

44 Canal Center Plaza,  
Suite 401  
Alexandria, VA 22314

# café 44

# DINNER

(571) 344.9100  
cafe44.com

Wednesday-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 21g/59b

#### Cabernet

Austin Hope, Paso Robles 26g/99b

#### Champagne

Moët Mini, Imperial 24

## CHARCUTERIE

Three Selections 14 | Six Selections 26 | Nine Selections 34

### MEATS

Prosciutto, Canada  
aged 9 months

Soppresata, Canada  
black peppercorn, celery

Genoa Salami, USA  
sweet, uncured

Bourbon Bacon Salami, USA  
kentucky bourbon

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

## Owners Box

### Champagne

2012 La Grande Dame Brut  
Veuve Clicquot 124g/380b

*Aged 14 years, the love story of  
Jula and Keith began over a  
bottle of La Grande Dame*

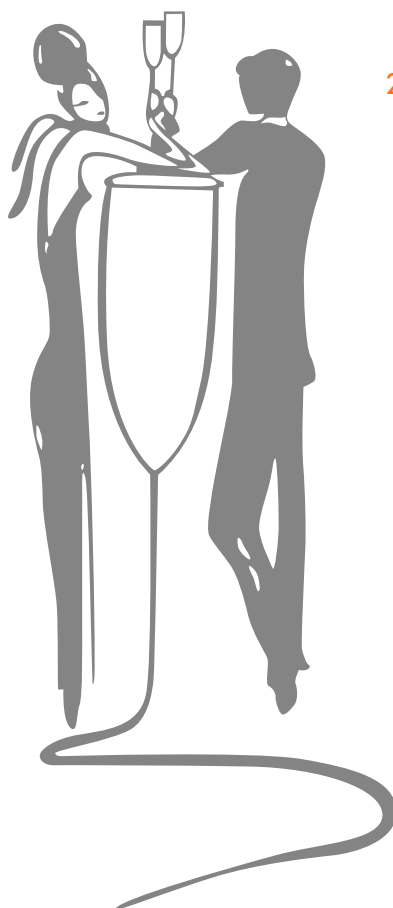
2008 Cristal Brut  
Louis Roederer 224g/444b

2010 Dom Perignon  
160g/480b

*"Come quickly, I am tasting the stars!"  
- Dom Perignon*

(at the moment he discovered champagne)

*By the Glass &  
By the Bottle*



### Red Wine

2017 Double Diamond Cabernet  
34g/124b

2016 Rutherford Cabernet  
Freemark Abbey 30g/114b

2017 Stag's Leap Cabernet  
28g/104b

2018 Austin Hope Cabernet  
26g/99b

2017 Mount Veeder Cabernet  
22g/69b

2017 Mondavi Maestro Red  
14g/59b

Rotating Selection

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## STARTERS

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

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

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

**Baked Goat Cheese Dip** 15  
creamy goat cheese & black pepper,  
topped with heirloom tomatoes & balsamic,  
warm pita

**Capitol Hill Dip** 12  
cream cheese, cheddar,  
pork sausage & fresno peppers,  
blue corn tortilla chips

**Pimento Cheese Hushpuppies** 12  
pepper jelly, pimento cheese

**Pork Pot Stickers** 11.5  
ponzu sauce, sesame seeds

**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

## SOUP 7

Roasted Tomato | Lobster Bisque

## 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  
grated parmesan, romaine,  
house croutons & caesar dressing

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

**Steak & Fig** 17  
brie, mozzarella, steak, figs,  
balsamic, micro arugula

We only accept credit and gift card  
payments at this time.

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

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

## HOUSE SPECIALTIES

**New England Lobster Roll** 19  
3 oz chilled lobster, dukes mayo,  
house spice, chives,  
toasted NE roll, chips

**Short Rib** 26  
jus, smashed red potatoes,  
haricots verts

**Shrimp & Grits** 22  
Jim Beam cream sauce,  
cajun shrimp\*, white cheddar grits,  
poached egg\*, microgreens  
**double shrimp +6**

**Veal Tortellini** 18  
cream sauce, parmesan,  
sourdough crisps

**Seared Salmon** 24  
general tso's glaze,  
tropical field rice, microgreens

**Mushroom Bucatini** 18  
wild mushroom cream sauce,  
white truffle

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

**Crab & Lobster Ravioli** 22  
tomato cream sauce, micro basil,  
sourdough crisps  
**add 3 oz lobster +8**

## SWEETS

**Key Lime Pie** 8.5

**Pumpkin Cheesecake Bar** 8.5

**Guinness Sea Salt Brownie** 7.5

**Vanilla Bean Gelato (per scoop)** 3

**Blood Orange Sorbet (per scoop)** 3

**Chocolate Chip Cookie** 3

## KID'S CORNER 8

**Choice of Entrée**  
hot dog | grilled cheese  
cheese quesadilla

Includes kettle chips,  
chocolate chip cookie,  
& small beverage

CURBSIDE

  
café 44

Now offering contact-free  
pickup and takeaway.



