

B U B B L E S &
B R U N C H
— at —
café 44

Saturdays 9am-2pm

Bubbles 8

Peach Bellini

peach puree
& prosecco

Grapefruit Mimosa

fresh grapefruit
& prosecco

Café Mimosa

fresh oj
& prosecco

Kir Royale

crème de cassis
& prosecco

French 44

gin, lemon, sugar,
& prosecco

Prix-Fixe Brunch

TWO COURSE 28 | THREE COURSE 30

includes Starbucks brewed coffee, hot tea, or iced tea

FIRST COURSE

(select one)

Courtney's Famous Biscuit

honey butter & jam

Bruléed Grapefruit

topped w/raw sugar & torched

Deviled Eggs

candied bacon & chives

Chef's Soup

crostini

SECOND COURSE

(select one)

Crab Cake Benny

breakfast hash or salad

Short Rib Melt

Gruyère, baguette
breakfast hash or salad

Steak & Eggs

sous-vide steak, two fried
eggs, breakfast hash or salad

Shrimp & Grits

cheddar grits,
tomato braised shrimp

THIRD COURSE

(select one)

Bread Pudding

white chocolate & currants,
crème anglaise | gelato +2

Vanilla Bean Gelato

touch of olive oil & sea salt

Chocolate Mousse

salted caramel whipped cream

Bottle Service



Café Mimosa 36

carafe of fresh orange juice and a bottle of Ruffino prosecco

Chambong! 36

bottle of Ruffino prosecco or rosé presented with Chambong flutes & stand

~menu subject to change~

~limited substitutions available at chef's discretion | single check only & 20% gratuity added on parties of 6 or more~

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

Café Breakfast 15

~includes Starbucks brewed coffee, hot tea, or iced tea~

two eggs as you wish, crispy bacon or turkey sausage,
cheddar grits, Courtney's famous buttermilk biscuit,
honey butter, & house-made jam



Brunch Entrées

Quiche 12

Lorraine | Tomato & Goat Cheese
breakfast hash or salad

Buttermilk Waffle 12

maple syrup, seasonal compote,
two eggs as you wish,
crispy bacon or turkey sausage

Breakfast BLT 12

crispy bacon, romaine, tomato,
fried egg over medium, on toasted
rosemary focaccia, breakfast hash

Avocado Toast 13

thick-cut sourdough, smashed avocado,
sunny side egg, microgreens

Eggs Benedict | Florentine 14

breakfast hash or salad

Sandwiches

simple salad w/lemon vinaigrette
or kettle chips & iced tea

Prosciutto & Gruyère 15

fried egg, warm croissant

Smoked Turkey Club 12

crispy bacon, provolone,
lettuce, tomato, marbled rye

Pastrami Reuben 14

house-made sauerkraut, Swiss,
Thousand Island dressing, marbled rye

Curry Chicken Salad 12

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

Salads

crostini & choice of vinaigrette
maple balsamic | bleu cheese | red wine

Pear & Pomegranate 14

braised pears, pomegranate arils, shaved
asiago cheese, toasted walnuts, mixed greens

Market Steak 18

hanger steak, hard boiled egg, shaved carrot,
watermelon radish, mixed greens

Café Cobb 12

chicken, bleu cheese, diced tomatoes,
sliced egg, chopped bacon, romaine

Curry Chicken Salad 12

chicken tossed in sweet-savory curry dressing
blended w/spices & mango chutney,
croutons, mixed greens

Early Start

Courtney's Famous Biscuit 4

honey butter & house-made jam

Coffee & Pastry 8

ask server for today's selection

Breakfast Pastries 12

a basket of our pastry chef's selection

Yogurt Parfait 6

vanilla yogurt, granola, seasonal compote

~menu subject to change~

~limited substitutions available at chef's discretion | single check only & 20% gratuity added on parties of 6 or more~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

KID'S BRUNCH

— at —
café 44

Saturdays 9am–2pm
offered to kids 12 and under

Kid's Prix Fixe

TWO COURSE 10 / THREE COURSE 15

FIRST COURSE

(select one)

Fruit Cup
seasonal selection

Blueberry Muffin
honey butter

SECOND COURSE

(select one)

