

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

Saturdays 9am-2pm
571.800.6644 or cafe44.com/reservations

Prix-Fixe

TWO COURSE 20 | THREE COURSE 25

Café Mimosa Bottle Service +32

carafe of freshly squeezed orange juice and a bottle of Ruffino Prosecco

FIRST COURSE

(select one)

Yogurt Parfait

vanilla yogurt topped with granola, seasonal fruit, and honey

Our Famous Biscuit

with honey butter and blueberry compote

Bruléed Grapefruit

topped with sugar and torched

SECOND COURSE

(select one)

Eggs Benedict or Florentine

with breakfast hash

Chorizo Hash

with two sunny-side eggs

Old Bay Shrimp-n-Grits

a southern classic elevated

Lemon Ricotta Pancakes

with blueberry compote and lemon curd

THIRD COURSE

(select one)

Sorbet

lemon or orange sorbet in its natural shell

Classic Tiramisu

layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder

Lemon Tarts

smooth and flavorful lemon curd in a crunchy shell with torched meringue

Cocktails 8

Café Mimosa

freshly squeezed orange juice & prosecco

Joe's Bloody Mary

Tito's vodka & house-made mix

Peach Bellini

peach puree & prosecco

French 44

gin, lemon, sugar, & prosecco

Sides

Breakfast Meats 4

Crispy Bacon, Pork or Turkey Sausage

Southern Style Grits 4

Breakfast Hash 4

roasted potatoes with sautéed peppers & onions

2 Eggs, Your Way 3

Toast 2

White, Multigrain, Rye

~Dine-In Only | Limited substitutions available at chef's discretion~

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

Breakfast 12

Café Breakfast

two eggs prepared your way, crispy bacon, southern-style grits, and our famous biscuit with honey butter and seasonal compote

Buttermilk Waffle

served with blueberry compote, fresh whipped cream, and 100% maple syrup, plus your choice of breakfast meat

Breakfast BLT

crispy bacon, romaine, sliced tomato, and an over-medium egg on toasted rosemary focaccia; with breakfast hash

Avocado Toast

thick-cut sourdough with smashed avocado, lemon labneh, and smoked sea salt

Lunch 13

Smoked Turkey Club

smoked turkey, crispy bacon, provolone, tomato, and lettuce on marbled rye; with seasonal salad

Pastrami Reuben

marbled rye, spiced pastrami, house-made sauerkraut, Thousand Island dressing; served with salt and vinegar kettle chips

Curry Chicken Salad Croissant

roasted chicken tossed in our sweet-savory curry dressing, on a butter croissant; served with a simple salad

Spring Citrus Salad

baby spinach topped with fresh cut citrus, almonds, feta, and diced chicken; dressed in blueberry-citrus vinaigrette

Champagne & Sparkling Wine

Veuve Clicquot, Cuvee Reserve 75
Reims, FR NV (Baked Apple, Pear, Peach)

Veuve Clicquot, Rosé 85
Reims, FR NV (Fresh Red Fruits, Biscuity, Warm)

VC - La Grande Dame '06 250

Moët & Chandon - Mini 15/17
Brut Impérial or Rosé Impérial



Chambong - Because It's Awesome! 36
Ruffino Prosecco or Rosé with Chambong Service

Single Chambong 7

Prosecco - Ruffino 9/36
Veneto, Italy (Clean, Citrus, Pears)

Rosé - Ruffino 9/36
Veneto, Italy (Elegant, Refreshing, Strawberries)

Caffè

Solo Espresso 2.5
Doppio Espresso 3.5
Americano 3
Caffe Latte 4
Cappuccino 3.5
Caffe Mocha 4
Chai Latte 4
Hot Chocolate 3
Iced Coffee 3.5
Brewed Coffee* 3.5
Iced Tea* 3

*Complimentary Refills

Beverages

Coca-Cola, Diet Coke, Sprite 3
Aqua Panna / San Pellegrino 6
Freshly Squeezed OJ 3/6
San Pellegrino Sparkling 3
Fruit Beverages (lemon & orange)

Hot Tea 4

Black:

English Breakfast, Earl Grey, Chai

Green:

Zen, Lotus Blossom (Decaf)

Herbal (Decaf):

Chamomile, Peppermint, Sweet Orange

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)

Our Famous Biscuit
with blueberry compote and
honey butter

Fresh Fruit Cup
featuring seasonal
selections

SECOND COURSE

(select one)

Cheese Omelette
with breakfast hash

Breakfast Sandwich
bacon, egg, and cheese
on a biscuit or croissant

Smoked Turkey Club
smoked turkey, crispy bacon,
provolone, tomato,
and lettuce on white

Mini Lemon Ricotta Pancakes
with blueberry compote
and lemon curd

THIRD COURSE

(select one)

Chocolate Chip Cookie
slightly warmed

Lemon Tarts
lemon curd in a
crunchy shell with
torched meringue

beverages 3

Café OJ
freshly squeezed orange juice

Apple Juice

Hot Chocolate
with whipped cream

Classic Lemonade

Milk

à la carte 4

Two Eggs / One Bacon

Yogurt Parfait
vanilla yogurt topped with granola,
seasonal fruit, and honey

Breakfast Hash
roasted spiced potatoes with
sautéed peppers & onions

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