

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, asparagus, carrot, basil, and tamarind vinaigrette

ARUGULA, WATERMELON & FARMER'S CHEESE | 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

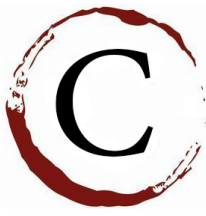
pimento cheese, bacon, and caramelized onions on a challah bun*

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 tomato jam on a challah bun*

CLASSIC | 11.5

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



DINNER 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/N/V)

MARINATED OLIVES | 6

mix of cerignola, kalamata, and nicoise olives (GF/V/VE)

GRILLED SHRIMP | 13

grilled shrimp, tomato jam, lemon reduction, horseradish, and parsley (GF)

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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ENTREES

FRENCH CHICKEN | 17

pan-seared breast, crispy brussel sprouts, summer vegetable misto with herbed pan sauce

STEAK ROMESCO | 18

certified-angus top sirloin served with roasted fingerling potatoes, haricot vert, and romesco sauce* (N)

LAMB CHOP | 18

australian lamb chops, fava beans, oyster mushrooms, shallots, and demi glace served with parmesan risotto*

PORK CHOP | 17

brined pork chop, braised greens, grilled peaches, caramelized pearl onions, and apple mustard with fingerling potatoes*

SNAPPER | 17

snapper, fava beans, coffee-roasted beets, grilled leek, walnut gastrique, lemon spaetzle, and sage beurre blanc* (N)

PASTA CARBONARA | 14

angel hair pasta, pancetta, roasted garlic, parmesan, and arugula

SHRIMP SCAMPI | 15

fettuccine, lemon juice, white wine, garlic, crushed red pepper, butter, and parsley

VEGAN TORTELLONI | 16

house-made flax-seed pasta stuffed with mushroom and beet duxelles, arugula pistou, radish, asparagus, leek, fennel, with red wine reduction, and orange molasses (N/VE)

CLASSICS

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

CRISPY CHEESE | 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 PORTABELLO | 10

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

GRILLED CHICKEN | 12

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

SHRIMP ROLL | 11

shrimp salad, arugula, celery, dill, and pickled red onion on grilled bun

TUSCAN | 11

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