

THE CAFE AT ACA

BREAKFAST SERVED ALL DAY LUNCH SERVED AFTER 10:30

SOUTHERN EGG SANDWICH \$9
fried egg, lettuce, tomato, bacon,
cheese, mayo on sourdough

♥ **BREAKFAST SANDWICH \$9**
scrambled eggs, cheese, bacon.
choice of:
everything croissant
everything bagel
XL biscuit
sourdough

WEST COAST BURRITO \$9.50
scrambled eggs, lardon, avocado,
tomato, spinach, salsa, avocado
crema, spinach tortilla

♥ **BREAKFAST BURRITO \$9.50**
scrambled eggs, sausage, potatoes,
peppers, green onion, cheese, salsa,
avocado crema

BISCUIT + GRAVY \$13.00
sausage gravy, fried egg, XL buttery
biscuit

BAGEL SALMON PLATTER \$11.00
everything bagel, cured salmon,
cucumbers, tomato, capers, pickled
onion, egg, cream cheese

♥ **HERBED BAKED EGG \$10.50**
fresh herbs, three eggs, cream and
parmesan cheese with toasted sourdough


AVOCADO TOAST \$7.00
avocado, radish, tomato

BERRY JAM BISCUIT \$4.50
XL buttermilk biscuit, house berry
jam, whipped butter
substitute sourdough toast


ADDITIONS


FRUIT CUP \$4	BACON \$4
PARFAIT \$5	SAUSAGE \$4
CINNAMON ROLL \$3.50/\$4.50	CURED SALMON \$4
AVOCADO \$2.50	EXTRA EGG \$3

SALADS


 **SPINACH SALAD \$12**
spinach, mushrooms, strawberries, hearts
of palm, hard-boiled egg, candied nuts,
lardons, warm bacon vinaigrette


♥ **ARUGULA BEET \$12**
beets, mandarin oranges, fried goat
cheese balls, radish, pancetta,
pistachios, crunchy topping

 **ARUGULA CAPRESÉ \$12.50**
arugula, tomatoes, mozzarella, avocado,
♥ capers, balsamic glaze, grilled artichokes


 **COBB SALAD \$16**
romaine lettuce, bacon, bleu cheese,
avocado, egg, tomato, chicken salad

ASIAN CHICKEN SALAD \$16
chicken, romaine, nappa and red cabbage,
mandarin oranges, peppers, carrots, sliced
almonds, cilantro, peanut asian dressing,
fried noodles

 **GRILLED SHRIMP SALAD \$16**
grilled shrimp, arugula, mandarin
oranges, avocado, tomato, vinaigrette

 **ACA SALAD \$9**
mixed greens, peppers, artichoke
hearts, cucumbers, strawberries,
crunchy topping

CAESAR SALAD \$9
romaine lettuce, pancetta, croutons, parmesan

 **HOUSEMADE DRESSINGS**
RANCH, VINAIGRETTE, HONEY
MUSTARD, BLUE CHEESE,
THOUSAND ISLAND

ADD PROTEINS:

SHRIMP (\$8) SALMON(\$9)
CHICKEN(\$6) STEAK(\$9)

BREAKFAST

♥ house favorites



we are proud to serve **Boars
Head meats**, micro greens and
produce from **Sorrow's Farm**,
and our composting partnership



gluten free



some items contains raw seafood, shellfish, beef
or egg. Consuming raw or undercooked meat &
seafood may increase your risk of food-borne
illness

THE CAFE AT ACA

SMALL PLATES

CRAB RANGOON DIP \$15

lump crab, cream cheese, green onion, sweet chili drizzle, wonton chips

PROSCIUTTO MOZZ BITES \$13.50

mozzarella wrapped in prosciutto, fried, marinara sauce

GOAT CHEESE BALLS \$13.50

goat cheese, honey truffle drizzle, herb dip, crunchy topping

FRY FLIGHT \$10

french fries, truffle fries, ranch, garlic aioli, sriracha aioli, avocado crema



FIRECRACKER SHRIMP \$12

grilled shrimp tossed in sriracha aioli



ARTICHOKE DIP \$10.50

artichoke hearts, various cheeses, grilled bread

HOT BEER CHEESE \$10.50

IPA beer cheese, pretzel bites



DILLY STICKS \$12

fried pickle spears, ranch, sriracha aioli

SALSA + QUESO \$10.50

homemade salsa with short rib queso



CHIPS + RANCH \$4

homemade ranch dip, house chips

BIG PLATES



BAJA TACOS \$14

three pork belly tacos, cilantro slaw, pickled onions, radish, avocado crema

CARNITAS TACOS \$14

avocado, onion, tomato, cilantro, lime, crispy cheese tortilla, queso fresco

SHRIMP LETTUCE CUPS \$14

shrimp, romaine, cucumber, avocado, cabbage and carrot mix, fried noodle, peanut dressing, sriracha aioli