Cheese Omelette
breakfast hash

Breakfast Sandwich
bacon, egg, & cheese biscuit

Smoked Turkey Club
bacon, provolone, tomato, lettuce
on white

Grilled Cheese
cheddar on white

THIRD COURSE

(select one)

Chocolate Chip Cookie
à la mode +2

Vanilla Bean Gelato
chocolate sauce

beverages 3

Milk

Orange Juice

Apple Juice

Hot Chocolate

Hot Apple Cider

Sparkling Fruit Beverages
(lemon & orange)

à la carte 4

Two Eggs / One Bacon

Kid's Yogurt Parfait
vanilla yogurt, granola,
seasonal compote

Courtney's Famous Biscuit
honey butter & jam

Breakfast Hash
roasted spiced potatoes

Please notify your server of any allergies or dietary restrictions.

~limited substitutions available at chef's discretion | menu subject to change~

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

B U B B L E S &
B R U N C H
at
café 44

Sundays 10am-2pm

Bubbles 4

Peach Bellini
peach puree
& prosecco

Café Mimosa
fresh oj
& prosecco

Grapefruit Mimosa
fresh grapefruit
& prosecco

Kir Royale
crème de cassis
& prosecco

Brunch Buffet 40

TABLESIDE HOSPITALITY

Courtney's Famous Ham Biscuits | Candied Bacon Deviled Eggs | Pizza Squares
Starbucks brewed coffee, hot tea, or iced tea

CHEF'S TABLE

Braised Short Rib
Maryland Crab Cakes
Omelet Station
Shrimp & Grits

MARKET TABLE

Chef's Side
Soup Du Jour
Turkey Sausage
Hickory Smoked Bacon
Breakfast & Short Rib Hash
Southern Mac-n-Cheese

SWEET TABLE

Fresh Fruit
Assorted Pastries
Bread Pudding Bites
Chocolate Mousse
Chef's Treat

SALAD ON THE ROCKS

(house-made dressing)
Classic Caesar | Curry Chicken Salad
Pomegranate & Pear

~menu subject to change~

~menu subject to change~

Beverages 4

Hot Apple Cider
cinnamon

Fresh Juice
orange or grapefruit

Hot Chocolate
whipped cream

Latte
reg or decaf

~dine-in only | 2-hour limit | single check only & 20% gratuity added on parties of 6 or more~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

B U B B L E S &
B R U N C H
at
café 44

Sundays 10am-2pm

Café Breakfast 15

~includes Starbucks brewed coffee, hot tea, or iced tea~

two eggs as you wish, crispy bacon or turkey sausage, cheddar grits, Courtney's famous buttermilk biscuit, honey butter, & house-made jam

Craft Cocktails

Cabin in the Woods 11

Four Roses Bourbon, Bitters,
Black Walnut-Maple Syrup, Hickory Smoke

Dios Mio 10

Lunazul Reposado Tequila, St. Germain,
Domaine de Canton, Lemon

Rosé-Lie 11

Aperol, Partners Craft Vermouth,
Lemon, Sparkling Rosé, Rose Water

Aguardiente 14

Vida Mezcal, Green Chartreuse, Lime,
Sugar, Egg White

Lady in Grey 11

Tanqueray Gin, Dry Vermouth, Lavender,
Earl Grey Syrup, Orange Bitters

Piña Vitae 13

Plantation Barrel-Aged Pineapple Rum, Walnut
Orgeat, Dry Curaçao, Lime, Mole Bitters

Bottle Service



Café Mimosa 36

carafe of fresh orange juice and a bottle of Ruffino prosecco

Chambong! 36

bottle of Ruffino prosecco or rosé presented with Chambong flutes & stand

Coffee & Pastry 8

(choose one of each)

Starbucks Brewed Coffee (Bottomless)
Iced Coffee | Americano | Latte
Cappuccino | Hot Chocolate

Courtney's Famous Buttermilk Biscuit
Chocolate Croissant | Chef's Pastry

Private Events

We specialize in
Bridal & Baby Showers,
Wedding Receptions,
Birthday Parties, & more!

Book your event today!
Boxwood Lounge | Terrace | Buy-out