

CASWELL STATION

Shared Plates

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

Soups & Salads

FRENCH ONION SOUP / SOUP OF THE DAY / CHILI Cup	4
Bowl	6
 HOUSE SALAD Mixed greens, cucumbers, cherry tomatoes, onions, cheddar cheese, croutons	9
 CAESAR SALAD Romaine, croutons, parmesan, house made caesar dressing	9
SHRIMP & AVOCADO Mixed greens, blackened shrimp, avocado, cucumbers, tomatoes, red onions, pepper jack cheese, cajun ranch	17
TACO SALAD Tortilla bowl with marinated chicken, mixed greens, avocado, cucumbers, tomatoes & yellow corn. Topped with house made cilantro avocado lime dressing & a drizzle of sour cream.	14
  WEDGE SALAD Wedge lettuce with cherry tomatoes, crispy bacon, bleu cheese crumbles, balsamic glaze & bleu cheese dressing	12
 GREEK SALAD Chopped romaine lettuce with cucumbers, grape tomatoes, red onions, kalamata olives, pepperoncinis & feta cheese, tossed in house made Greek dressing	14
CHICKEN COBB Chopped salad with chicken breast, eggs, jalapeño bacon, tomatoes, crumbled bleu cheese, avocado, scallions, ranch	16
SANTA FE SOUTHWEST CHICKEN SALAD Grilled chicken with romaine lettuce, avocado, black bean corn salsa, tomatoes, tortilla strips, cilantro & pepper jack cheese, tossed with chipotle aioli	16
STRAWBERRY SALAD (Seasonal) Baby spring mix, fresh cut strawberries, bleu cheese, applewood bacon, spicy pecans, balsamic vinaigrette	16
Dressings ~~~~~	
1000 Island, Balsamic, Bleu Cheese, Caesar, Cajun Ranch, Cilantro Lime, Greek, Italian, Ranch, Sesame Ginger, Strawberry Vinaigrette	
Proteins ~~~~~	
Chicken +5	Sliced Lamb +6
Salmon* +10	Steak* +7
Shrimp +9	

Wings & Things

SIX REGULAR WINGS	12
DOZEN WINGS Charred +1	19
SIX BONELESS WINGS	10
DOZEN BONELESS WINGS	16
ELOTE CREAM SAUCE WINGS (8) Regular wings with sour cream, cotija cheese & lime	15
CHICKEN TENDERS Hand battered & served with fries	15
BUFFALO SHRIMP Fried shrimp tossed in any sauce, served with fries	16
Sauces ~~~~~	
MILD / SWEET: Mild, BBQ, Honey Chipotle, Hot Honey Garlic, Teriyaki, Caswell Garlic Parm, Lemon Pepper, Carolina Tangy Gold	MEDIUM HEAT: Buffalo, Boom Boom, Barbalo, Gochujang
HOT & SPICY: Hot, Nashville Hot, Mango Habanero	 New  Vegetarian

Craving a favorite that's not currently on the menu?
Just ask your server – we'll do our best to make it for you.

20% gratuity is included for our dine-in tables.
We thank you for understanding & appreciate your patronage.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tacos

Price per taco, 2 or more includes a regular side

FISH Blackened or fried catch of the day, cabbage, truffle aioli	4.5
SHRIMP Grilled shrimp, lettuce, pico de gallo, cajun ranch	4.5
  FRIED AVOCADO Fried avocado with spicy crema, black beans & corn salsa	4
CHICKEN Marinated chicken, avocados, tomatoes, lettuce & truffle aioli	4
MEXICAN STREET CORN CHICKEN Marinated grilled chicken with house made corn salsa, drizzled with spicy crema	4
AL PASTOR Marinated pork, grilled pineapples, onions, cilantro	4.5
COCHINITA PIBIL Shredded pork, pickled red onions, fresh cilantro	4.5
PORK BELLY Teriyaki glazed pork belly topped with asian slaw	4.5
STEAK* Carne asada, cilantro & onions	4.5

In Betweens

Served with a regular side

BBQ PULLED PORK SANDWICH Pulled pork with house made coleslaw	15.5
CASWELL GRILLED CHEESE Pulled pork, house made mac & cheese, mixed cheeses	15.5
PHILLY CHEESESTEAK Chicken or steak, peppers, onions, sautéed mushrooms, mayo & provolone topped with house made queso	17
VEGGIE MELT Sautéed peppers & onions, mushrooms, provolone, & ranch served with pita bread	15
CHICKEN MELT Chicken with sautéed peppers & onions, mushrooms, provolone, & ranch on pita	14
STEAK MELT Steak with sautéed peppers & onions, mushrooms, provolone, & truffle aioli sauce on pita	15
FRENCH DIP Sliced roast beef with house-made au jus	15
CUBAN SANDWICH Pulled pork, ham, swiss, pickles & mustard on a grilled hoagie	16.5
AVOCADO WRAP Avocado, applewood bacon, lettuce, tomatoes, ranch	16
GRILLED CHICKEN	18
GRILLED SHRIMP	18
CHICKEN QUESADILLA (no side) Black bean corn salsa, pepper jack cheese, sour cream, pico de gallo	14
STEAK*	15
NASHVILLE HOT CHICKEN SANDWICH (OR WRAP) Fried or grilled chicken breast with provolone cheese, lettuce, tomatoes & pickles	15
GYRO Sliced lamb or chicken, shredded lettuce, diced tomatoes, red onions & house made tzatziki sauce	15

