

T H E C A F E A T A C A

BREAKFAST SERVED ALL DAY LUNCH SERVED AFTER 10:30

BREAKFAST

BRIOCHE FRENCH TOASTS

CLASSIC \$11

whipped butter, syrup

BANANA FOSTER \$13.50

whipped cream

FRESH BERRIES \$12.50

strawberries, whipped cream

ITALIAN TOAST \$14.50

burrata, prosciutto, arugula, Roma tomato, honey, balsamic, crunchy topping

AVOCADO TOAST \$7.50

avocado, radish, tomato
add egg \$3.00

BISCUIT + GRAVY \$13.00

sausage gravy, fried egg,
XL buttery biscuit

THE ANGRY TORTA \$14.50

two eggs, chorizo, green onion, hash brown, salsa, avocado, tortillas **this one takes a little time, but worth the wait!*

HERBED BAKED EGG \$11

fresh herbs, three eggs, cream and parmesan cheese with toasted sourdough

BURRITO EL GRINGO \$9.50

chorizo, scrambled eggs, hash brown cake, cheese, avocado, salsa, avocado crema

BREAKFAST BURRITO \$9.50

scrambled eggs, sausage, potatoes, peppers, green onion, cheese, salsa, avocado crema

BREAKFAST SANDWICH \$9.25

scrambled eggs, cheese, bacon. choice of:
everything bagel, sourdough, XL biscuit, everything croissant

SOUTHERN EGG SANDWICH \$9.25

fried egg, lettuce, tomato, bacon, cheese, aioli on sourdough

BERRY JAM BISCUIT \$4.50

XL buttermilk biscuit, house berry jam, whipped butter substitute sourdough toast

BAGEL SALMON PLATTER \$12.00

everything bagel, cured salmon, cucumbers, tomato, capers, pickled onion, egg, cream cheese

EXTRAS

fruit cup • bacon • sausage • cured salmon • cheesy hash brown \$4.00

sour dough toast • extra egg (1) • avocado \$3.00

OG cinnamon roll \$3.50 • specialty cinnamon roll \$4.50



SALADS

THE TRIO BOARD \$14

hummus, cheesy pimento and creamy herb spread, grilled pita, lavash

STEAK TARTINE \$15

grilled sirloin, wild mushrooms, herb cream spread, grilled onion, served on ciabatta bites

PRIME NOSH \$24

12 oz slow roasted, seasoned + seared prime rib, horseradish crema, au jus

CRAB RANGOON DIP \$15

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

STICKY SPROUTS \$11

fried brussels, sticky asian sauce, cashews, green onion

GOAT CHEESE BALLS \$13.50

goat cheese, honey drizzle, herb dip, crunchy topping

ZUCCHINI FRITES \$12

fried zucchini, remoulade, ranch, lemon, parmesan

FRY FLIGHT \$10

french fries, truffle fries, ranch, chipotle aioli, sriracha aioli, remoulade

ARTICHOKE DIP \$10.50

artichoke hearts, various cheeses, grilled bread

SMALL PLATES

CITRUS \$13

arugula, kale, tangerine, grapefruit, pistachio, burrata, prosciutto, vinaigrette

ITALIAN CHOPPED \$15

romaine, salami, garbanzo beans, parmesan, pepperoncini, roasted sun-dried tomatoes, mozzarella, pancetta, vinaigrette

GRILLED ROMAINE \$13

romaine, bacon, chives, tomato, cucumbers, feta, croutons, ranch

ARUGULA BEET \$13

beets, mandarin oranges, fried goat cheese balls, radish, pancetta, pistachios, crunchy topping

COBB SALAD \$16

romaine lettuce, bacon, bleu cheese crumbles, avocado, egg, tomato, chicken salad

LOADED CAESAR SALAD \$14

romaine, kale, pancetta, tomato, avocado, bacon, croutons, lemon

ASIAN CHICKEN SALAD \$16

chicken, romaine, nappa and red cabbage, mandarin oranges, peppers, carrots, sliced almonds, cilantro, peanut asian dressing, fried noodles

