

LUNCH

TUES-FRI 11 AM-2 PM

STARTERS

Soup of the Day cup 6 / bowl 8

Fried Green Tomato Caprese 13
layered with fresh basil, roasted plum tomatoes, savory goat cheese, and aged balsamic reduction

Spinach and Artichoke Flatbread 15
with sautéed baby spinach, artichoke hearts, ricotta cheese, and fresh mozzarella

Carne Amore Flatbread 16
cured bacon, pepperoni, Italian sausage, prosciutto, marinara, and mozzarella

Baby Bello and Brie Flatbread 16
cremini mushrooms, caramelized onions, melted Brie, and finished with a sweet balsamic drizzle

SALADS

Artisan Caesar 14
Romaine hearts, brioche croutons, Parmigiano Reggiano, classic Caesar dressing

Smoked Salmon and Arugula Salad 19
shelled edamame, pickled ginger, shiitake mushrooms, cucumber, toasted sesame seeds, scallions, Han Dashi vinaigrette, and eel sauce

Kalera Bibb Salad 14
organic bibb lettuce, English cucumber, baby heirloom tomatoes, chopped boiled egg, Gorgonzola, Neuske's applewood bacon, and house-made buttermilk ranch dressing

ENTREES

Sandwiches served with house chips

Freshly Baked Quiche 15
prepared daily and presented with a light hollandaise sauce and fresh seasonal fruit

Smoked Turkey Club 15
thinly sliced turkey, ripe tomato, bibb lettuce, habanero bacon jam, sharp cheddar, and fresh avocado on a croissant

Albacore Tuna Salad Sandwich 16
a generous scoop of our house prepared white albacore tuna salad on a grilled brioche roll with lettuce and vine ripened tomato

Hot Pastrami Rueben 18
smoky certified Angus beef pastrami piled high on buttery grilled rye bread with house made Russian dressing, melted Swiss cheese, and sauerkraut

Shrimp and Crab Roll 20
tender steamed shrimp and crab salad nestled in a grilled split top brioche roll with bibb lettuce and a light dusting of Old Bay seasoning

"Smashed" Cabernet Mushroom and Swiss Burger 17
6-ounce ground chuck and brisket beef patty seared to perfection and smothered with melted Swiss and our house made Cabernet mushroom demi glace on a brioche bun

CAM Classic Chicken Salad Croissant 16.50
a hearty scoop of our "keep it simple chicken salad" on a buttery croissant with bibb lettuce and tomato

Black Bean Cheeseburger Deluxe 17
pan seared black bean patty with American cheese, Lettuce, Tomato, red onion, pickles and our house pub sauce

OTHER SIDES

Hand-Cut Russet Fries 6

Fresh Seasonal Fruit Cup 5

Sweet Potato Fries 5

DESSERTS

Mocha Ice Cream & Brownie Sundae 8

Homemade Key Lime Pie 7
with raspberry coulis

Warm Apple Tart 8
a la mode with French vanilla ice cream

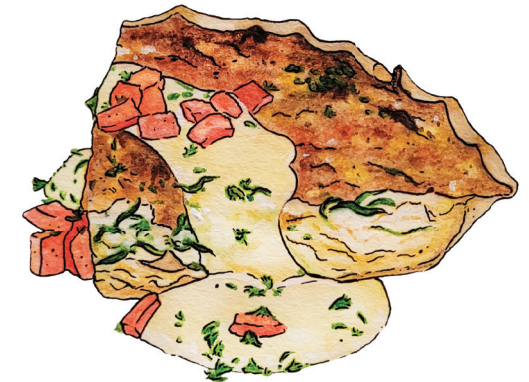
KIDS STUFF

Served with fruit or chips

Grilled Cheese 8.50

Hand-Breaded Chicken Tenders 9.25

Macaroni & Cheese Bites 8.50



❖ **These items may be served raw or undercooked. Cook to order advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

DINNER

THURS 5-8 PM

STARTERS

- Soup du Jour** 9
- Artisan Romaine Caesar Salad** 14
with shaved Parmesan and house-made garlic butter croutons
- Artisan Chopped Salad** 9
grape tomatoes, English cucumber, sun-dried cranberries, toasted pistachios, and crumbled chevre tossed with chopped romaine and white balsamic vinaigrette
- Wild Mushroom & Brie Flatbread** 15
with caramelized onion, balsamic drizzle, and fresh herbs

ENTREES

- Classic Bacon Cheddar Burger**❖ 17
with crisp lettuce and tomato on a brioche bun served with hand-cut russet fries
- Tortellini Basilico** 19
cheese filled pasta, Parmesan-pesto cream, roasted tomatoes, fresh mozzarella, and basil
- Low Country Shrimp & Grits** 23
tender Atlantic shrimp sautéed with smoked bacon, Roma tomatoes, Cremini mushrooms, and fresh scallions draped over creamy stone-ground grits
- Bounty of the Sea** 25
fresh catch prepared on the grill or blackened presented with petite green beans and steamed Jasmine rice
- 12 oz Grilled Ribeye**❖ 29
with a Cabernet and mushroom demi-glace, Boursin whipped potatoes, and vegetable du jour
- Southern Breaded Chicken Marsala** 23
buttermilk fried chicken draped with a rich Cremini mushroom-marsala gravy along with mashed potatoes and sautéed green beans
- Low Country Lump Crab Cake** 28
served with steamed Jasmine rice, vegetable du jour, and Creole Hollandaise sauce

BRUNCH

SAT & SUN 10 AM-2 PM

ENTREES

- Southern Breaded Chicken & Waffles** 16
savory buttermilk chicken strips paired with a decadent Belgian waffle along with maple syrup
- Classic French Toast** 14
French bread dipped in a cinnamon custard, griddled to perfection, and presented with fresh berries, whipped cream, and sausage
- Artisan Quiche of the Day** 15
served with a fresh fruit medley
- Café Brunch Burger**❖ 17
6 oz Angus steak burger finished with melted cheddar, crisp bacon, and a fried egg on a brioche bun along with our hand-cut French fries
- Garden Omelet** 14.50
farm fresh eggs filled with fresh mozzarella, ripe tomato, and sweet basil draped with a light pesto hollandaise and a side of potato cakes
- Country Ham Benedict**❖ 16
two sunny-side-up eggs and Johnston County country ham nestled on toasted English muffin halves and a side of potato cakes
- Low Country Shrimp & Grits** 19
tender Atlantic shrimp sautéed with smoked bacon, Roma tomatoes, Cremini mushrooms, and fresh scallions draped over creamy stone-ground grits
- Homemade Corned Beef Hash Platter**❖ 17
savory blend of corned beef, Vidalia onions, and Chipperbec potatoes topped with two over-easy eggs, hollandaise, and a side of fresh fruit

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CAMCafe.org

3201 South 17th Street
Wilmington, NC 28412
(910) 777-2363

Hours

Lunch: Tues-Fri 11 AM-2 PM

Dinner: Thurs 5-8 PM

Brunch: Weekends 10 AM-2 PM

Thursday night dinner includes free admission to the galleries

No museum admission is ever needed to enjoy CAM Cafe

Parties of 6 or more will have a 20% gratuity added to their order

MENUS SUBJECT TO CHANGE

Illustration by Maria Liberto Bessette from Urban Sketchers Wilmington NC

