

ENTREES

BISCUITS & GRAVY 9

house-made buttermilk biscuits topped with sausage gravy

CATURRA MESS 10

potatoes, charred ham and white cheddar topped with two over-easy eggs and hollandaise sauce* **GF**

CHICKEN & BISCUITS 10

pan-fried chicken with house-made biscuits topped with maple syrup

FRENCH TOAST II

challah topped with whipped cream and berries, and served with bacon

GRANDMA'S PANCAKES 10

two house-made pancakes dusted with powdered sugar, served with your choice of ham, bacon, or sausage

MEDITERRANEAN SKILLET 12

portabello and tomato demi glace with roasted eggplant, melted feta, topped with two over-easy eggs, and served with baguette **V**

TRADITIONAL BREAKFAST 10

two eggs, choice of meat: bacon, ham, or sausage, cracked wheat toast, and spicy potatoes*

SPINACH TOMATO & CHEDDAR OMELETTE 12

served with spicy potatoes and cracked wheat toast **V**

SHRIMP & GRITS 10

white cheddar garlic grits topped with grilled shrimp, bacon, and chives

GRAIN BOWLS

add to any grain bowl: crumbled bacon 2.25, grilled chicken 3, salmon 4, shrimp 5, or steak 5

BARLEY 8

barley, orange segments, roasted apples and goat cheese with a lemon vinaigrette **(V)**

FARRO 9

farro, granny smith apples, orange-ginger pickled carrots, red onion, and black-eye peas with a simple basil dressing **(V)**

TRUFFLED QUINOA 7

quinoa, cucumber, peppers, onion, chickpeas, black beans with lemon vinaigrette **(GF / V)**

CATURRA

A European-Inspired Bistro



BRUNCH MENU

COCKTAILS

BLACK & BLUE 6

fresh-muddled berries, pomegranate juice and st. germain elderflower liqueur topped with champagne

BLOODY MARY 8

tito's vodka mixed with mild, hot, or pickled house-made bloody mary mix, garnished with bacon, celery, olive, and peperoncini served in a salt-rimmed glass

IRISH COFFEE 8

jameson irish whiskey, irish cream, kahlua with house-roasted espresso, topped with whipped cream, and a green creme de menthe drizzle

MIMOSA 8

champagne topped with fresh orange juice. and garnished with a orange slice

SIGNATURES

BERRIES N' CREAM 6

seasonal berries and house-made whipped cream **(GF / V)**

FRENCH ONION SOUP 7.5

parmesan, provolone, and swiss

MAC & CHEESE 6.5

cavatappi pasta, cheddar, parmesan, and gorgonzola **(V)**

SIDES

applewood smoked bacon 2.5, bagel 2.5; with choice of spread 3.25, fresh fruit 2.5, house-made biscuits 2.5, house-made sausage 2.5, spicy potatoes 2.5, white cheddar grits 2.5

KIDS MENU

for children 10 and under served with juice or milk

CHEDDAR EGGS WITH BACON 5

FRENCH TOAST WITH BACON 6

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.

A gratuity of 20% will be added to parties of six (6) or more.

GF - Gluten Free | V - Vegetarian

170303/B/G

CLASSICS

served with fresh fruit, chips, house greens, or soup

BUONGIORNO PANINI 10

two eggs, prosciutto, mozzarella, fresh spinach, sun-dried tomato pesto on a ciabatta roll*

CRISPY CHEESE PANINI 10

mozzarella, smoked cheddar, and tomato **(V)**

CURRIED CHICKEN 10

house-made curried chicken salad, lettuce, tomato, and mayo

FRENCH DIP 12.5

roast beef, melted swiss, bell peppers, onions with horseradish aioli and pan-scraped au jus served on a soft french roll

LOX & CREAM CHEESE II

smoked salmon, cream cheese, red onion, tomato, and capers on choice of bagel

PASTRAMI REUBEN 12.5

grilled pastrami, swiss, sauerkraut, and spicy aioli served on marble rye

ROASTED TURKEY APPLE BRIE 10.5

turkey, brie, lettuce, apple slices, and mayo

SMOKEHOUSE BLT 10

applewood smoked bacon, arugula, tomato, and mayo

TUSCAN PANINI II

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

SALADS

add to any salad: crumbled bacon 2.25, grilled chicken 3, salmon 4, shrimp 5, or steak 5

ARUGULA GOAT 7.5 / II

arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette **(GF / V)**

HONEY CRISP APPLE 7.5 / II

arugula, frisee, candied walnuts, apples with spiced-cider vinaigrette **(GF / V)**

KALE CAESAR 7 / 10

arugula, baby kale, golden raisins, sunflower seeds, shaved parmesan cheese, croutons with caesar dressing

RASPBERRY WALNUT 7 / 10.5

hydroponic lettuce, toasted walnuts, dried cranberries, gorgonzola with raspberry vinaigrette **(GF / V)**

