

HAPPY HOUR

Wednesday-Friday
3-6 pm

ALL DAY

TABLESIDE & CURBSIDE

HOURS

Wednesday-Friday
11:30 am - 9 pm

Saturday
5-9 pm

Charcuterie

Three Selections 14 | Six Selections 26 | Nine Selections 34

MEATS

Prosciutto, Canada
aged nine months

Genoa Salami, USA
sweet, uncured

Bourbon Bacon Salami, USA
kentucky bourbon

Spicy Soppressata, Italy
rustic, savory

Lamb Ham, USA
aged six months

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 Grove
soft ripened goat cheese

Manchego, Queso Coqueya
buttery and firm

ACCOUTREMENTS

choice of three

Marinated Olives

Marcona Almonds

Raw Honeycomb

Assorted Nuts

House Pickles

Seasonal Jam

Grapes

Starters

Crab Cake 17/29
4 oz. jumbo lump crab,
house remoulade

Crab Dip 15.5
blue crab, old bay,
sharp cheddar
blue corn tortilla chips

Crab Claws 16
1/4 pound, garlic butter,
parmesan, chives

Shrimp Cocktail 12
five chilled jumbo shrimp

Seared Scallops 14
butternut squash purée,
micro arugula

Ahi Tuna 15.5
edamame purée,
ponzu vinaigrette, microgreens

Bison Meatball 14
white cheddar grits,
tomato gravy, chives

Warm French Onion Dip 11
sourdough crisps

Pimento Cheese Hushpuppies 12
pepper jelly, pimento cheese

Pork Pot Stickers 11.5
ponzu sauce

Burrata 12
marinated heirloom cherry tomatoes,
balsamic glaze, honeycomb,
micro basil, sourdough crisps

Soup & Sides

Lobster Bisque 7

Roasted Tomato Soup 7

White Cheddar Mac & Cheese 9
cavatappi, aged cheddar,
parmesan, asiago

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

House Salad 6
cucumbers, tomatoes,
onions, spring mix, croutons,
balsamic vinaigrette

Deviled Eggs 4
crispy prosciutto

We only accept credit card
payments at this time.

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

20% gratuity will be added
on parties of 6 or more.

café 44

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

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Entrée Salads

Seafood Cobb 18

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

Ahi Tuna 16

seared ahi tuna, spring mix, carrots, edamame, cucumber, crispy noodles, ponzu vinaigrette

Chicken Caesar 14

grilled chicken, grated parmesan, romaine, house croutons, house caesar dressing

Chicken Caprese 13.5

grilled chicken, balsamic glaze, spring mix, heirloom cherry tomatoes, mozzarella, balsamic vinaigrette

Flatbreads

Classico 14

san marzano tomatoes, mozzarella, provolone

Pepperoni 15

san marzano tomatoes, mozzarella, provolone, pepperoni

Quattro Formaggi 16

brie, mozzarella, provolone, asiago, pesto

Garden Truffle 17

brie, roasted mushrooms, caramelized onions, micro basil, mozzarella, white truffle oil, balsamic glaze

House Specialties

Crab & Lobster Ravioli 22

tomato cream sauce, micro basil, sourdough crisps
add 3 oz lobster +8

Lobster Mac & Cheese 21

3 oz lobster, cavatappi, aged cheddar, parmesan, asiago, sourdough crisps
double lobster +8

Shrimp & Grits 22

jim beam cream sauce, cajun shrimp*, white cheddar grits, poached egg*, microgreens
double shrimp +6

Seared Salmon 24

horseradish hollandaise, broccolini, microgreens

Short Rib 26

jus, smashed red potatoes, haricots verts

Bison Bolognese 19

grated parmesan, sourdough crisps

Veal Tortellini 18

cream sauce, parmesan, sourdough crisps

Mushroom Bucatini 18

wild mushroom cream sauce, white truffle, chives

Handhelds

New England Lobster Roll 19

3 oz chilled lobster, dukes mayo, house spice, chives, toasted NE roll, chips

Meatloaf 16

toasted ciabatta, chips

The Big Dipper 14

gruyère, white cheddar, manchego, sourdough, roasted tomato soup
truffle oil +4

NY Reuben 15

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

Sweets

Key Lime Pie 8.5

Red Velvet Cheesecake Bar 8.5

Guinness Sea Salt Brownie 7.5

Vanilla Bean Gelato (per scoop) 3

Seasonal Sorbet (per scoop) 3

Chocolate Chip Cookie 3

Affogato 7.5

During extremely busy times, we may limit your table time to 90 minutes.



