

SHARE PLATES

APPLE BRIE CROSTINI | 10

apples, brie, honey (V)

CAPRESE CROSTINI | 10

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

CRISPY BRUSSELS SPROUTS | 10

pancetta, red wine reduction and brown butter (GF)

FRIED CALAMARI | 11

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

PIMENTO CHEESE | 6

toasted flatbread (V)

POUTINE | 8

crispy french fries, cheese curd, bacon and gravy

SPINACH ARTICHOKE DIP | 9

served with bread (V)

FRENCH ONION SOUP | 7.5

crouton, parmesan, provolone, swiss

HOUSE-MADE SOUP | 4.5 / 5.5

served with bread

MAC & CHEESE | 6.5

cavatappi pasta, cheddar, crumbled blue cheese, parmesan (V)

SALADS AND BOWLS

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

ARUGULA GOAT | 7.5 / 11

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

CAESAR | 7 / 10

arugula, baby kale, shaved parmesan, croutons, caesar dressing*

RASPBERRY WALNUT | 7 / 10.5

hydroponic lettuce, walnuts, dried cranberries, crumbled blue cheese, raspberry vinaigrette (GF/V)

SIRLOIN WEDGE | 14

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

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/V/VE)

TRUFFLED QUINOA | 7

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

SOUP AND SIDE SALAD

PICK TWO OF THE FOLLOWING | 8

cup of soup

fresh fruit

house greens

half arugula goat salad

half caesar salad

half raspberry walnut salad

kettle chips

french fries

add 2 for mac & cheese

add 3 for french onion soup

SANDWICHES

served with french fries, fresh fruit, chips, house greens, or soup
add 1 for specialty salad, 2 for mac & cheese, 3 for french onion soup

CATURRA CLUB | half: 9 | full: 11.5

ham, turkey, bacon, cheddar, lettuce, tomato, mayo

CURRIED CHICKEN | half: 8.5 | full: 10

curried chicken salad, lettuce, tomato, mayo

TURKEY CRANBERRY | 8.5 / 10.5

turkey, swiss, arugula and cranberry marmalade

SMOKEHOUSE BLT | half: 8 | full: 10

applewood smoked bacon, arugula, tomato, mayo

CRISPY CHEESE PANINI | half: 8 | full: 10

mozzarella, cheddar, tomato (V)

TUSCAN PANINI | half: 9 | full: 11

roasted chicken, mozzarella, sundried tomato pesto, bacon, balsamic reduction

FRENCH DIP | 12.5

roast beef, melted swiss, caramelized onion on baguette with horseradish sauce and au jus

ROASTED CARROT | 10

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

PASTRAMI REUBEN | 12.5

grilled pastrami, swiss, sauerkraut, spicy mayo on marble rye

BURGERS

all burgers feature a custom blend of fresh-ground angus beef chuck, brisket, and short rib served on a challah bun
comes with your choice of fries or soup

PIMENTO | 11

pimento cheese, bacon, caramelized onions*

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, sauteed mushrooms, blue cheese, provolone, cheddar, or swiss*

PLATES

available after 5 pm

FRENCH CHICKEN | 17

herbed rice, sugar snap peas, sweet tea glaze (GF)

STEAK FRITES AU POIVRE | 16

certified-angus top sirloin, fries, sauce au poivre* (GF)

MOLASSES BRINED PORK CHOP | 17

seared polenta cake, savory blueberry sauce, scallion*

SALMON | 17

corn, sugar snap peas, tomato, red bell pepper, squash* (GF)

PASTA CARBONARA | 14

fettuccine, pancetta, roasted garlic, parmesan and arugula

SHRIMP SCAMPI | 15

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

CATURRA
CLUB
CURRIED
CHICKEN
TURKEY
CRANBERRY
SMOKEHOUSE
BLT
CRISPY
CHEESE
PANINI
TUSCAN
PANINI
FRENCH
DIP
ROASTED
CARROT
PASTRAMI
REUBEN
BURGERS
PIMENTO
CLASSIC
CUSTOM
PLATES
FRENCH
CHICKEN
STEAK
FRITES
AU
POIVRE
MOLASSES
BRINED
PORK
CHOP
SALMON
PASTA
CARBONARA
SHRIMP
SCAMPI

* 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 | 11252017/3/M