

LUNCH

TUES-FRI 11 AM-2 PM

STARTERS

- Soup of the Day** cup 7 / bowl 9
- Mukimame Hummus Plate** (Vg) (GF) 16
edamame ginger hummus with fresh cucumber, sweet peppers, wakame seaweed salad, and sesame rice crackers
- Pear & Gorgonzola Flatbread** (Vt) 16
tender grilled pears and caramelized onions layered with creamy brie, gorgonzola, and fresh arugula
- Italian Sausage Flatbread** 17
slow-simmered Italian sausage with sautéed peppers, cremini mushrooms, spicy marinara, and a smoked provolone-mozzarella blend
- Baby Bello & Brie Flatbread** (Vt) 16
cremini mushrooms, caramelized onions, creamy brie, and sweet balsamic drizzle

SALADS

- Artisan Caesar** 14
Romaine hearts, brioche croutons, Parmigiano Reggiano, classic Caesar dressing
- Athena's Garden** (Vt) 15
baby greens with cucumber, roasted tomatoes, olives, Spanish onion, pepperoncini, smoked feta, house made white balsamic-honey vinaigrette

*add grilled chicken to salad 7

(Vg) Vegan
(Vt) Vegetarian
(GF) Gluten Free



ENTREES

Sandwiches served with house chips; substitutions extra

- Fresh Baked Quiche of the Day** 16
chef's signature quiche, baked fresh daily and served with a light hollandaise sauce and fresh seasonal fruit
- Ham and Turkey Wrap** 17
thinly sliced Black Forest ham and roasted turkey with swiss, sharp cheddar, lettuce, tomato, and smoked bacon aioli in a flour tortilla
- CAM Classic Salad Croissant** 16
your choice of fresh **chicken salad** or **tuna salad** served on a croissant with lettuce and tomato
- Cape Fear Crab Cake Sandwich** 21
CAM's signature lump crab cake, seared to perfection and served on a buttery brioche bun with roasted pepper remoulade, lettuce, and tomato
- All-American Angus Cheeseburger** ♦ 17
7-ounce ground chuck and brisket patty, seared to perfection and topped with American cheese, lettuce, tomato, sliced onion, and dill pickles on a brioche bun
- Southern Fried Chicken Sandwich** 17
pickle-brined hand-breaded fried chicken breast with lettuce, pickles, and habanero-peach mayo on a buttered brioche bun
- Black Bean Cheeseburger Deluxe** 17
pan seared black bean patty with American cheese, lettuce, tomato, red onion, pickles, house pub sauce



SIDES

- Hand-Cut Russet Fries** 6
- House Chips** 5
- Fresh Seasonal Fruit Cup** 5
- Sweet Potato Fries** 6

KIDS MENU

Served with chips, fries, or fruit

- Grilled Cheese** 9
- Hand-Breaded Chicken Tenders** 9
- Macaroni & Cheese Bites** 9



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

Illustrations by Haley Branner

DINNER

THURS 5-8 PM

STARTERS

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| Soup of the Day | 9 |
| Artisan Romaine Caesar Salad | 14 |
| with shaved Parmesan and house-made croutons | |
| Artisan Chopped Salad | 9 |
| romaine, grape tomatoes, cucumber, dried cranberries, toasted pistachios, and goat cheese with white balsamic-honey vinaigrette | |
| Wild Mushroom & Brie Flatbread | 16 |
| with caramelized onion, balsamic drizzle, and fresh herbs | |

ENTREES

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| Classic Bacon Cheddar Burger ♦ | 17 |
| with lettuce and tomato on brioche bun and 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, tomatoes, and mushrooms over creamy cajun grits | |
| Bounty of the Sea | 25 |
| fresh catch prepared grilled or blackened with petite green beans and steamed jasmine rice | |
| 12-oz Grilled Ribeye ♦ | 29 |
| with a Cabernet and mushroom demi-glace, mashed potatoes, and vegetables of the day | |
| Southern Breaded Chicken Marsala | 23 |
| hand-breaded buttermilk fried chicken, creamy mushroom-marsala sauce, mashed potatoes and green beans | |
| Low Country Lump Crab Cakes | 28 |
| served with steamed jasmine rice, vegetable of the day, and Creole hollandaise sauce | |

BRUNCH

SAT & SUN 10 AM-2 PM

ENTREES

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| Southern Breaded Chicken & Waffles | 16 |
| savory hand-breaded buttermilk chicken strips served on a Belgian waffle with syrup on the side | |
| Classic French Toast | 15 |
| French bread dipped in a cinnamon custard, griddled to perfection, and served with whipped cream, fresh berries, and two sausage links | |
| Freshly Baked Quiche | 16 |
| prepared daily and served with a light hollandaise and a fresh seasonal fruit medley | |
| Café Brunch Burger ♦ | 17 |
| with melted cheddar, crispy bacon, and a fried egg on a brioche bun along with hand-cut fries | |
| Garden Omelet | 15 |
| farm fresh egg omelet filled with fresh mozzarella, tomatoes, and fresh basil topped with a light pesto hollandaise and a side of potato cakes | |
| Country Ham Benedict | 16 |
| country ham and two sunny-side-up eggs on a toasted English muffin, served with hollandaise 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 | |
| Corned Beef Hash Platter ♦ | 17 |
| savory blend of corned beef, Vidalia onions, and potatoes topped with two over-easy eggs, hollandaise, and a side of fresh fruit | |

♦ **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.

cam
Acafé
Restaurant + Bar

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

No museum admission is ever
needed to enjoy CAM Café

Thursday night dinner includes
free admission to the galleries

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

Illustration by Maria Liberto Bessette
from Urban Sketchers Wilmington NC