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# BEVERAGES

## RED WINE

**Chianti**  
Bolla, Italy 7/26

**Cabernet**  
Bread & Butter, Napa Valley 10/40  
Noble Vines, California 9/36

**Pinot Noir**  
Meiomi, California 12/48

**Merlot**  
J. Lohr, Paso Robles 12/48

**Malbec**  
Trapiche Broquel, Argentina 40

**Red Blend**  
Petite Petit, California 42

## WHITE WINE

**Pinot Grigio**  
V. No, Italy 7/26

**Chardonnay**  
Folie a Deux, California 11/44  
Stag's Leap, Napa Valley 18/56

**Sauvignon Blanc**  
Black Stallion, Napa Valley 10/40  
Freemark Abbey, Napa Valley 14/52

**White Blend**  
Three Pears, California 9/36

## BEER

**Stella Artois** 6

**Von Trapp, Seasonal** 8

**Ballad, Just Pressed Lime Ginger Sour** 7.5  
ABV 5.5% IBU 25 Danville VA

**Austin East Ciders, Rosé Dry Cider** 7  
ABV 5% Austin, Texas

**Bingo Beer, Lager** 8  
ABV 4.8% Richmond, Va

**Smuttynose, Robust Porter** 7.5  
ABV 6.2% 43 IBU New Hampshire

**Firestone, Union Jack IPA** 8  
ABV 7% 60 IBU Paso Robles, CA

**La Chouffe, Blonde** 12.5  
ABV 8% IBU 20 Belgium

**Stone, Fear Movie Lions D-IPA** 11  
ABV 8.5% IBU 60 Richmond, Va

**Stone, Enter Night Pilsner** 8  
ABV 5.75% IBU Classified Richmond, Va

## 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

## JOE Q. SIGNATURE COCKTAILS

**French 44** 12  
tanqueray gin, fresh lemon,  
demerara, prosecco

**Skinny Margarita** 12  
tres agaves blanco tequila,  
fresh lime, agave, salt rim

**Moscow Mule** 12  
cirrus richmond vodka, lime,  
fever-tree ginger beer

**Tiki Knees** 14  
barr hill gin, banana walnut orgeat,  
lemon, cinnamon, passion fruit

**Dance of El Diablo** 13  
los amantes mezcal, lemon, agave,  
fever-tree ginger beer,  
true grenadine

**Colada, Take Me Away** 13  
brugal white rum, pineapple,  
coconut, pistachio, lime, tiki bitters

**Orchard Sangria** 12  
applejack brandy, local cider,  
cranberry, lemon, sage,  
nutmeg, prosecco

## COLD BEVERAGES

**Coke | Diet Coke | Sprite | Ginger Ale** 3.5

**Iced Tea | Lemonade** (free refills)

**Apple Juice | Orange Juice** 3

**San Pellegrino | Aqua Panna** 3

**Blood Orange Italian Soda** 3

**Fever-Tree Ginger Beer** 7

## HOT BEVERAGES

**Brewed Coffee** (free refills) 3.5

**Americano | Tea** 3

**Latte | Cappuccino | Mocha** 5

**Solo Espresso** 2

**Doppio Espresso** 4

**Hot Apple Cider** 3.5

## 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

## BRUNCH COCKTAILS

**Peach Bellini** 10  
white peach purée  
& prosecco

**Mimosa** 10  
orange juice  
& prosecco

**Apple Cider Mimosa** 10  
apple cider  
& prosecco

**Rosé Lemonade** 10  
lemonade &  
rosé sparkling wine

**Bloody Mary** 10  
house bloody mary mix,  
tito's vodka, olive-citrus skewer

## DESSERT COCKTAILS

**Churchill's Courage** 13  
catocin creek rye, licor 43, espresso,  
aromatic & orange bitters,  
torched cinnamon

**Snowbird** 12  
cirrus richmond vodka,  
cream, caramel, smoked sea salt

**Affogato Martini** 12  
cirrus richmond vodka, bailey's,  
espresso, cinnamon syrup,  
vanilla bean gelato

## MOCKTAILS

**Chill in the Air** 6  
black walnut-maple syrup,  
blood orange sparkling soda

**Cider Mule** 6  
apple cider, lemon juice,  
fever-tree ginger beer

**Peachy Keen** 6  
white peach & passionfruit purée,  
soda water, true grenadine

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