

STARTERS

CALAMARI FRITTI | 10

lightly breaded served with spicy marinara sauce

CRISPY BRUSSELS SPROUTS | 10

pancetta, red wine reduction (GF)

MUSSELS MADEIRA | 12

fresh prince edward island mussels, madeira wine, shallots, garlic, butter, parsley and a squeeze of clementine juice

CHICKEN WINGS | 8

fresh chicken wings tossed with choice of spicy bbq, honey chili cilantro or smoked memphis dry rub served with celery and ranch dip (GF)

HOUSE-MADE TOMATO BASIL SOUP | 4 / 6

FRENCH ONION SOUP | 7

parmesan, provolone and swiss

MAC & CHEESE | 7

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

PLATES

STUFFED FRENCH TOAST | 11

brioche stuffed with greek yogurt and fresh berries, topped with bourbon-maple syrup, fresh berries and whipped cream (V/N)

BUILD YOUR OWN OMELETTE | 12

three-egg omlette* with any three of the following: bacon, ham, sausage, turkey; arugula, mushrooms, onions, potatoes, roasted red peppers, green peppers, spinach, tomato; cheddar, feta, goat cheese, swiss, served with potatoes add additional items for 1.5 substitute egg whites* for 2(GF)

CATURRA MESS | 11

potatoes, charred ham and cheddar topped with two over-easy eggs* and hollandaise sauce* (GF)

CHICKEN & WAFFLES | 13

butter milk boneless fried chicken breast over a belgian waffle drizzled with spicy honey glaze

STEAK & EGGS | 15

certified angus tenderloin*, 2 eggs any style*, toast, potatoes and hollandaise sauce (GF)

HUEVOS RANCHEROS | 12

two over-easy eggs*, crispy corn tortilla, chili sauce, black beans, sausage, avocado, cheddar and lime crema (GF)

SMOKED SALMON PLATTER | 14

smoked salmon, bagel, cream cheese, onions, tomatoes, capers, cucumbers

LOW COUNTRY SHRIMP & GRITS | 13

sautéed shrimp in a light creole sauce with crispy bacon over stone ground cheddar grits (GF)

TRADITIONAL BREAKFAST | 10

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

COCKTAILS

BLOODY MARY | 8

house-made bloody mary mix and vodka garnished with celery, olives and peperoncini served in a salt-rimmed glass

MIMOSA | GLASS 8 | CARAFE 18

champagne topped with orange juice and garnished with an orange slice

CIRRUS ROYALE | 9

cirrus vodka, elderflower liqueur, grapefruit juice, lime juice, lemon juice, champagne

SANGRIA | GLASS 8 | CARAFE 14

spanish red wine, brandy, triple sec, apples, oranges, lemon, lime and topped with sparkling water

BLOOD ORANGE MARGARITA | 9

camarena tequila, triple sec, blood orange juice, lime juice, tres agave nectar, solerno blood orange liqueur



CLASSICS

served with choice of: soup, mixed greens, fresh fruit or french fries sub: specialty salad 1.5, mac & cheese 3, french onion soup 3



CATURRA CLUB SANDWICH | 12

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



CHICKEN CAESAR WRAP | 11

grilled chicken, romaine, parmesan, tomato, caesar dressing



SMOKED WATERMELON CHICKEN SANDWICH | 12

choice of herb-marinated grilled or hand-breaded fried chicken, lettuce, lizano slaw, pickles, smoked watermelon bbq sauce on a brioche bun



CRISPY CHEESE | 10

mozzarella, sharp cheddar, tomato, basil (V)



GRILLED VEGETABLE PANINI | 10

grilled butternut squash, sauteed portabello mushrooms, arugula, swiss and arugula pistou (V)



LOBSTER SEAFOOD ROLL | 15

fresh shrimp & crab salad, langostino lobster, mixed greens, red onions, old bay aioli and served on a toasted hoagie roll



RUSTIC TURKEY ARUGULA SANDWICH | 11

turkey, cheddar, arugula and cranberry marmalade on wheat bread



TARRAGON TUNA SANDWICH | 11

house-made albacore tuna salad, swiss, tomato, mayonnaise on grilled sourdough



TUSCAN PANINI | 11

grilled chicken breast, 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 french fries, soup, mixed greens or fresh fruit.



CATURRA | 13

pimento cheese, bacon and caramelized onions on challah bun*



CLASSIC | 12

cheddar, lettuce, pickled cucumbers and onions, tomato and mayo on a challah bun*



CUSTOM | 14

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



TURKEY BURGER | 13

fresh ground turkey with a blend of cilantro, ginger, garlic, garam masala, coriander, cumin, tamarind, red pepper and jalapenos. topped with tomato jam, arugula and red onion on a challah bun*



SALADS AND BOWLS

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



ARUGULA GOAT SALAD | 8 / 11

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



CAESAR SALAD | 8 / 11

arugula, romaine, parmesan, croutons with caesar dressing*

RASPBERRY WALNUT SALAD | 8 / 11

mixed greens, toasted walnuts, dried cranberries, blue cheese with raspberry vinaigrette (GF/V/N)

SEAFOOD COBB SALAD | 16

fresh shrimp & crab salad, romaine, applewood smoked bacon, tomatoes, egg, avocado, blue cheese with lemon vinaigrette (GF)

FATOOSH STEAK SALAD | 16

certified angus tenderloin, arugula, frisee, almonds, crispy shallots, greek feta, tomatoes and balsamic vinaigrette topped with toasted zatar croutons *(N)

GREEN GODDESS SPINACH SALAD | 9 / 12

chopped baby spinach, sliced apples, walnuts, pancetta, gorgonzola, fennel fronds and green goddess dressing (GF/N)

GRILLED WATERMELON AND TUNA SALAD | 16

seared yellowtail tuna, grilled watermelon, watercress, strawberries, slivered almonds, parmesan and blueberry goat cheese vinaigrette* (GF)

CITRUS QUINOA BOWL | 11

quinoa, arugula, shaved fennel, clementine sections, shallots, pickled watermelon radish, fresh mint, blood orange reduction and lemon vinaigrette (GF/V/VE)

* These items can be prepared raw or undercooked. 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 | 062119/B

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