

## STARTERS

### BEEF WELLINGTON | 11

top sirloin, puff pastry mushroom duxcelle, thyme, and red wine reduction\*

### BOURSIN BACON DIP | 8

boursin, bacon, blue cheese served with pita chips (CF)

### CAPRESE CROSTINI | 10

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

### CHEESE & CHARCUTERIE | MP

artisan cheeses and cured meats served with bread

### CRISPY BRUSSEL SPROUTS | 10

pancetta, red wine reduction and brown butter (CF)

### FRENCH ONION SOUP | 7.5

parmesan, croutons, provolone and swiss

### FRIED CALAMARI | 11

fried calamari tossed in asian sauce, napa cabbage salad, orange pickled carrots and granulated peanuts (N)

### HOUSE-MADE SOUP | 4.5 / 5.5

served with bread

### MAC & CHEESE | 6.5

cavatappi pasta, cheddar, parmesan and bleu cheese (V)

### POUTINE | 8

crispy french fries, cheese curd and gravy

### SERRANO & MANCHEGO CROSTINI | 10

serrano, manchego and garlic aioli on grilled bread

### SPINACH ARTICHOKE DIP | 9

served with bread (V)

## GRAIN BOWLS

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

### BLACK RICE & BARLEY | 9

black rice, barley, red pear, pecans, scallions with rice wine vinaigrette (GF/V/VE)

### FARRO | 8

farro, pickled apples, roasted butternut squash, pumpkin seeds, boursin cheese, honey cider vinaigrette (GF/N/VE)

### TRUFFLED QUINOA | 7

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

## SALADS

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

### ARUGULA FIG | 7.5 / 11

arugula, dried fig, feta, with honey cider vinaigrette (GF/N)

### ARUGULA GOAT | 7.5 / 11

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

### CAESAR | 7 / 10

baby kale, romaine, shaved parmesan, croutons with caesar dressing\*

### RASPBERRY WALNUT | 7 / 10.5

hydroponic lettuce, toasted walnuts, dried cranberries, bleu cheese with raspberry vinaigrette (GF/N/V)

### STEAK | 14

certified-angus top sirloin with red pears, blue cheese, arugula, walnuts, with tamarind vinaigrette (CF)\*

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## PLATES

### BOLOGNESE | 14

rigatoni served with a classic slow cooked italian meat sauce

### BRAISED LAMB SHANK | 16

celery root puree, sautéed brussels, jus (GF)

### BUTTERNUT SQUASH RAVIOLI | 15

coffee-roasted beets, braised fennel over crispy parsnips, fennel frond, currant marmalade, pickled apple, black radish, pumpkin seeds (GF/V/VE)

### FRENCH CHICKEN | 17

pan-seared breast, crispy brussels sprouts, vegetable misto with herbed pan sauce (GF)

### GRILLED TOP SIRLOIN | 18

certified-angus top sirloin, blue cheese gratin, grilled asparagus, house-made steak sauce (GF)\*

### GRILLED TUNA | 17

over barley risotto with grilled leak, turnip, radish and spinach gremolata (GF)\*

### PASTA CARBONARA | 14

fettuccine, pancetta, roasted garlic, parmesan and arugula

### PORK LOIN | 16

slow cooked in own juices over mashed potatoes, braised greens, served with pan sauce (GF)

## SPECIALTY BURGERS

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

substitute fresh fruit or side salad for 1.50

no bull™ vegetarian burger available upon request

### 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, house ham, pancetta, pickled jalapeños, provolone, roasted red peppers, sautéed mushrooms, swiss or tomato jam on a challah bun\*

## CLASSICS

served with choice of a cup of soup or fries

substitute fresh fruit or side salad for 1.50

### 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

### CHICKEN SANDWICH | 12

choice of herb-marinated grilled or hand-breaded fried chicken breast, bacon, cheddar, smoked tomato dressing, shaved red onion and arugula

### GRILLED VEGETABLE | 10

grilled squash, zucchini, tomato jam, arugula, pickled carrot, caramelized onion, and provolone (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

\* 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 - Nuts | VE - Vegan | V - Vegetarian | 11282017/3/G

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