

CAFFÉ REL TO GO MENU

Caffé Rel Appetizers

- Lamb Lollies** ✨ **\$9.25**
New Zealand Lamb lollies, oven roasted with rosemary rub. Served with duchess potatoes, and finished with a shallot scallion Madera sauce.
- Snails & Tails** ✨ **\$8.95**
Helix snails & only select Louisiana crawfish tail meat. Sautéed with butter, button & portabella mushrooms add Glace De viande, herbs, shallots, and garlic, sherry & fresh cream. Garnished with a puff pastry braid.
- Buffalo Mozzarella** **\$6.50**
Only the finest hand formed Mozzarella, lightly breaded & seasoned with fresh herbs, pan sautéed with virgin olive oil, shallots & garlic. Begin with bow tie pasta; smothered with our hearty Caffé opal basil marinara, topped with the pan sautéed Buffalo Mozzarella.
- Bacon Wrapped Scallops** **\$7.50**
Sea scallops wrapped Hickory Smoked bacon. Served on bowtie pasta with Café opal basil marinara.
- Pan Sautéed Monterey Calamari** **\$7.25**
Nothing better than a freshly sautéed plate of Calamari! (Squid) Always fresh, always tender. Lightly dusted in flour, sautéed in olive oil, shallots, garlic & parsley. Served with our own Caffé opal basil marinara sauce.
- Brandied Chicken Livers** ✨ **\$6.50**
Strictly fresh and sautéed to order with scallions, leeks and mushrooms, finished with our own Glace Di Viande and brandy. Served with puffed pastry braid.
- French Blue Bâtard** ✨ **\$7.50**
Sauté Blue Crab claw meat. Add shallots, garlic, scallions & capers with a hint of lemon. Served on French bread. Finish w/ shredded Parmesan cheese, baked in the oven
- Olive Mélange Bâtard** ✨ **\$6.95**
Black, green & greek kalamata olives, roasted red peppers capers, scallions, shallots & garlic sautéed in olive oil. Served on French bread. Finished in the oven w/ shredded Parmesan cheese.
- Brie Bâtard** ✨ **\$7.25**
Thinly sliced Brie, add garlic, shallots, & swiss lingonberries. Baked & served on a bed of baby spinach.
- Frog Legs** ✨ **\$7.95**
Frog Legs sautéed with garlic, shallots & fresh tomato & cream. Finished with white wine and baby spinach.
- Poached Oysters** **\$7.25**
Poached in their own broth, add butter, cream, shallots and garlic. Finish with fresh scallions, baby spinach and a French puff pastry braid.

Caffé Rel House Specialty ✨

Homemade Caffé Bisque

Blue Crab Bisque ✨

Served daily...fresh! A guest favorite, enjoyed as either an appetizer or entrée. Prepared with shallots, garlic, leeks, thyme, butter & fresh cream. Finished with freshly shredded Parmesan cheese. Eat in or available in quarts to go. Served with a generous portion of fresh café bread. Watch out, it is addictive!
Cup of Bisque: \$2.50 Bowl of Bisque: \$5.25
Quart to go: \$15.95

Caffé Salads

✨ (Finish your Salad with the following)

Sautéed Crawfish, Shrimp, Salmon or
Shaved Figit Mignon \$3.75 Sautéed Chicken: \$2.75

- Caesar Salad** **\$5.25**
Crisp romaine lettuce, homemade garlic croutons and our Caesar dressing & finished with freshly shredded Parmesan cheese.
- Asian Sesame Chicken Salad** **\$6.95**
Grilled chicken tossed with crisp romaine lettuce, sliced almonds, sesame seeds, green onions, crispy wonton ribbons & our homemade asian sesame dressing.
- Greek Salad** **\$6.50**
Begin with Crisp romaine, cucumber, tomato, feta cheese, red onion, pepperoncini, Kalamata olives & fresh cracked pepper. Finished with our Greek dressing.
- Salad Caffé Caprese** **\$6.25**
Sliced & layered buffalo mozzarella & tomatoes. Topped with red shaved onion & balsamic vinaigrette.
- Classic Caffé Salad** **\$6.95**
Begin with crisp green romaine lettuce. Topped with tomato, cucumber, red onion, and hard cooked egg wedges, ham, salami, & homemade croquettes. Your choice of Blue cheese, Balsamic Vinaigrette, Greek, Thousand Island, Ranch or Caesar dressings.

Caffé Classic Sandwiches

*Served with our hand sliced
& deep fried Flat Fries. Served anytime!*

- Italian Classic**
Single Stack: \$6.25 Double Stack: \$10.50
Thinly sliced honey ham, hard salami, capicola, provolone, red onion, lettuce & tomato. Finished with Italian seasoning & balsamic vinegar. Served on freshly baked French bread.
- The John Gotti**
Single Stack: \$6.50 Double Stack: \$10.95
Begin with provolone, capicola, pepperoncini, & salami. Finished with red onion, lettuce tomato, Italian seasoning & balsamic vinegar. Served on freshly baked French bread.

