

# Café Amalfi

## STARTERS

<b>Tempura Fried Calamari</b> House Marinara, Garlic Oil, Lemon	10
<b>Chef's Charcuterie</b> Duo of Cured Meats, Artisan Cheese, Bone Marrow, Pimento Cheese, Tomato Jam, Grilled Ciabatta	12
<b>Fried Green Tomatoes</b> Bacon Relish, Honey-Goat Cheese	10
<b>Chilled Shrimp Ceviche</b> Tomato Compote, Parmesan Crisp, Preserved Lemon	14
<b>Crab Cakes</b> Heirloom Tomato-Fennel Salad	14
<b>Bacon Wrapped Scallops</b> Parsnip Puree, Maple-Bourbon Glaze	15

## SANDWICHES

<b>Fried Chicken Sandwich</b> House Citrus Aioli, Slaw, Pickled Fresno Chili	12
<b>*Steakhouse Burger</b> Brioche Bun, Lettuce, Tomato, Onion, Mushrooms, Bacon	12
<b>*Pub Burger</b> Brioche Bun, Shaved Pork Brisket, Pickled Onions, Butter Pickles, House Pimento Cheese	14
<b>Turkey Club</b> Whole Grain, Bacon, Baby Swiss, Pesto Mayo, Lettuce, Tomato	12

## SOUP & SALAD

<b>Seasonal Soup Cup</b> \$7.50 or <i>Bowl</i> \$9	
<b>*Fresh Seafood Chowder</b> Jack Cheese, Smoky Bacon, Scallions	10
<b>Caesar Salad</b> Romaine Hearts, Torn Croutons, Parmesan	10
<b>*Add Chicken—4 Add Shrimp—6</b>	

<b>Local Wedge Salad</b> Tomato Compote, Candied Walnuts, Blue Cheese Crumble, Pickled Onions, Bacon	11
<b>*Add Chicken—4 Add Shrimp—6</b>	
<b>Grilled Vegetable Salad</b> Charred Seasonal Vegetable Medley, Hazelnut Vinaigrette, Parmesan Crisp, Pickled Onions	13
<b>*Add Chicken—4 Add Shrimp—6</b>	

## MAINPLATES

*All Entrees Served with a House Salad*

<b>Vegetable Primavera</b> Garganelli Pasta, Seasonal Vegetable Ragout <b>*Add Shrimp—7 Add Scallops—9</b>	20	<b>*Catch of the Day</b> <i>Market Price</i> Wilted Spinach, Purple Garlic Mash, Sauce Vierge	
<b>Crab Stuffed Flounder</b> Parmesan Risotto, Garlic Haricot Verts, Beurre Blanc	25	<b>Seafood Linguine</b> Shrimp, Scallops, Clams, Seasonal Vegetables, Spicy Coconut Cream Sauce	28
<b>*Grilled Salmon</b> Fennel Risotto, Spiced Carrot Nage, Seasonal Vegetables	24	<b>Boar Belly</b> House Smoked & Braised Boar Belly, Baby Carrots, Parsnip Puree, Spiced Bourbon Glaze	28
<b>Chicken Forestiere</b> Airline Chicken Breast, Purple Potato Mash, Forest Mushroom Cream, Baby Carrots	23	<b>*Filet</b> 7oz. Filet, Purple Garlic Mash, Seasonal Vegetables, House Demi Glace	33
<b>Blackened Scallops</b> Smoked Corn Bisque, Roasted Zucchini, Pickled Onion Salad, Basil Espuma	28	<b>Bone-In Ribeye</b> 14 oz Ribeye, Pommes Frites, Garlic Haricot Verts, Sauce Foyot	38
<b>Szechuan Braised Pork Shoulder</b> Brussels Sprouts Slaw, Jasmine Rice, Lemongrass-Chili Glaze	26	<b>Smoked Gouda &amp; Bacon Mac &amp; Cheese</b> Cavatappi Pasta, Smoked Bacon, Buttery Bread Crumbs <b>*Add Shrimp—7 Add Scallops—9</b>	15

*Please note: An automatic 19% gratuity will be added to parties of six (6) or more.*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*