

ALL DAY

Tuesday - Friday | 11:30am-10pm
Saturday 5-10pm

CHARCUTERIE

Three Selections 20 | Six Selections 30 | Nine Selections 40
~ includes pita chips and focaccia ~

MEAT

Prosciutto, Canada
aged nine months

Genoa Salami, USA
sweet, uncured

Bourbon Bacon Salami, USA
kentucky bourbon

Spicy Soppressata, Italy
rustic, savory

Sweet Coppa, Italy
traditional pork shoulder

CHEESES

Mt Tam, Cowgirl Creamery
triple cream

Maple Bourbon Goat, LaClare Family Creamery
sweet, fruity, tangy

Espresso Bellavitano, Sartori
espresso rind, cheddar & parmesan blend

Humbolt Fog, Cypress Gove
soft ripened goat cheese

Manchego, Queso Coqueya
buttery and firm

ACCOUTREMENTS

choice of three

Marinated Olives

Marcona Almonds

Raw Honeycomb

Chocolate Chips

Assorted Nuts

House Pickles

Seasonal Jam

Grapes

Pepitas

STARTERS

Crab Cake 24/44
4 oz. jumbo lump crab,
house remoulade

Crab Dip 21
blue crab, old bay,
sharp cheddar,
blue corn tortilla chips

Seared Scallops 14
sweet potato purée,
micro arugula

Ahi Tuna 19
edamame purée,
ponzu vinaigrette,
microgreens

Bourbon BBQ Meatballs 12
blend of beef & pork,
jim beam bbq sauce

Pimento Cheese Hushpuppies 12
pepper jelly, pimento cheese

Burrata 14
marinated roasted tomatoes,
balsamic glaze, honeycomb,
micro basil, focaccia

Pork Pot Stickers 12
ponzu sauce

Focaccia 7
olive oil, balsamic vinegar

SOUP & SIDES

Lobster Bisque 7
3 oz lobster +10

Roasted Tomato 7
truffle oil +4

White Cheddar Mac & Cheese 10
cavatappi, aged cheddar, parmesan, asiago

Caesar Salad 6
grated parmesan, romaine,
house croutons & caesar dressing

House Salad 6
cucumbers, tomatoes, onions,
harvest blend, croutons, balsamic vinaigrette

Saffron Rice 7

Warm Bacon & Corn Slaw 7

Chef's Veggies 7
asparagus, haricots verts, heirloom carrots

Deviled Eggs 5
crispy prosciutto

café 44

44 Canal Center Plaza, Suite 401, Alexandria, VA 22314
571.344.9100 | cafe44.com



HOUSE SPECIALTIES

Braised Short Rib 32
jus, smashed red potatoes,
haricots verts

Crab & Lobster Ravioli 22
tomato cream sauce,
micro basil
add 3 oz lobster +10

Lobster Mac & Cheese 23
3 oz lobster, cavatappi,
aged cheddar, parmesan, asiago
double lobster +10

Shrimp & Grits 24
jim beam cream sauce,
five cajun shrimp*,
white cheddar grits, poached egg*,
microgreens
double shrimp +8

Seared Salmon 26
6 oz salmon filet, saffron rice,
heirloom carrots, sambal chimichurri

Chilean Sea Bass 30
6 oz seared filet, cauliflower purée,
asparagus, warm bacon & corn slaw

Creole Shrimp Linguine 21
andouille sausage, five cajun shrimp*,
roasted tomatoes, parmesan,
garlic butter sauce, chives

Fall Ravioli 18
butternut squash,
apple & goat cheese stuffed ravioli,
brown butter sage sauce

ENTREE SALADS

Seafood Cobb 18
five cajun shrimp*, heirloom tomato,
blue cheese, bacon, hard boiled egg,
romaine, red wine vinaigrette

Ahi Tuna 21
seared ahi tuna*, harvest blend, carrots,
edamame, cucumber, crispy noodles,
ponzu vinaigrette

Chicken Caesar 14
grilled chicken, grated parmesan,
romaine, house croutons & dressing

Seared Salmon 26
romaine, red onion,
heirloom cherry tomatoes,
feta, cucumbers, lemon herb vinaigrette

Autumn Salad 14
harvest blend, dried cranberries,
roasted pepitas, goat cheese,
crispy prosciutto,
apple maple vinaigrette

FLATBREADS

Classico 15
san marzano tomato sauce,
mozzarella, provolone

Pepperoni 16
san marzano tomato sauce,
mozzarella, provolone, pepperoni

Quattro Formaggi 17
brie sauce, mozzarella, provolone,
asiago, pesto

Garden Truffle 18
brie sauce, mozzarella, roasted mushrooms,
caramelized onions, micro basil,
white truffle oil, balsamic glaze

Cherry, Jalapeño, Prosciutto 18
brie sauce, mozzarella, micro arugula,
cherry balsamic glaze

HANDHELDS

New England Lobster Roll 21
3 oz chilled lobster, dukes mayo,
house spice, chives, toasted NE roll, chips

Meatloaf 17
toasted ciabatta, chips

The Big Dipper 14
gruyere, white cheddar, manchego,
sourdough, roasted tomato soup
truffle oil +4

NY Reuben 17
spiced pastrami, swiss cheese, sauerkraut
thousand island dressing, house pickle,
toasted marbled rye, chips

Avocado Toast 15
smashed avocado, poached egg*,
goat cheese, everything spice,
microgreens, brioche

ADD PROTEIN

4 oz chicken +6
5 ct cajun shrimp* +8
3 oz lobster +10
6 oz salmon +12
6 oz sea bass +18

*May be served raw or undercooked. Consuming raw or undercooked eggs, meat or fish may increase your risk to food borne illness.

BE OUR GUEST

All are welcome at Cafe 44. We simply ask that you follow a few simple, but important protocols so we may ensure an exceptional experience for all.

Please be kind to our staff. They have been through a lot and are working hard every day.

We may limit table times to 2 hours. Please respect this protocol, as it allows us to honor reservations in a timely fashion.

Please, do not move our furniture.

Be considerate of others and silence all electronic devices.

We are happy to accommodate split checks. We simply ask you to let your server know prior to ordering. We cannot split items.

If you would like to change tables, let your server know and they will work with the host stand to try to accommodate your request.

FRIENDLY REMINDER

2-hour table time

Do not move furniture

We are 100% cash free

20% gratuity on parties of 5+

Limited split checks

See host stand if you would like to switch tables.

Thank you for your understanding and cooperation.



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