



café 44

ON THE POTOMAC

Dinner

Tues-Fri / 3-9pm

House Specialties

Steak Frites 18

6 oz. steak, market salad,
shoestring fries with Irish spicy ketchup

Burger 44 12

American cheese, tomato, lettuce, onion,
pickle, ketchup, mayo, mustard,
with shoestring fries & Irish spicy ketchup
(extra patty +3 | bacon +1.5 | egg +1.5
avocado +1.5)

Penne Alfredo 12

pesto | plain
add chicken +4 | shrimp +6

Grilled Chicken Sandwich 15

green leaf, tomato, provolone, bacon,
mustard aioli, with kettle chips tossed in
smoked olive oil & parmesan

Chili Dogs 10

two beef franks, chili, pickle relish, jalapenos,
with shoestring fries & Irish spicy ketchup

Naked Dog 5

one beef frank, shoestring fries
& Irish spicy ketchup

Entrée Salads

add protein

chicken 4 | Cajun shrimp 6 | steak 8

Caesar 8

romaine, grated parmesan,
house-made croutons & Caesar dressing

Seasonal 12

spring mix blended with radicchio, heirloom
cherry tomatoes, strawberries, almond crusted
feta & goat cheese, pear mint dressing

side salad and other dressings available

Beverages

Iced Tea & Lemonade 3 | free refills

Coke, Diet Coke, Sprite 3 | free refills

San Pellegrino | Aqua Panna 2.5

Sparkling Fruit Beverage 2.5
lemon | blood orange

Pizza

Imported Italian 10" | thin crust

Classico 7

mozzarella blend | rosemary olive oil

Pepperoni 8

mozzarella blend | rosemary olive oil

Roasted Mushroom & Tomato 10

mozzarella blend | rosemary olive oil

Prosciutto Arugula 12

mozzarella blend | dark balsamic

Chef's Daily 12

ask you server for today's feature

Sweets

Italian Sorbet 7

lemon | orange

Warm Bread Pudding 6 | gelato +2

Classic Brownie 3.5

Chocolate Chip Cookie 2

House Pop Tarts 4

raspberry almond | brown sugar

Vanilla Bean Gelato 6

olive oil | sea salt

*May be served raw or undercooked. Consuming raw or undercooked eggs, meat or fish may increase your risk of foodborne illness.

Charcuterie 25 | 44

chef's selection of 3/6 meats & 3/6 cheeses,
pickled veggies, kalamata olives,
house-made jam, mustard, sea salt,
rosemary focaccia,
olive oil & balsamic vinegar

Bar Snacks

Gold Fish 2

Parmesan Crisps 6
plain | jalapeno

Prosciutto-Wrapped
Asparagus Bites 6

Chicken Wings 6/12
(5/10 pieces)

Old Bay | Irish Spicy Ketchup | Habanero Buffalo

Meatballs 7
balsamic glazed | bbq

Rosemary Focaccia 5
olive oil & balsamic

Crab Dip 16
warm pita

Roasted Red Pepper Hummus 12
warm pita

Cajun Shrimp Cocktail 12
Old Bay Cocktail Sauce

Smoked Turkey Club 8
bacon, provolone, lettuce, tomato, marbled rye

Sea Salt Kettle Chips 1.5

Shoestring Fries 5

Corporate Happy Hour

Book your event today!
Boxwood Lounge | Terrace | Buy-out
Ask your server for details

HAPPY HOUR

at
café 44

Tues-Fri | 3-6pm

\$2 off select red and white wine,
champagne, beer, & cocktails

\$2 off Rosemary Focaccia &
Roasted Red Pepper Hummus

Trivia Tuesday

6-9pm | \$5 menu

chianti, pinot grigio, meatballs,
cheese pizza, & pepperoni pizza

Wine Flight Wednesday

6-9pm | \$10 flight

½ off select bottles red & white wine
\$2 off House Specialties

Chambong Thursday

6-9pm | \$5 Chambong pour
½ off bottles of Ruffino Prosecco & Rosé
\$2 off parmesan crisps, fries,
& asparagus bites

Crafty Friday

6-9pm | \$2 off craft cocktails,
crab dip, & cajun shrimp cocktail