Sicily  
*"A perfect chilly weather white"*

14 / 45

#### FINCA TRESOLMOS

Very old vine Verdejo Rueda, ESP  
*"Sauvignon Blanc's wild cousin"*

12 / 40

### PINK

#### MONTENIDOLI

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

17 / 56

#### AMEZTOI TXAKOLINA

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

16 / 50

### RED

#### CHATEAU BEGADAN

Cabernet Blend Bordeaux, FRA  
*"Why Bordeaux will always matter"*

14 / 46

#### LUBERRI RIOJA

'Orlegi' Rioja Alta, ESP  
*"The exotic pork lover in the crowd"*

12 / 40

#### YOUNT MILL HOUSE

Cabernet Sauvignon Oakville, Napa  
*"Napa royalty"*

17 / 54

#### TENUTA SANT'ANTONIO

Valpolicella "Nanfre" Veneto, ITA  
*"Red wine that can work with seafood"*

12 / 40



# DINNER

## SPRING 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

**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 peanut & sesame macha

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

**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

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

### 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**  
smoked beef brisket, , chiles, queso  
fresco, sour cream, pico de gallo, mole

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

**Cast-Iron Skillet Crab Cake • 19**  
fried squash, 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

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

**Red Beans and Rice (gf) • 14**  
jalapeño 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

### 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 green tomatoes,  
creole tomato sauce

**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

**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*

### 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**

### 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