

STARTERS

BEEF WELLINGTON | 11

top sirloin, puff pastry mushroom duxelle, 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, bacon 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 with honey cider vinaigrette (GF/V/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/V)

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, gorgonzola with raspberry vinaigrette (GF/N/V)

STEAK | 14

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

CLASSICS

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

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

SMOKEHOUSE BLT | 8 / 10

applewood smoked bacon, arugula, tomato and mayo

TURKEY CRANBERRY | 8.5 / 10.5

turkey, swiss, arugula and cranberry marmalade

TUSCAN | 9 / 11

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

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

substitute vegetarian burger 1.50

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*

YOUR TWO

PICK TWO OF THE FOLLOWING:
8

cup of soup

fresh fruit

half arugula fig salad

half arugula goat salad

half caesar salad

half raspberry walnut salad

side of fries

add 2 for mac & cheese

add 3 for french onion soup

* 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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