

table 44

-Small Plates & Salads-

-Soup-
Coconut, Curry & Sweet Corn; with Toasted Pine Nuts & Basil Oil **-6-**

-44 Tots-
House Made “Tater Tots” with Yukon Gold Potatoes, Scallion & Dijon, House Ketchup**-6-**

Southern 44 Fries
Hand Cut Fries, Pimento Cheese, Crisp Bacon, Shredded Cheddar, Scallion, Sour Cream **-9-**

Pan Seared Jumbo Lump Crab Cake
Fresh Dill Aioli, 44 Slaw **-13-**

House Greens
Virginia Greens, Cucumber, Sweet Onion, Marinated Tomato, Olive Oil Croutons **-7-**
-Dressings: **Bleu Cheese, Roasted Vidalia Onion, Lemon Vinaigrette, White Balsamic Vinaigrette, Fresh Herb Ranch**

Spinach & Strawberry Salad
Baby Spinach, Ripe Strawberries, Olive Oil Croutons, Sautéed Asparagus, Lemon Vinaigrette, Greek Feta, Shaved Fennel**-12-**

Wedge
Crisp Iceberg, Gorgonzola, Bleu Cheese Dressing, Bacon Crumbles, Marinated Tomato **-8-**

Toasted Goat Cheese Salad
Candied Pecans, Warm Goat Cheese Medallions, Virginia Greens, Marinated Tomato, Vidalia Onion Vinaigrette **-11-**

-ADD -Marinated Grilled Chicken, Seared Salmon, Seared Marinated Shrimp, Grilled Chicken Salad -8-

**-Sandwiches-
(Served with House Pickles & Yukon Potato Salad)**

BLT Wrap-
Warm Flour Tortilla, Candied Bacon, Havarti, Garlic Mayo, Lettuce, Tomato **-14-**

“Sunday” Chicken Sandwich
Fried Pickle Brined Chicken Breast, LTO, Dill Pickle Mayo, Honey Butter, Griddled Goodwin Creek Challah Bun **-15-**

Caprese Grilled Cheese
Fresh Mozzarella & Basil, Hanover Tomaotes,Balsamic, Griddled Reunion Croissant Loaf **-15-**

Roasted Portobello “Burger”
Balsamic-Rosemary Braised Portobello, Alfalfa Sprouts, Red Onion Marmalade, Jack Cheese, LT, Udis **GF Bun -16-**

Maryland Crab Cake Sandwich-44 Slaw, LTO, Fresh Dill Aioli, Goodwin Creek Challah -17-

Salmon Cake Club
Pan Seared Scottish Salmon Cake,Grilled Pineapple, Applewood Bacon, LTO, Goodwin Creek Challah, Dill Aioli **-17-**

Club Sandy
Thin Sliced Smoked Turkey, Edwards Country Ham, Toasted Reunion Bakery Mahogany, Applewood Smoked Bacon, Havarti, LT, Garlic Aioli **-16-**

44 Loafwich
Joes Grilled Meatloaf, Roasted Tomato Sauce, Melted Monterey Jack, Giardinera, Costanzo Hoagie Roll **-17-**

Grilled Chicken Salad
Grilled Chicken Breast, Candied Pecans, Granny Smith Apple,House Made English Muffins, Lettuce, Ripe Tomato, Fresh Fruit **-16-**

-Burgers- (Served with House Fries & Pickles) The 44-
Lettuce, Tomato, Onion, Goodwin Creek Bun **-13-**
Add Bacon, Candied Bacon or Cheese **-2-**
(American, Havarti, Pimento, Monterey Jack, Cheddar, Bleu Cheese)

Lee’s Burger (A Nod to Ken’s Brother Lee)
Grilled 44 Burger, Melted Monterey Jack, Sautéed Creminis, Braised House Greens, Dukes Mayo, Applewood Bacon, Goodwin Creek Bun **-17-**

Loaded Baked Potato
44 Burger, Goat Cheese-Scallion Potato Cake, Applewood Smoked Bacon, Melted Cheddar, Sour Cream, Goodwin Creek Bun **-17-**

44 Jammer
Grilled 44 Burger, Applewood Bacon Jam, Beer Battered Onion Rings, Dukes Mayo, LT, Jack Cheese, Goodwin Challah Creek Bun **-17-**

- Large Plates-

Barbecued Shrimp & Grits
Seared Shrimp, Stone Ground Cheese Grits, House Brown Sugar Barbecue, Crispy Bacon, Scallion, Shaved Parmesan **-22-**

Steak Frites
Grilled Angus Ribeye, Chimichurri, House Fries, Pan Jus **-29-**

Smoked Beef Short Ribs
Beef Short Ribs Cured with Pink Salt & Brown Sugar ,Then Hot Smoked with Cherry & Peach Woods, Southern Greens, Goat Cheese-Scallion Potato Cakes,Coca Cola Barbecue **-23-**

Lump Crab Cakes
Maryland Style Crab Cakes, Stone Ground Cheese Grits, Fresh Dill Aioli, Champagne Vinegar Slaw **-30-**

Scottish Salmon
Pan Seared Scottish Salmon Fillet, Sweet Corn Relish, Roasted Gold Potatoes, Sea Salt Toasted Walnuts**-23-**

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.