Main Plates

BBQ GRILLED CHICKEN BREAST Two boneless chicken breasts marinated in BBQ sauce with green beans & mashed potatoes	16
FISH & CHIPS Haddock served with fries, coleslaw, & tartar sauce	18
PORK CHOPS Two 6 oz. marinated pork chops, garlic mashed potatoes, & brussel sprouts	17
PENNE ALLA VODKA Penne rigate, house made vodka sauce, sautéed pancetta & shrimp with parmesan cheese	17.5
ELIZABETH PASTA Penne pasta, blackened chicken or shrimp, roasted vegetables & cajun cream sauce	18
CHICKEN SHRIMP	20
CHICKEN MARSALA Pan-fried chicken cutlets in a rich sauce with Marsala wine & mushrooms, served with mashed potatoes & asparagus	15
CHICKEN & RICE BOWL Marinated chicken with house made white sauce, sambal. Served with pita bread & Caswell rice.	16
CHICKEN FETTUCCINE ALFREDO Marinated chicken with house made Alfredo sauce	17
HONEY GLAZED SALMON* Marinated salmon topped with a garlic honey glaze served with Caswell rice & sautéed spinach	18.5

Dessert

CRÈME BRÛLÉE CHEESECAKE	8
RED VELVET CAKE	8

Burgers 100% Angus Ground Chuck, a brioche bun & a regular side

BEYOND BURGER Plant-based burger with pepper jack, lettuce, tomato, avocado, caramelized onions, chipotle aioli	17
CASWELL BURGER* Stuffed with jalapeños & pepper jack, fried pickles, red onions, lettuce, tomatoes, cheddar, & burger sauce	16
CAROLINA BURGER* Chili, coleslaw, cheddar cheese, red onions & yellow mustard	15
TURKEY BURGER Lettuce, tomato, caramelized onions & provolone	15
BREAKFAST BURGER* Fried egg, applewood smoked bacon, mayo, american cheese	15
SPICY HAWAIIAN BURGER* Grilled pineapple, ham, jalapeño bacon, swiss, mango habanero sauce	15
FRENCH ONION SOUP BURGER* Bacon bits, caramelized onions, arugula, mushrooms, garlic aioli & swiss	15
MAC & CHEESE BURGER* House made mac & cheese with honey siracha bacon	15
366 SMASHBURGER* Two smashed patties topped with sautéed onions, shredded lettuce, pickles, american cheese & house-made sauce	18

Flatbreads

CALIFORNIA CHICKEN Chicken, mozzarella, avocado, red peppers, jalapeño bacon, cilantro, chipotle ranch	17.5
BUFFALO CHICKEN Marinated chicken, buffalo sauce, bleu cheese, mozzarella, parmesan, scallions, jalapeños, ranch	17.5
MARGHERITA Fresh mozzarella, basil & marinara	16
SOUTHWEST BBQ CHICKEN Southwest chipotle BBQ sauces, diced chicken, tortilla strips, mixed cheese & black bean corn salsa	17.5

Sides

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

Lunch Specials

Monday – Friday, 11am to 3pm

PICK TWO, 13

SANDWICH

Chicken Caesar Wrap
Chicken Salad
Club
2 French Dip Sliders
Salmon BLT
Reuben

SALAD

Caesar
House
SOUP
French Onion
Chili / Soup of the Day

REGULAR SIDE

or Premium Side +2

Daily Specials

Dine-in Only

WEEKDAYS FROM 3-6 PM

Happy Hour with \$8 Shared Plates (excluding the Sampler Platter)

MONDAY

• All Salads, \$13

TUESDAY

• \$3 Tacos
• \$5 Lunazul Tequila
• **Trivia**, 7-9pm

WEDNESDAY

• All Burgers, \$13
• Drafts, \$6
• **Music Bingo**, 7-9pm

THURSDAY

• All Flatbreads, \$14
• \$3 Tecate Cans

FRIDAY

• **Brunch** until 3pm
• 12 Wings, \$10
• \$6 You Call It

SATURDAY & SUNDAY

• **Brunch** until 3pm