

44 Canal Center Plaza,
Suite 401
Alexandria, VA 22314

café 44

DINNER

(571) 344.9100
cafe44.com

Tuesday-Sunday | 5-9pm

Chef Nicki's

CHEESE BOARD 18

Mt. Tam, Espresso BellaVitano,
Parmigiano-Reggiano,
marcona almonds,
house jam, honey comb,
assorted bread & crackers

WINE & CHAMPAGNE PAIRING

Chardonnay

Antica, Napa Valley 60

Cabernet

Austin Hope, Paso Robles 105

Champagne

Moët Mini, Imperial 24



CHARCUTERIE

Three Selections 14 | Six Selections 26 | Nine Selections 34

MEATS

Prosciutto, Canada
aged 9 months

Soppressata, Canada
black peppercorn, celery

Genoa Salami, USA
sweet, uncured

Mole Salami, USA
dried, dark chocolate, ghost pepper

Duck Prosciutto, USA
star anise, all spice, orange peel

Pepperoni, USA
spiced, uncured

CHEESE

Mt Tam, Cowgirl Creamery
triple cream

Thomasville Tomme, Sweet Grass Dairy
semi firm

Asher Bleu, Sweet Grass Dairy
natural rind

Espresso Bellavitano, Sartori
espresso rind,
cheddar & parmesan blend

Humbolt Fog, Cypress Grove
soft ripened goat cheese

Manchego, Queso Coqueya
buttery and firm

served with house pickles, marinated olives, assorted nuts,
assorted bread & crackers



RED WINE

Chianti

Bolla, Italy 7/26

Cabernet

Freemark Abbey, Rutherford 125
Austin Hope, Paso Robles 105
Bread & Butter, Napa Valley 10/40
Noble Vines, California 9/36

Pinot Noir

Meiomi, California 12/48

Merlot Reserva

Santa Ema, Chile 44

Malbec

Trapiche Broquel, Argentina 40

Sirah

Petite Petit, California 42

WHITE WINE

Chardonnay

Folie a Deux, California 11/44
Antica, Napa Valley 60

Sauvignon Blanc

Black Stallion, Napa Valley 10/40
Freemark Abbey, Napa Valley 50

White Blend

Three Pears, California 9/36

Pinot Grigio

V. No, Italy 7/26

Riesling

A to Z, Oregon 48

AWARD WINNING COCKTAILS 12

Cabin in the Woods

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

Lady Jane

cherry & peppercorn infused tequila,
agave, fresh lime, rosé bubbles

BUBBLES

Ruffino, Prosecco or Rosé 10/36

Chambong to keep & Ruffino Mini 20

Moët Mini, Imperial 24

Taittinger, Brut or Rosé 85/130

Veuve Clicquot, Yellow Label 110

Veuve Clicquot, Rosé 130

BEER

Hoegaarden Witbier 7

Devil's Backbone, Vienna Lager 6

New Realm, Hoptropolis IPA 7

Landshark Lager 6

Tröegs, Java Head Stout 7

Blue Mountain, Kölsch 151 6

Heavy Seas, Double IPA 9

Bud Light 5 | Stella Artois 6

FEATURED COCKTAILS 12

Skinny Margarita

tres agaves, blanco tequila,
fresh lime, agave, salt rim

French 44

tanqueray gin, fresh lemon,
demerara, bubbles

Amalfi Dreams

malfy gin con limon, rosemary-honey
syrup, fresh lemon, bee pollen

Purple Rain

cirrus richmond vodka, st. germain,
butterfly pea flower tea, fresh lime

Lime Daiquiri

brugal dry white rum,
fresh lime, demerara

Moscow Mule

cirrus vodka, lime,
pratt's ginger syrup, soda

Painkiller

plantation pineapple rum,
kraken dark rum, orange juice,
pineapple juice, cream of coconut,
tiki bitters

Cosmopolitan

tito's vodka, triple sec, lime, cranberry

Summer Bounty

catoctin creek rye, amaro nonino,
pickled strawberry syrup, lemon,
plum bitters

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SOUP 7

Roasted Tomato | Lobster Bisque

STARTERS

Crab Cakes 15
house remoulade

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

Bourbon BBQ Meatballs 11
blend of beef & pork,
Jim Beam barbeque sauce

Crab Dip 15
blue crab, old bay, sharp cheddar,
blue corn tortilla chips

Pimento Cheese Hushpuppies 12
pepper jelly, pimento cheese

Pork Pot Stickers 11
ponzu sauce, sesame seeds

General Tso's Chicken Wings 12
8 piece oven baked, sweet and spicy
glazed, sesame seeds

Mexican Trio 13
house spicy salsa, queso,
fresh guacamole, blue corn tortilla chips

SIDES

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

Sangria Watermelon Salad 8
feta, basil, balsamic

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

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

Coleslaw 6
shredded cabbage, carrots,
creamy southern dressing

Potato Salad 6
red skinned potatoes,
stone ground mustard dressing

ENTRÉE SALADS

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

Chicken Caesar 14
grated parmesan, romaine,
house croutons & caesar dressing

Curry Chicken 14
grilled chicken breast tossed in
curry & mango dressing,
croutons, spring mix,
red wine vinaigrette

Ahi Tuna 16
seared ahi tuna, spring mix, carrots,
edamame, cucumber, crispy noodles,
ponzu 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

Italian 16
san marzano tomatoes, mozzarella,
genoa salami, prosciutto, micro basil

SWEETS 7

Key Lime Pie | Bread Pudding

Guinness Sea Salt Brownie

Vanilla Bean Gelato | Lemon Sorbet

Chocolate Chip Cookie à La Mode

HOUSE SPECIALTIES

New England Lobster Roll 18
3 oz chilled lobster, dukes mayo,
house spice, chives,
toasted NE roll, chips

10 oz Boneless Pork Chop 24
black peppercorn gravy,
smashed red potatoes, haricots verts

Shrimp & Grits 17
Jim Beam cream sauce,
cajun shrimp*, white cheddar grits,
poached egg*, microgreens

Veal Tortellini 18
cream sauce, parmesan,
sourdough crisps

Lobster Mac & Cheese 21
3 oz lobster, cavatappi, aged cheddar,
parmesan, asiago, sourdough crisps
double lobster +8

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

Cheese Tortellini 15
pesto cream sauce,
sourdough crisps

Meatloaf Sandwich 16
toasted ciabatta, chips or choice of side

NY Reuben 15
spiced pastrami, swiss cheese,
sauerkraut, thousand island dressing,
house pickle, toasted NY rye, chips or
choice of side



KID'S CORNER 8

Choice of Entrée
hot dog | grilled cheese
cheese quesadilla

Includes kettle chips,
chocolate chip cookie,
& small beverage

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