ACA SALAD \$9

mixed greens, peppers, artichoke hearts, cucumbers, strawberries, crunchy topping

ADD PROTEINS:

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

HOUSEMADE DRESSINGS

RANCH, VINAIGRETTE, HONEY
MUSTARD, BLEU CHEESE,
THOUSAND ISLAND

THE CAFE AT ACA

sandwiches and burgers served with pickle, house chips

french fries \$1 truffle fries \$2 fruit cup \$4 salad \$4 cheesy hash brown \$4 steamed veggies \$4

HANDHELDS

♥ **THE MASTERS GRILLER \$13.50**
pimento cheese, turkey, ham, brioche

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, honey, sourdough

CRUNCHY CAESAR WRAP \$13.50
crunchy chicken tenders, romaine, croutons,
parmesan, caesar, whole grain wrap

REUBEN \$16
corned beef, swiss cheese, sauerkraut
homemade thousand island, marble rye
bread

CALI CHICKEN SANDWICH \$14
grilled chicken, white cheddar, lettuce,
tomato, avocado, greens, aioli, pretzel
roll

♥ **SMASHBURGER \$14**
house ground blend, cheddar, ketchup,
mustard, grilled onion, pickle, potato bun
*ASK FOR IT THE "ACA WAY" +\$5

TUNA MELT \$13.50
open faced, tuna, avocado, swiss,
tomato, greens, sourdough

BURRATA CHICKEN SANDWICH \$16
grilled chicken, tomatoes, burrata, arugula,
pesto, balsamic glaze, ciabatta

THE CHIPOTLE MELT \$15
shredded grilled chicken, arugula, avocado,
colby jack, chipotle aioli, sourdough

♥ **FRENCH DIP SANDWICH \$17.50**
shaved prime rib, swiss, au jus,
horseradish cream, hoagie bun
ADD MUSHROOM + ONIONS \$3

♥ **THE BIRRIA \$15**
braised birria beef, onions, cilantro,
cheese, birria jus, sourdough

CHICKEN SALAD CROISSANT \$13.50
homemade chicken salad, lettuce,
tomato, croissant

*GF BREAD AND BUNS +\$2.50

BIG PLATES

♥ **MA, THE MEATLOAF \$16**
seared meatloaf, mashed potatoes,
sautéed onions, white cheddar, red
wine reduction, sourdough

SHORT RIB \$19
braised short rib, polenta cake, red wine
reduction, parmesan, steamed veggies

SHRIMP LETTUCE CUPS \$14
shrimp, romaine, cucumber, avocado,
carrots, fried noodle, peanut
dressing, sriracha aioli

SOUTHERN SHRIMP \$17
polenta cake, seared shrimp, gumbo
gravy, parmesan, lemon, steamed veggies

CARNITAS TACOS \$14
avocado, onion, tomato, cilantro, lime, crispy
cheese tortilla, queso fresco

BIRRIA QUESADILLA \$15
birria braised beef, onion, cilantro, cheese,
avocado crema, birria jus

CHICKEN TENDERS \$8.50
chicken strips fries. bbq, ranch,
or honey mustard

MAC AND CHEESE \$8.50
add steak \$9 chicken \$6 shrimp \$8

KIDS

DESSERTS

🌱 **BANANAS FOSTER \$10**
vanilla bean ice cream, bananas, dark
rum butter sauce, whipped cream

♥ **TURTLE BROWNIE SUNDAE \$10**
brownie, caramel, hot fudge, heath bar,
nuts, vanilla bean ice cream, whipped cream

🌱 **THE BERRY BEST \$7**
vanilla bean ice cream, berries,
whipped cream

SCOOP OF ICE CREAM \$5

♥ house favorites

🌱 gluten free

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

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

TO GO: 402-614-5200