



# café 44

ON THE POTOMAC

Lunch

Mon-Fri | 11am-3pm

## Café Combo 15

includes iced tea, lemonade, or soda | free refills

### FIRST COURSE

(select one)

#### Cup of Soup

roasted tomato | chef's daily

### SECOND COURSE

(select one)

#### Market Sandwich

with kettle chips

### THIRD COURSE

(plated or to-go)

#### Chocolate Chip Cookie

gelato +2

## Entrée Salads

### Café Cobb 12

chicken, bleu cheese, tomatoes, sliced egg, chopped bacon, romaine, red wine vinaigrette

### Seasonal 12

spring mix, dried cranberries, candied bacon, apples, bleu cheese, apple cinnamon balsamic vinaigrette

### Market 4/8

spring mix, cucumbers, tomatoes, balsamic vinaigrette

### Caesar 4/8

romaine, grated Parmesan, house-made croutons & caesar dressing

### Curry Chicken Salad 12

chicken tossed in sweet-savory curry dressing blended w/spices & mango chutney, croutons, spring mix, red wine vinaigrette

choice of dressing

creamy: ranch | caesar | blue cheese  
vinaigrette: red wine | balsamic | seasonal

add chicken +4

## Market Sandwiches

### Avocado BLT 8.5

toasted multigrain

### Deluxe Turkey Club 9

bacon, provolone, lettuce, tomato, marbled rye

### Chicken Caesar Wrap 10

chicken, romaine, parmesan, caesar, wrap

### Pastrami Reuben 10.5

sauerkraut, swiss, thousand island, marbled rye

### Curry Chicken Salad Sandwich 8.5

roasted chicken, sweet-savory curry dressing, greens, warm croissant

### Hummus Veggie Wrap 8.5

roasted red pepper hummus, greens, seasonal veggies, wrap

### Grilled Cheese

Classic Cheddar 4

Salted Cheddar 5

Pepperjack & Bacon 6

white | multigrain | rye | house sourdough +1

kettle chips 1.5 | soup or market salad 4  
add avocado 1.5

## Soup

Roasted Tomato 4 cup | 6 bowl

Chef's Daily 5 cup | 7 bowl

Monday: Chicken Tortilla

Tuesday: Cream of Mushroom

Wednesday: Butternut Squash Bisque

Thursday: Chicken Noodle

Friday: Lobster Bisque

### Executive Chef

Nicki Lewis

Please notify your server of any allergies or dietary restrictions.

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



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## Hot Beverages

Hot Tea 2 | ask server for selection

Starbucks Brewed Coffee 3.5 | free refills

Starbucks Specialty Beverages 4–5.5

Hot Chocolate 3

Hot Apple Cider 3  
(seasonal)

## Cold Beverages

Iced Tea 3 | sweet or unsweet | free refills

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

## House Specialties

Avocado Toast 13  
sourdough, smashed avocado, poached egg\*,  
pickled peppers, heirloom tomatoes, spice

Quiche 10

Lorraine | Tomato & Goat Cheese  
choice of soup or side salad

Bistro Sandwich 12  
prosciutto, gruyère, sunny-side egg\*,  
warm croissant, sea salt kettle chips

Sweet & Spicy Pork Sandwich 16  
pulled smoked pork, local bibb, grilled  
peaches, habanero aioli, brioche,  
sea salt kettle chips

BBQ Chicken Sandwich 14  
pulled smoked chicken, house b&b pickles,  
alabama white sauce, brioche,  
sea salt kettle chips

New England Lobster Roll 17  
toasted new england bun, 3 oz lobster,  
seasoned mayo, chives, sea salt kettle chips

The Big Dipper 13  
gruyère, white cheddar, manchego,  
house sourdough, tomato basil soup  
white truffle +4

Goldfish Crackers 2

## Pizza

Imported Italian 10" thin crust  
mozzarella blend

Classico 7  
rosemary olive oil

Pepperoni 8  
rosemary olive oil

Roasted Mushroom & Tomato 10  
rosemary olive oil

Prosciutto Arugula 12  
dark balsamic

Chicken Taco 12  
seasoned chicken, roasted corn & poblano  
peppers, cilantro & lime crema

## Snacks & Sweets

Sea Salt Kettle Chips 1.5

Vanilla Bean Gelato 6  
olive oil & smoked sea salt

Guinness Sea Salt Brownie 5  
vanilla bean gelato +3

Pistachio & White Chocolate Cookie 4

Chocolate Chip Cookie 2

menu subject to change | single check only & 20% gratuity added on parties of 6 or more

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