



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 • 15

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

Garden Spritz • 14

Conniection Kinship Gin, prosecco, Domaine de Canton ginger liqueur

CRAFT BEER ON TAP

STELLA ARTOIS Leuven, Belgium
Lager 5.1% • 7

EDMUND'S OAST BREWING Charleston, SC
Strawberry & Lemon Sour 6.5% • 8

BURIAL BEER Asheville, NC
Surf Wax IPA • 8
Shadowclock Pilsner 5.7% • 8

KEEPSAKE BBREWING
Marigold Hefeweizen 5% • 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*

Paper Plane • 16

Buffalo Trace Bourbon, Aperol, Amaro Nonino, lemon

Rosemary Street • 14

Conniection American Dry gin, rosemary, lemon, tonic

Kumquat Margarita • 12

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

Oaxacan Firing Squad • 14

400 Connejos mezcal, lime, pomegranate, mole bitters

Black Manhattan • 14

Redemption 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 12 / 40
Asolo Prosecco Treviso, ITA
"Hold me closer, tiny dancer"

CHEREAU CARRE 16 / 48
Orgueil Brut Rosé Loire Valley, FRA
"Louise is a great friend of Acme"

GIMONNET GONET 24 / 75
Champagne "L'Origine" Cramant, FR
"May all your pains be champagnes"

WHITE

BETTER HALF 14 / 40
Sauvignon Blanc Marlborough, NZ
"The inevitable"

BOUCHARD PERE & FILS 17 / 48
Chardonnay Burgundy, FR
"Fifth Generation Family Farm"

AZIENDA GULFI 14 / 45
Valcanzjria Pachino, Sicily
"A perfect chilly weather white"

CASAMARO 12 / 40
Very old vine Verdejo Rueda, ESP
"Sauvignon Blanc's wild cousin"

PINK

BROADBENT 11 / 40
Vinho Verde Rosé Portugal
"Dreams of spring"

AMEZTOI TXAKOLINA 16 / 50
Rubentis Basque Region, ESP
"What you've been waiting for"

RED

PATRICIA GREEN CELLARS 18 / 70
Pinot Noir "Lia's Vineyard" Oregon
"What's not to love?"

LUBERRI RIOJA 15 / 46
Tempranillo 'Orlegi' Rioja Alta, ESP
"The exotic pork lover in the crowd"

ELIZABETH ROSE 17 / 54
Cabernet Sauvignon Yountville, Napa
"Napa royalty"

TENUTA SANT'ANTONIO 12 / 40
Valpolicella "Nanfre" Veneto, ITA
"Red wine that shines with seafood"



DINNER

SPRING 2026

Angel Biscuits • 12
andouille sausage,
charred jalapeno & garlic butter

Acme Hushpuppies • 9
Tupelo honey butter

Cast-Iron Skillet Cornbread • 14
Steen's open kettle cane syrup,
black pepper, sweet 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) **24**
lemon, cocktail sauce

Deviled Eggs (gf) • 12
shoestring potatoes

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

Tuna Crudo* (gf) • 18
avocado, mango, grilled cucumber,
with spicy peanut & sesame macha

Acme Calamari Salad • 15
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 • 12
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 pork belly, , chiles, queso
fresco, sour cream, pico de gallo, mole

Shrimp 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) • 17
hot pepper jelly, toasted almonds,
Chapel Hill Creamery Calvander
cheese

Southern Tomato Pie • 15
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) • 34
cheese grits, black beans, green tomato
salsa verde, cilantro

Flash Fried Flounder • 31
hoppin' John, collard greens,
boiled peanut-tomato-jalapeno sauce

Cajun Jambalaya (gf) • 27
trinity, okra, fried green tomatoes,
creole tomato sauce

Forever Roasted Pig • 29
overnight-smoked local pork,
housemade BBQ sauce, mac n' cheese,
fried okra, coleslaw

Pecan-Crusted Fried Chicken • 29
mashed Yukon Gold potatoes,
butter beans, mushroom gravy

Carolina Pork Skirt Steak • 35
Acadian dirty rice, Creole mustard &
bourbon sauce, garlic butter

Acme Deluxe Smash Burger* • 25
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 **Fried Okra**

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

