

# CATURRA

A European-Inspired Bistro



## 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)

### FRENCH TOAST | 10

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)

### SHRIMP & GRITS | 10

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

### SPINACH TOMATO & CHEDDAR OMELETTE | 12

served with potatoes and cracked wheat toast (V)

### TRADITIONAL BREAKFAST | 10

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

## SIGNATURES

### BERRIES N' CREAM | 6

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

### FRENCH ONION SOUP | 7.5

parmesan, provolone, and swiss

### HOUSE-MADE SOUP

half: 4.5 | bowl: 5.5  
served with bread

### MAC & CHEESE | 6.5

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

## BRUNCH MENU

SERVED 9:00 AM – 3:30 PM

SATURDAY AND SUNDAY

## 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 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 bacon, celery, olive, and peperoncini served in a salt rimmed glass

### MIMOSA | 6

champagne topped with fresh orange juice, and garnished with a strawberry

### STRAWBERRY LA PARISIENNE | 7

sauvignon blanc stirred with elderflower liqueur and a muddled strawberry, and topped with prosecco

## SIDES

applewood smoked bacon 2.5, bagel 2.5; with choice of spread 3.25, fresh fruit 2.5, house-made biscuits 2, house-made sausage 2.5, potatoes 2.5, white cheddar grits 2.5

\* 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

## SANDWICHES/PANINIS

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

add 1 for speciality salad  
add 2 for mac & cheese  
add 3 for french onion soup

### ROASTED TURKEY & CHEDDAR 10.5

roasted turkey, cheddar, lettuce, tomato, mayo, and pear chili chutney

### TUSCAN PANINI | 11

roasted chicken, mozzarella, sundried tomato pesto, bacon, and balsamic reduction

### CRISPY CHEESE PANINI | 10

mozzarella, smoked cheddar, and tomato (V)

### CURRIED CHICKEN | 10

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

### SMOKEHOUSE BLT | 10

applewood smoked bacon, arugula, tomato, and mayo

## SALADS

add to any salad: grilled chicken 3, salmon\* 4, shrimp 5, or steak\* 5

### RASPBERRY WALNUT

half: 7 | full: 10.5

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

### ARUGULA GOAT

half: 7.5 | full: 11

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

### KALE CAESAR

half: 7 | full: 10

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

## KID'S 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