

SALADS

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

ARUGULA GOAT | 7.5 / 11
arugula, fresh blueberries, pecans,
goat cheese with red wine vinaigrette (GF/N/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/N/V)

STEAK & SUMMER VEGETABLE | 14
certified-angus top sirloin with yellow
squash, tomato, beets, radish, onion, aspara-
gus, carrot, basil, and tamarind vinaigrette

WATERMELON | 7.5 / 11
arugula, watermelon, candied walnuts,
pickled red onion, farmer's cheese with basil
vinaigrette (GF/N/V)

GRAIN BOWLS

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

LENTIL & WILD RICE | 8
green lentil, wild rice, grilled peaches,
goat cheese, scallions, pecan,
with herb vinaigrette (GF/N/V/VE)

WHEAT BERRY & FLAX SEED | 9
wheat berry, flax seed, black cherry, radish,
grilled leek, with cider vinaigrette (V/VE)

TRUFFLED QUINOA | 7
quinoa, cucumber, peppers, onion, chickpeas,
black beans with lemon vinaigrette (GF/V/VE)

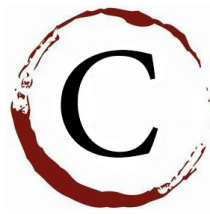
SPECIALTY BURGERS

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*

CUSTOM | 12
lettuce, tomato, red onion, and any three of
the following: bacon, caramelized onions,
fried egg, gorgonzola, house ham, pancetta,
pickled jalapeños, provolone, roasted red
pepper, sautéed mushrooms, swiss, and toma-
to jam on a challah bun*

CLASSIC | 11.5
smoked cheddar, lettuce, pickled cucumbers
and onions, tomato, and mayonnaise on a
challah bun*



LUNCH MENU

SHARE PLATES

APPLE BRIE CROSTINI | 10
granny smith apples, brie and honey (V)

ARANCINI | 10
fried risotto croquettes with roasted garlic
aioli, lemon molasses, and parmesan crisp (V)

BREADS & SPREADS | 10
Mediterranean inspired, fresh-made
spreads, tapenades, and dips. served
with bread or fresh vegetables (V)

CRISPY BRUSSEL SPROUTS | 10
pancetta, red wine reduction,
and brown butter (GF)

CAPRESE CROSTINI | 10
oven-roasted tomatoes, mozzarella,
balsamic reduction, and fresh basil (V)

CHEESE & CHARCUTERIE | 12 / 20
artisan cheeses and cured meats
served with bread

CALAMARI & WHITE BEAN SALAD | 9
white beans, lemon vinaigrette,
grilled squid, and arugula (GF/V)

MARINATED OLIVES | 6
mix of cerignola, kalamata, and nicoise olives
(GF/V/VE)

SPINACH ARTICHOKE DIP | 9
served with bread (V)

SIGNATURES

FRENCH ONION SOUP | 7.5
parmesan, provolone, and swiss

HOUSE-MADE SOUP | 4.5 / 5.5
served with bread

MAC & CHEESE | 6.5
cavatappi pasta, cheddar,
parmesan, and gorgonzola (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 | N - Contains Nuts | V - Vegetarian | VE - Vegan

Chef de Cuisine: Troy DeWees

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CLASSICS

served with fresh fruit, chips, house greens, or soup
spinach tortilla wrap available upon request

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

CATURRA CLUB | 11.5
ham, turkey, bacon, cheddar, lettuce,
tomato, and mayo

CRISPY CHEESE | 8 / 10
mozzarella, smoked cheddar, and tomato (V)

CURRIED CHICKEN | 8.5 / 10
house-made curried chicken salad,
lettuce, tomato, and mayo (N)

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 CHICKEN | 12
herb-marinated chicken breast,
bacon, boursin cheese spread, shaved red
onion, and arugula

GRILLED PORTOBELLO | 7.5 / 10
grilled portobello, roasted eggplant, arugula,
mozzarella, and balsamic reduction (V)

**ROASTED TURKEY & CHEDDAR
8.5 / 10.5**
roasted turkey, cheddar, lettuce, tomato,
mayo, and peach chutney

SHRIMP ROLL | 11
shrimp salad, arugula, celery, dill,
and pickled red onion on grilled bun

SMOKEHOUSE BLT | 8 / 10
applewood smoked bacon, arugula,
tomato, and mayo

TUSCAN | 9 / 11
roasted chicken, mozzarella, sun-dried tomato
pesto, bacon, and balsamic reduction

YOUR TWO

PICK TWO OF THE FOLLOWING:

cup of soup
fresh fruit
half arugula goat salad
half kale caesar salad
half raspberry walnut salad
half watermelon salad
kettle chips

8

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