

SALADS

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

ARUGULA GOAT

half: 7.5 | full: 11

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

HONEY CRISP APPLE

half: 7.5 | full: 11

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

KALE CAESAR

half: 7 | full: 10

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

RASPBERRY WALNUT

half: 7 | full: 10.5

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

GRILLED STEAK | 14

grilled flat iron steak*, hydroponic lettuce,
toasted butternut squash, tomato,
shallots, toasted sunflower seeds, and dried
cherries with balsamic vinaigrette (GF)

GRAIN BOWLS

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

BARLEY | 8

barley, orange segments, roasted apples,
roasted pecans, dried cranberries, 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)

SPECIALTY BURGERS

all burgers feature a custom blend of fresh-ground
angus beef chuck, brisket, and short rib
served with house greens

CATURRA | 12

pimento cheese, bacon, and caramelized
onions on a challah bun*

CLASSIC | 11.5

smoked cheddar, lettuce, pickled cucumbers
and onions, tomato, and mayonnaise on a
challah bun*

CUSTOM | 12

lettuce, tomato, red onion, and any three of
the following: bacon, caramelized onions,
fried egg, gorgonzola, provolone, sautéed
mushrooms, smoked cheddar, and swiss on a
challah bun*

CATURRA

A European-Inspired Bistro



LUNCH MENU

SHARE PLATES

share plates available after 3:00 pm

APPLE BRIE CROSTINI | 10

granny smith apples, brie and honey (V)

CAPRESE CROSTINI | 10

oven-roasted tomatoes, mozzarella,
balsamic reduction, and fresh basil (V)

BREADS & SPREADS | 10

mediterranean inspired, fresh-made
spreads, tapenades, and dips. served
with bread or fresh vegetables (V)

CAST IRON GOAT CHEESE | 9

goat cheese, marinara, and parsley
served with bread (V)

CHEESE & CHARCUTERIE

half: 12 | full: 20

artisan cheeses and cured meats
served with bread

ROASTED EGGPLANT DIP | 6.5

served with bread (V)

SHRIMP DIAVOLO | 13

shrimp served in a spicy
house-made marinara sauce

SPINACH ARTICHOKE DIP | 9

served with bread (V)

SIGNATURES

MAC & CHEESE | 6.5

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

FRENCH ONION SOUP | 7.5

parmesan, provolone, and swiss

HOUSE-MADE SOUP

cup: 4.5 | bowl: 5.5
served with bread

TOMATO BASIL SOUP

cup: 4.5 | bowl: 5.5

italian plum tomatoes and fresh basil (GF / V)

* 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

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CLASSICS

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

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

CATURRA CLUB

half: 9 | full: 11.5

ham, turkey, bacon, cheddar,
lettuce, tomato, and mayo

CURRIED CHICKEN

half: 8.5 | full: 10

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

ROASTED TURKEY & CHEDDAR

half: 8.5 | full: 10.5

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

SMOKEHOUSE BLT

half: 8 | full: 10

applewood smoked bacon,
arugula, tomato, and mayo

CRISPY CHEESE PANINI

half: 8 | full: 10

mozzarella, smoked cheddar, and tomato (V)

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

GRILLED PORTABELLA PANINI

half: 7 | full: 9

grilled portabella, roasted eggplant, arugula,
mozzarella, and balsamic reduction (V)

PASTRAMI REUBEN | 12.5

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

TUSCAN PANINI

half: 9 | full: 11

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

YOUR TWO

PICK TWO OF THE FOLLOWING | 8

cup of soup
fresh fruit

half arugula goat salad
half honey crisp apple salad
half kale caesar salad
half raspberry walnut salad
kettle chips

add 2 for mac & cheese
add 3 for french onion soup