Grilled Salami & Provolone

Single Stack: \$7.95 Double Stack: \$9.95

Begin with provolone, grilled salami, finished with red onion, lettuce & tomato, balsamic vinegar. Served on grilled rye bread.

New York Combo

Single Stack: \$6.25 Double Stack: \$10.75

Pastrami, Corned beef, turkey breast and swiss cheese. Finished with our own mayo-mustard, thinly sliced red onion. Served on grilled rye bread.

Cuban Press

Single Stack: \$6.50 Double Stack: \$10.75

Thinly sliced honey ham, gherkins, roast pork, swiss, provolone, spicy mustard & roasted garlic mayonnaise. Pressed inside our fresh French bread loaf.

Caff  Catfish \$7.95

Seasoned & grilled in olive oil, served on French bread, lettuce, tomato & mayo. Served with tarter sauce. Available with Cajun spice.

Gyro Madness

Single \$5.95 Double \$8.95

(Gyro meat or Chicken Breast)

For those who can't live without their gyro fix, this is the spot!! Greek gyro meat, (lamb & beef) stuffed in a grilled pita with lettuce, tomatoes, red onion and tzatziki sauce.

Chicken Cordon Swiss Grill

Single Stack: \$6.50 Double Stack: \$10.95

Boneless chicken breast seasoned and grilled to perfection. Served on a pressed French loaf with melted swiss cheese, shaved honey ham, lettuce & tomato. Finished with our Caff  mayonnaise mustard dressing.

Asian Pork Sandwich \$6.25

Braised & shaved boneless pork loin. Add our Asian sesame glaze. Grilled & served on French bread with lettuce and tomato.

Eggplant Sandwich \$5.95

Sliced, breaded and deep-fried. Smothered with Opal Basil Marinara, finished with provolone and served on French bread.

Eggplant Marinara \$6.25

Sliced, breaded and deep fried, smothered with Caff  opal basil Marinara served over bowtie pasta.

Fresh vegetables for an additional \$2.00

Caffe Smoked Turkey BLT

Single Stack: \$5.75 Double Stack: \$9.25

Thinly sliced smoked Turkey, crispy bacon, lettuce, tomato & swiss cheese. Finished with our Caff  mayonnaise-mustard & pressed on our French bread.

Philadelphia Cheese Steak

Single Stack: \$6.50 Double Stack: \$10.95

Stacked & shaved sirloin steak grilled with peppers and caramelized onions. Served on a freshly baked French loaf smothered with melted cheeses.

Classic Filet Mignon Sandwich

Single Stack: \$7.95 Double Stack: \$12.95

5 ounces of hand shaved Filet Mignon. Served on our French loaf with garlic mayonnaise, lettuce, and tomato, topped with melted swiss american cheese.

Traditional Rubeen

Single Stack: \$6.50 Double Stack: \$8.95

Yards of thinly sliced tender corned beef, sauerkraut & melted laced Swiss cheese. Finished with our thousand Islands dressing and grilled to perfection on rye bread.

Hot Pastrami on Rye

Single Stack: \$6.50 Double Stack: \$8.95

Only lean thinly sliced Pastrami, thinly sliced red onion, Swiss cheese & our Caff  mustard mayonnaise dressing. Pressed to a golden brown.

Pasta Caff  Rel

Lunch includes French bread & bruschetta olive oil & seasonings. Dinner also includes Caff  vegetables with parmesan cheese.

AVAILABLE ON ANY CAFF  PASTA ITEM

Saut ed Shrimp, Crawfish, Salmon

Scallops or Shaved Filet Mignon: add \$3.75

Chicken Breast: add \$2.75 Vegetables: add \$2.00

Pasta Primavera (Lunch \$6.95) \$11.75

A fresh m lange of vegetables in a garlic shallot white wine sauce tossed with linguini pasta.

Linguini Alfredo (Lunch \$6.95) \$11.75

Now a know classic, but not always prepared classically. This dish is done with fresh cream, egg yolk, freshly shredded Parmesan cheese and parsley. Tossed with linguini, pasta.

Linguini Alfredo Primavera (Lunch \$7.25) \$12.50

Linguini Marinara (Lunch \$5.50) \$10.50

Fresh linguini pasta smothered with Caff  Rel's own opal basil marinara sauce & parmesan cheese. Never bitter, no sugar added.

Caff  Specialties

All coffee made with 2 shots espresso, hot or iced.

Cappuccino: 12 oz: \$3.00 16oz: \$4.25

Latte: 12 oz: \$3.00 16oz: \$4.25

Espresso \$2.50 All Flavorings add \$1.00

Soft Drinks: Coke, Diet Coke, Root Beer, Sprite, Soda Water, Mr. Pibb & Hi-C lemonade. \$1.50

Take-Outs Available depending on dining room business. Thank you for your patience.

Caff  Rel does not accept Credit Cards

GPS: 457 East Main Street, Franklin NC. 28734

(828) 369-9446 (Located Next to Hot Spot)