

CATURRA

A European-Inspired Bistro



ENTREES

CATURRA MESS 10

Potatoes, charred ham, & white cheddar topped with two over-easy eggs* & hollandaise sauce*. **GF**

TRADITIONAL BREAKFAST 10

Two eggs* your way with cracked wheat toast, Caturra potatoes, & your choice of bacon, ham, or house-made sausage.

MEDITERRANEAN SKILLET 12

Portobello & tomato demi-glace with roasted eggplant & melted feta. Topped with two over-easy eggs & served with a baguette. **V**

SPINACH TOMATO & CHEDDAR OMELETTE 12

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

FRENCH TOAST 10

Challah bread topped with whipped cream & berries with your choice of bacon, ham, or house-made sausage.

PECAN PANCAKES 10

Two pancakes topped with cinnamon-sugar & maple syrup with your choice of bacon, ham, or house-made sausage.

SHRIMP & GRITS 10

White cheddar grits topped with grilled shrimp, bacon, & chives.

BISCUITS & GRAVY 9

House-made buttermilk drop biscuits topped with sausage gravy.

SIGNATURES

HOUSE-MADE SOUP 4.5/5.5

Served with a baguette.

FRENCH ONION SOUP 7.5

Topped with crostini with melted provolone, Swiss, & Parmesan cheese.

MAC N' CHEESE 6.5

Cavatappi pasta tossed with melted cheddar, Parmesan, & gorgonzola cheeses with a crisp crumb topping. **V**

BERRIES N' CREAM 6

Seasonal berries & house-made Chantilly cream. **GF/V**

BRUNCH MENU

WELCOME

Since its opening in 2006, 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 Caturra we are always striving to discover how we can make it all about you.

COCKTAILS

BLOODY MARY 8

Tito's vodka rolled with house-made Bloody Mary mix. Garnished with celery, bacon, pepperoncini, & olives. Served with your choice of spiciness in an Old Bay salt-rimmed mason jar.

MIMOSA 3

Champagne topped with orange juice.

BLACK & BLUE 6

Freshly-muddled berries, pomegranate juice and St. Germain elderflower liqueur. Topped with champagne.

FRENCH 77 9

New Amsterdam gin shaken with St. Germain liqueur and fresh lemon juice. Topped with prosecco and Chambord.

SIDES

Applewood smoked bacon 2.5

Caturra potatoes 2.5

Fresh fruit cup 2.5

House-made buttermilk

drop biscuits 2.5

House-made sausage patties 2.5

White cheddar grits 2.5

V - Vegetarian GF - Gluten Free

SANDWICHES/PANINIS

Served with choice of chips, fruit, cup of soup, raspberry walnut salad, kale Caesar salad (+1), arugula goat salad (+1), bowl of soup (+1), mac n' cheese (+2), or French onion soup (+3).

ROASTED TURKEY APPLE BRIE 10.5

Turkey, house-made apple butter, Brie, & lettuce.

TUSCAN PANINI 11

Roasted chicken, bacon, mozzarella, sun-dried tomato pesto, & balsamic reduction.

CRISPY CHEESE PANINI 9

Tomato, Brie, & smoked cheddar. **V**

SALADS

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

RASPBERRY WALNUT 6/10.5

Raspberry vinaigrette, local hydroponic bibb & oak greens, toasted walnuts, dried cranberries, & gorgonzola. **GF/V**

ARUGULA GOAT 7/10.5

Red wine vinaigrette, arugula, fresh blueberries, pecans, & goat cheese. **GF/V**

KALE CAESAR 6/9

Caesar dressing*, tuscan kale, charred red onions, capers, croutons, & shaved Parmesan cheese. **V**

SPECIALTY BURGERS

All burgers feature a custom blend of fresh ground Angus beef chuck, brisket, & short rib. Served with Caturra potatoes.

AVAILABLE AFTER 1:00 PM

CLASSIC 11.50

Local hydroponic bibb lettuce, pickled red onions & cucumbers, tomato, house-made olive oil mayonnaise*, & smoked cheddar.

BACON PIMENTO 12.50

Pimento cheese, bacon, & caramelized onions.

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

Parties of 6 or more will have a 20% gratuity added to the check.