MAC AND CHEESE \$8.50

add steak \$9/chicken \$6
shrimp \$8/pork belly \$8

CHICKEN TENDERS \$8.50

two chicken strips fries. bbq, ranch, or honey mustard



CRUNCHY CEASAR WRAP \$14

crunchy chicken tenders, romaine, croutons, parmesan, caesar

sandwiches and burgers served with house chips or french fries \$1 truffle fries \$2 fruit cup \$3.50 salad \$2



SMASHBURGER \$13

house ground blend, cheddar, ketchup, mustard, grilled onion, pickle, potato bun
*ASK FOR IT THE "ACA WAY" +\$5

The 305 (CUBANO) \$15

ham, pork, swiss cheese, pickles, mustard, grilled cuban bread

BLTA \$14

peppered bacon, tomato, lettuce and avocado, aioli, sourdough



B.A.M \$15.75

ham, turkey, pesto, brie, cheddar, caramelized onions, truffle honey

CAPRESE CHICKEN SANDWICH \$14.50

grilled chicken, tomatoes, mozzarella, arugula, pesto, balsamic glaze, ciabatta

CHICKEN SALAD CROISSANT \$13.50

homemade chicken salad, lettuce, tomato, croissant

SHORT RIB SANDWICH \$15.75

short rib, arugula, white cheddar, pickled onions, sourdough. garlic aioli

FRENCH DIP SANDWICH \$17.50

shaved prime rib, swiss, hoagie bun, au jus



REUBEN \$13.50

corned beef, swiss cheese, sauerkraut
homemade thousand island, marble rye bread

FIRECRACKER CHICKEN \$14

grilled chicken, lettuce, tomato, sweet chili, sriracha aioli, ciabatta

TUNA MELT \$13.50

tuna salad, swiss cheese, tomato, lettuce, truffle honey, sourdough



CALI CHICKEN SANDWICH \$14

grilled chicken, white cheddar, lettuce, tomato, avocado, greens, pretzel roll with aioli

*GF BREAD AND BUNS +\$2.50

TO GO:

402-614-5200

THE CAFE AT ACA

COFFEE

we proudly serve locally brewed Hardy coffee
-enjoy hot or iced-



Cold brew



Iced latté



hot chocolate



latte



Cappuccino



espresso



chai latté



brewed coffee

FLAVORS: hazelnut, toffee, caramel, mocha, house-made vanilla, toasted marshmallow, salted caramel, house-made brown sugar, white mocha, sugar free available

OPTIONAL MILK CHOICES (\$1.00): oat, soy, almond, coconut, whole extra shot \$2.00

MADE TO ORDER

ICED TEA: raspberry, pomegranate, hibiscus, blueberry \$4.00
regular \$3.50

HOT TEA: artisan tea blends \$3.50

LEMONADE: raspberry, pomegranate, hibiscus, blueberry \$2.50

ICED REFRESHERS: strawberry, blackberry, blueberry \$4.50 sub
coconut milk \$5.50

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THE CAFE AT ACA

COCKTAILS



mint julep \$10
Makers, soda



the heater \$9
vodka, fresca



espresso martini \$13
vanilla vodka, Bailey's, espresso



blue raz \$11
bluberry vodka, lime, raspberry



pineapple jalapeño margarita \$11
infused tequila, lime



berry fiz \$12
blueberry vodka, lemon, champagne



smoked old fashioned or manhattan \$11
Knobb Creek, smoked ice



azalea \$9
vodka lime, berries



boozy cucumber \$9
vodka, lime



hibiscus margarita \$12
infused tequila, lime

WINE + BEER

COORS LIGHT
FAIRY NECTAR IPA
STELLA ARTOIS
MANGO CART
WHITE CLAW
HIGHNOON

JULES TAYLOR SAUV BLANC	\$13	\$39
A-Z CHARDONNAY	\$15	\$45
A-Z ROSÉ	\$15	\$45
ELOUAN PINOT	\$16	\$46
SEAMLESS CAB	\$14	\$42
AVIARY RED BLEND	\$11	\$35
SARACCO MOSCATTO	\$14	\$47

HAPPY HOUR 3:00-5:30

monday-saturday: half off bottles of wine, \$2 off cocktails
complimentary chips + ranch

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