

# CATURRA

A European-Inspired Bistro



## ENTREES

### CATURRA MESS 10

Potatoes, charred ham and white cheddar. Topped with two over easy eggs and hollandaise sauce.\* **GF**

### TRADITIONAL BREAKFAST 10

Two eggs, choice of meat: ham, bacon, or sausage, cracked wheat toast and Caturra potatoes.\*

### MEDITERRANEAN SKILLET 12

Portabello and tomato demi-glace with roasted eggplant and melted feta. Topped with two over easy eggs and served with baguette. **V**

### SPINACH TOMATO & CHEDDAR OMELETTE 12

Served with Caturra potatoes and cracked wheat toast. **V**

### FRENCH TOAST 10

Croissants topped with whipped cream and berries. Served with two slices of bacon.

### GRANDMA'S PANCAKES 10

Two homemade pancakes dusted with powdered sugar, served with your choice of ham, bacon, or sausage.

### SHRIMP & GRITS 10

White cheddar garlic grits topped with grilled shrimp, bacon and chives.

### BISCUITS & GRAVY 9

House-made buttermilk biscuits. Topped with sausage gravy.

## SIGNATURES

### HOUSE-MADE SOUP 4.5/5.5

Served with bread.

### FRENCH ONION SOUP 7.5

Provolone, swiss and parmesan topping.

### MAC N' CHEESE 6

Cavatappi pasta, cheddar, parmesan, gorgonzola and crisp crumb topping. **V**

### BERRIES N' CREAM 6

Seasonal berries and house-made whipped cream. **GF/V**

## BRUNCH MENU

SERVED 9:00 AM – 3:30 PM

SATURDAY AND SUNDAY

## WELCOME

Since its opening in 2006, Café Caturra's guests have been combining the fun of going out with the comfort of coming home. Relaxed surroundings, warm hospitality and a menu of simple, fresh food—everyone can create their own favorite place. Whether it's a business meeting over breakfast or lunch, a girls' night out, a quick dinner before the show, or a relaxed evening sipping wine on the patio, at Café Caturra we are always striving to discover how we can best make it all about you.

## COCKTAILS

### BLOODY MARY 8

Tito's vodka mixed with mild or hot house-made Bloody Mary mix. Garnished with celery, bacon, peperoncini and olive. Served in a salt rimmed glass.

### MIMOSA 6

Champagne topped with fresh orange juice. Garnished with a strawberry.

### STRAWBERRY LA PARISIENNE 7

Sauvignon Blanc stirred with elderflower liqueur and a muddled strawberry. Topped with Prosecco.

## SIDES

Applewood smoked bacon 2.5

Pork Sausage 2.5

Caturra potatoes 2.5

White cheddar grits 2.5

House-made buttermilk biscuits 2.5

Fresh fruit cup 2.5

NY bagel with choice

of spread 2.5

**GF - Gluten Free / V - Vegetarian**

## SANDWICHES/PANINIS

Served with your choice of chips, salad, fresh fruit or soup. Mac N' Cheese 2, French Onion 3

### ROASTED TURKEY APPLE BRIE 10.5

Turkey, Granny Smith apples, Brie, mayonnaise and lettuce.

### TUSCAN PANINI 11

Grilled chicken, mozzarella, sun-dried tomato pesto, bacon and balsamic reduction.

### CRISPY CHEESE PANINI 9

Brie, smoked cheddar and tomato. **V**

### CURRIED CHICKEN 10

House-made curried chicken salad, lettuce, tomato and mayonnaise.

### SMOKEHOUSE BLT 9

Applewood smoked bacon, arugula, tomato and mayonnaise.

## SALADS

Add to any salad: grilled chicken 3, salmon 4, shrimp 5 and steak 5

### RASPBERRY WALNUT 6/10.5

Raspberry vinaigrette, toasted walnuts, dried cranberries and gorgonzola. **GF/V**

### ARUGULA GOAT 7/10.5

Arugula, red wine vinaigrette, fresh blueberries, toasted pecans and goat cheese. **V/GF**

### KALE CAESAR 6/9

Caesar dressing, tuscan kale, charred red onions, capers, shaved parmesan cheese and croutons.\* **V**

### GARDEN 6/9

Lettuce, seasonal vegetables with balsamic vinegrette. **GF/V**

## KID'S MENU

For children 10 and under.

Served with juice or milk.

French toast with bacon 6

Cheddar eggs with bacon 5

Kids pancakes with Bacon 6

PB&J 6

\*Consuming raw or under-cooked meats, poultry, or seafood, may increase your risk of food borne illnesses, especially if you have certain medical conditions.