

# CASWELL STATION

## Shared Plates

<b>FRIED PICKLES</b> Served with ranch dressing	9
<b>PRETZEL BITES</b> Sprinkled with salt, served with queso & yellow mustard	10
* <b>SHANGHAI STYLE FRIED CALAMARI</b> Sweet chili glaze, red peppers, scallions	13
* <b>FRIED GREEN TOMATOES</b> (Seasonal) Hand cut, lightly battered, fried green tomatoes served with cajun ranch	12.5
<b>SPINACH ARTICHOKE DIP</b> Served with pita	11
<b>DIP TRIO</b> <b>Pick 3:</b> Hot buffalo chicken dip, tzatziki, spinach & artichoke, queso, pimento cheese, hummus with flatbread or chips	13
<b>HOUSE MADE EGG ROLLS</b> <b>Cheesesteak:</b> Marinated steak served with honey sriracha dipping sauce <b>Buffalo Chicken:</b> Served with ranch	15.5
<b>MOZZARELLA STICKS</b> Breaded & served with marinara	10
* <b>CRISPY HONEY GLAZED BRUSSEL SPROUTS</b> Pan seared with bacon	11
<b>NACHOS</b> Tortilla chips with queso, mixed cheese, pico de gallo, guacamole, jalapeños, drizzled with sour cream <b>Chili,</b> +2 <b>Chicken,</b> +3 <b>Steak*,</b> +4	12
* <b>TATCHOS*</b> Tater tots smothered with slow-roasted short ribs, southern gravy, mixed with cheeses, topped with sunny side up egg and hot sauce	14
<b>THREE CASWELL SLIDERS*</b>	12
<b>SIX CASWELL SLIDERS*</b> Philly Cheesesteak, Buffalo Chicken, Cheeseburger, Short Rib, Cochinita Pibil (shredded pork, pickled red onions & cilantro)	22
<b>CASWELL SAMPLER PLATTER*</b> Fried pickles, wings (1 sauce), chicken tenders, mozzarella sticks, loaded waffle fries, tatchos	28

## Tacos

Price per taco, 2 or more includes a regular side

<b>FISH</b> Blackened / fried catch of the day, cabbage, spicy aioli	4.5
<b>SHRIMP</b> Grilled shrimp, lettuce, pico de gallo, cajun ranch	4.5
<b>CHICKEN</b> Marinated chicken, avocados, tomatoes, lettuce, sriracha aioli	4
<b>MEXICAN STREET CORN CHICKEN</b> Marinated grilled chicken with house made corn salsa, drizzled with spicy crema	4
<b>COCHINITA PIBIL</b> Shredded pork, pickled red onions, fresh cilantro	4.5
<b>STEAK*</b> Carne asada, cilantro & onions	4.5

## Soups & Salads

<b>FRENCH ONION SOUP, SOUP OF THE DAY, CHILI</b> Cup Bowl	4 6
<b>HOUSE SALAD</b> Mixed greens, cucumbers, cherry tomatoes, onions, cheddar, croutons	9
<b>CAESAR</b> Romaine, croutons, parmesan, house made caesar dressing	9
<b>SHRIMP &amp; AVOCADO</b> Mixed greens, blackened shrimp, avocado, cucumbers, tomatoes, red onions, pepper jack cheese, cajun ranch	17
<b>TACO SALAD</b> Tortilla bowl with marinated chicken, mixed greens, diced avocado, cucumbers, tomatoes & roasted yellow corn. Topped with house made cilantro avocado lime dressing & a drizzle of sour cream.	14
<b>GREEK SALAD</b> Chopped romaine lettuce with cucumbers, grape tomatoes, red onions, kalamata olives, pepperoncinis & feta cheese, tossed in house made Greek dressing	11
<b>CHICKEN COBB</b> Chopped salad with chopped chicken breast, eggs, jalapeño bacon, tomatoes, crumbled bleu cheese, diced avocado, scallions, ranch dressing	16
* <b>STRAWBERRY SALAD</b> (Seasonal) Baby spring mix, fresh cut strawberries, crumbled bleu cheese, applewood bacon, spicy pecans, balsamic vinaigrette	16
<b>ADD PROTEIN:</b> Chicken +5 Salmon* +10 Shrimp +9 Sliced Lamb +6 Steak* +7	<b>DRESSINGS:</b> Ranch, Bleu Cheese, 1000 Island, Balsamic, Italian, Strawberry Vinaigrette, Caesar, Cajun Ranch, Sesame Ginger, Cilantro Lime, Greek

## Wings & Things

<b>SIX REGULAR WINGS</b>	12
<b>DOZEN WINGS</b> Charred +1	19
* <b>CHICKEN TENDERS</b> Hand battered & served with fries	14
<b>BUFFALO SHRIMP</b> Fried shrimp tossed in any sauce, served with fries	15
<b>SAUCES:</b> Barbalo, BBQ, Boom Boom, Buffalo, Carolina Tangy Gold, Caswell Garlic Parm, Honey Chipotle, Hot, Hot Honey Garlic, Lemon Pepper, Mango Habanero, Mild, Nashville Hot, Teriyaki	