Give the Gift
That Keeps Giving

20% Holiday Bonus
Dec 2-31

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BEVERAGES

T A B L E S I D E & C U R B S I D E

RED WINE

Cabernet

Double Diamond 144
by Schrader Cellars, Napa Valley

Freemark Abbey Rutherford 139
Napa Valley, North Coast, California

Stag's Leap Artemis 121
Napa Valley, North Coast, California

Austin Hope 119
Paso Robles, Central Coast, California

Mount Veeder 22/74
Napa Valley, North Coast, California

Bread & Butter, Napa Valley 10/40

Noble Vines, California 9/36

Red Blend

Robert Mondavi Maestro 16/59
Napa Valley, North Coast, California

Pinot Noir

Meiomi, California 12/48

Merlot

J. Lohr, Paso Robles 13/51

Chianti

Bolla, Italy 7/26

WHITE WINE

Pinot Grigio

V. No, Italy 7/26

Chardonnay

Folie a Deux, California 11/44
Stag's Leap, Napa Valley 56

Sauvignon Blanc

Black Stallion, Napa Valley 10/40
Robert Mondavi, Napa Valley 12/48

White Blend

Three Pears, California 9/36

BEER

Stella Artois 7

Bingo Beer, Lager 8

ABV 4.8% Richmond, Va

Smuttynose, Robust Porter 8

ABV 6.3% 43 IBU New Hampshire

Firestone, Union Jack IPA 7

ABV 7% 60 IBU Paso Robles, CA

Stone, Fear Movie Lions D-IPA 10

ABV 8.5% 60 IBU Richmond, Va

Stone, Seasonal 9

Beer of the Month

ask your server for details

AWARD WINNING COCKTAILS

Cabin in the Woods 14

four roses bourbon,
black walnut-maple syrup,
angostura & smoked orange bitters

Lady Jane 14

cherry & peppercorn infused tequila,
agave, fresh lime, rosé sparkling wine

BFL: Berries, Fig & Lime 14

tito's vodka, st. germain, blackberry,
fig jam, fresh lime, prosecco

CRAFT COCKTAILS

Boss Lady 14

44° north vodka, canton ginger,
st. germain, grapefruit

French 44 12

tanqueray gin, fresh lemon,
demerara, prosecco

Skinny Margarita 13

espolon blanco tequila,
agave mix, triple sec, salt rim

Moscow Mule 12

tito's vodka, fresh lime,
fever-tree ginger beer

Staycation 13

kraken black spiced rum,
aperol, pineapple, fresh lime,
amaro nonino, demerara

Huckleberry Lemonade 13

44° north huckleberry vodka, lemonade,
blackberry & passion fruit purée, tonic

Orchard Sangria 12

applejack brandy, apple cider,
cranberry, fresh lemon,
prosecco, nutmeg

Irish Coffee 12

coffee, jameson, bailey's

Slippery Slope 14

barr hill gin, st. germain,
chamomile syrup, hot apple cider

HOT BEVERAGES

Brewed Coffee (free refills) 3.5

Americano | Tea 3

Latte | Cappuccino | Mocha 5

Espresso 2/4

Hot Apple Cider | Hot Chocolate 4

Peppermint Hot Chocolate 6

CHAMPAGNE & SPARKLING WINE

Prosecco or Rosé 10/36

Chambong to keep & Ruffino Mini 20

Moët Mini, Imperial 24

Taittinger, Brut 85

Veuve Clicquot, Yellow Label 110

Veuve Clicquot, Rosé 130

BOTTLE SERVICE

Mimosa 44

Apple Cider Mimosa 44

Rosé Lemonade 44

BRUNCH COCKTAILS

Mimosa 10

orange juice & prosecco

Apple Cider Mimosa 10

apple cider, prosecco, nutmeg

Rosé Lemonade 10

lemonade &
rosé sparkling wine

Peach Bellini 10

white peach purée
& prosecco

Old Bay Bloody Mary 10

tito's vodka,
old bay bloody mary mix,
olive citrus skewer

MOCKTAILS

Lavender Lemonade 6

blackberry & passion fruit purée,
lemonade, tonic

Cider Mule 7

apple cider, fresh lemon,
fever-tree ginger beer

Peachy Keen 6

white peach & passionfruit purée,
soda water, true grenadine

COLD BEVERAGES

Coke | Diet Coke | Sprite 3.5

Iced Tea | Lemonade (free refills)

Cranberry Juice | Orange Juice 3

San Pellegrino | Aqua Panna 3

Fever-Tree Ginger Beer 7

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