

PLATES

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 | 11

challah topped with whipped cream and berries, and served with bacon, ham, or house-made 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 spicy potatoes and cracked wheat toast (V)

PECAN PANCAKES | 10

two pancakes topped with cinnamon-sugar and maple syrup, with your choice of bacon, ham, or house-made sausage

TRADITIONAL BREAKFAST | 10

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

SIGNATURES

HOUSE-MADE SOUP | 4.5 / 5.5

served with a baguette

FRENCH ONION SOUP | 7.5

parmesan, provolone, and swiss

MAC N' CHEESE | 6.5

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

BERRIES N' CREAM | 6

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

SANDWICHES

served with choice of a cup of soup or fries
substitute fresh fruit or side salad for 1.50

ROASTED TURKEY & CHEDDAR | 8.5 / 10.5

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

TUSCAN PANINI | 11

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

CRISPY CHEESE PANINI | 10

brie, smoked cheddar, and tomato (V)

SALADS

add to any salad: crumbled bacon 2.25, grilled chicken 3, salmon 4, shrimp 5, or steak 5

RASPBERRY WALNUT | 7 / 10.5

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

ARUGULA GOAT | 7.5 / 11

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

KALE CAESAR | 7 / 10

baby kale, charred red onions, capers, shaved parmesan cheese, croutons, and caesar dressing* (V)

BURGERS

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

AVAILABLE AFTER 1:00 PM

CATURRA | 12.50

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*

COCKTAILS

BLOODY MARY | 8

tito's vodka rolled with house-made bloody mary mix, and garnished with celery, bacon, pepperoncini, and olives served with your choice of spiciness in an old bay salt-rimmed mason jar

MIMOSA | 3

champagne topped with orange juice

FRENCH 77 | 9

new amsterdam gin shaken with st. germain liqueur, fresh lemon, and topped with prosecco and chambord

SIDES

APPLEWOOD SMOKED BACON | 2.5

FRESH FRUIT | 2.5

HOUSE-MADE BISCUITS | 2.5

HOUSE-MADE SAUSAGE | 2.5

SPICY POTATOES | 2.5

WHITE CHEDDAR GRITS | 2.5

CATURRA ON THE CORNER

* 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 | 170829/3/U