## Daily Specials

### MONDAY

\$6 Glass of House Wine

### TUESDAY

\$6 Well Drinks  
Trivia, 7-9pm

### WEDNESDAY

\$6 Pints  
\$10 Specialty Cocktails

### THURSDAY

Music Bingo, 7-9pm

### FRIDAY, SATURDAY, & SUNDAY

Brunch until 3pm



## In Betweens

Served with a regular side

<b>CASWELL GRILLED CHEESE</b>	15.5
Pulled pork, house made mac & cheese, mixed cheeses	
<b>PHILLY CHEESESTEAK</b>	16
Chicken or steak, peppers, onions, sautéed mushrooms, mayo & provolone topped with house made queso	
<b>CHICKEN MELT</b>	15
Grilled chicken, sautéed peppers & onions, mushrooms, provolone, & ranch on pita	
<b>FRENCH DIP</b>	15
Sliced roast beef with house-made au jus	
✦ <b>FRIED GREEN TOMATO BLT</b>	15
Fried green tomatoes, lettuce, bacon, with mayo, chive and cream cheese spread on toasted bread	
<b>AVOCADO WRAP</b>	
Avocado, applewood bacon, lettuce, tomatoes, ranch	
<b>GRILLED CHICKEN</b>	15
<b>GRILLED SHRIMP</b>	18
<b>CHICKEN QUESADILLA (no side)</b>	14
Black bean corn salsa, pepper jack cheese, sour cream, pico de gallo	
<b>STEAK*</b>	15
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	15
Fried or grilled chicken breast with provolone cheese, lettuce, tomatoes & pickles	
<b>GYRO</b>	15
Sliced lamb or chicken, shredded lettuce, diced tomatoes, red onions & house made tzatziki sauce	

## Main Plates

<b>BBQ GRILLED CHICKEN BREAST</b>	16
Two boneless chicken breasts marinated in BBQ sauce with green beans & mashed potatoes	
<b>PORK CHOPS</b>	17
Two 6 oz. marinated pork chops, garlic mashed potatoes, & brussel sprouts	
✦ <b>CASWELL SURF &amp; TURF FAJITAS*</b>	23
Steak and shrimp, peppers, onions, Caswell rice, poco de gallo, sour cream	
✦ <b>AUTHENTIC CHICKEN ENCHILADAS</b>	17
Served with rice and refried beans	
<b>ELIZABETH PASTA</b>	
Penne pasta, blackened chicken or shrimp, roasted vegetables & cajun cream sauce	
<b>CHICKEN</b>	18
<b>SHRIMP</b>	20
✦ <b>RIBEYE STEAK*</b>	27
12 oz steak cooked to order, with grilled asparagus and mac & cheese	
<b>CHICKEN &amp; RICE BOWL</b>	16
Marinated chicken with house made white sauce, sambal. Served with pita bread & Caswell rice.	
✦ <b>CHICKEN FETTUCCINE ALFREDO</b>	17
Marinated chicken with house made Alfredo sauce	
<b>HONEY GLAZED SALMON</b>	18.5
Marinated salmon topped with a garlic honey glaze served with Caswell rice & sautéed spinach	

✦ New

\*Consuming cooked to temperature, raw or undercooked meats, poultry, seafood, shellfish or egg, may increase risk of food-borne illness. Items served raw or undercooked contain raw or undercooked ingredients.

## Burgers

100% Angus Ground Chuck & a regular side

<b>BEYOND BURGER</b>	17
Plant-based burger with pepperjack cheese, lettuce, tomato, avocado, caramelized onions, chipotle aioli	
<b>CASWELL BURGER*</b>	16
Stuffed with jalapeños & pepper jack, fried pickles, red onions, lettuce, tomatoes, cheddar, & burger sauce	
<b>TURKEY BURGER</b>	15
Lettuce, tomato, caramelized onions & provolone cheese	
<b>BREAKFAST BURGER*</b>	15
Fried egg, applewood smoked bacon, mayo, american cheese	
<b>MUSHROOM SWISS BURGER*</b>	15
Sautéed mushrooms & caramelized onions with swiss cheese	
<b>MAC &amp; CHEESE BURGER*</b>	15
House made mac & cheese with honey siracha bacon	
<b>366 SMASHBURGER*</b>	18
Two smashed patties topped with sautéed onions, shredded lettuce, pickles, American cheese & house-made sauce	

## Lunch Special

Monday – Friday, 11am to 3pm

PICK TWO, 14

### SOUPS

French Onion Soup  
Chili  
Soup of the Day

### REGULAR SIDES

Broccoli  
Caswell Rice  
Fries  
Sweet Potato Fries  
Waffle Fries  
Mac & Cheese  
Mashed Potatoes  
Sautéed Vegetables  
Tater Tots

### SANDWICHES

2 French Dip Sliders  
Toasted BLT  
Reuben  
Chicken Salad

## Sides

<b>REGULAR SIDES</b>	3	<b>PREMIUM SIDES</b>	4
Broccoli		Asparagus	
Caswell Rice		Brussel Sprouts	
Fries		Cup of Soup	
Green Beans		Small Caesar Salad	
Mac & Cheese		Small House Salad	
Mashed Potatoes			
Refried Beans			
Sautéed Vegetables			
Sweet Potato Fries			
Tater Tots			
Waffle Fries			

## Dessert

<b>CRÈME BRÛLÉE CHEESECAKE</b>	7
<b>RED VELVET CHEESECAKE</b>	7

Please note, **20% gratuity** will be added for parties of 6 or more

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