

SALADS

add to any salad: chicken 3,
salmon 4, 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, crumbled blue cheese,
with raspberry vinaigrette (GF/N/V)

SIRLOIN WEDGE | 14

certified-angus top sirloin, iceberg, red onion,
croutons, bacon, tomatoes, crumbled blue
cheese, buttermilk ranch

GRAIN BOWLS

add to any grain bowl: chicken 3,
salmon 4, 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)

BARBEQUE FARRO | 9

farro, cured cucumber, red onion, black
beans, parsley, chive, tomato vinaigrette (V/VE)

TRUFFLED QUINOA | 7

quinoa, cucumber, peppers, onion, chickpeas,
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 french fries

CATURRA | 12

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

CLASSIC | 11.5

cheddar, lettuce, pickled cucumbers, and
onions, tomato, and mayo*

CUSTOM | 12

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



DINNER MENU

SHARE PLATES

APPLE BRIE CROSTINI | 10

apples, brie, and honey (V)

CAPRESE CROSTINI | 10

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

ARANCINI | 10

fried rice croquettes with mint-pecan pesto,
shaved parmesan (V)

BREADS & SPREADS | 10

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

BLISTERED SHISHITO PEPPERS | 8

maldon salt, charred lemon mayo

CHEESE & CHARCUTERIE | 12 / 20

artisan cheeses and cured meats
served with bread

MARINATED OLIVES | 6

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

SEARED SHRIMP | 13

seared shrimp, tomato, red onion, cucumber,
lemon, parsley

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,
crumbled blue cheese, 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

General Manager: **Justin Cole**

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ENTREES

FRENCH CHICKEN | 17

pan-seared breast, herbed rice, sugar snap
peas, sweet tea glaze

STEAK FRITES AU POIVRE | 16

certified-angus top sirloin, fries,
sauce au poivre*

PORK CHOP | 17

molasses-brined pork chop, seared polenta
cake, savory blueberry sauce, scallion*

SALMON | 17

corn, sugar snap peas, tomato, red bell pepper,
seared summer squash*

PASTA CARBONARA | 14

angel hair, bacon, roasted garlic,
parmesan, and arugula

SHRIMP SCAMPI | 15

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

CLASSICS

served with french fries, 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, onions
with horseradish aioli and pan-scraped au jus
served on a soft french roll

ROASTED CARROT | 10

roasted carrots, dijonaise, whipped ricotta,
baby kale served on a challah roll (V)

PASTRAMI REUBEN | 12.5

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

TUSCAN | 11

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

SEE BLACKBOARD FOR
DAILY SPECIALS

