

STARTERS

CALAMARI FRITTI | 12

lightly breaded served with spicy marinara sauce

CRISPY BRUSSELS SPROUTS | 11

pancetta, red wine reduction (GF)

CHESAPEAKE OYSTERS | 12

fresh chesapeake bay oysters lightly breaded and fried, served with old bay cocktail sauce

CHICKEN WINGS | 11

fresh chicken wings tossed with choice of smokey bbq, korean garlic ginger or 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 | 12

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

BUILD YOUR OWN OMELETTE | 13

three-egg omlette* with any three of the following: bacon, ham, sausage, turkey; arugula, mushrooms, onions, potatoes, roasted red 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 | 12

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

CHICKEN & WAFFLES | 15

buttermilk battered boneless fried chicken breast over a belgian waffle drizzled with spicy honey glaze

STEAK & EGGS | 17

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

HUEVOS RANCHEROS | 13

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

SMOKED SALMON PLATTER | 16

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

LOW COUNTRY SHRIMP & GRITS | 16

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

TRADITIONAL BREAKFAST | 11

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

COCKTAILS

BLOODY MARY | 10

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 | 11

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

BLOOD ORANGE MARGARITA | 11

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

NEGRONI SBAGLIATO | 11

prosecco, carpano antica sweet vermouth, aperol, orange slice



CLASSICS

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

CATURRA CLUB SANDWICH | 12

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

CHICKEN CAESAR WRAP | 12

grilled chicken, romaine, parmesan, tomato, caesar dressing

BBQ CHICKEN SANDWICH | 12

choice of grilled or hand-breaded fried chicken, smokey bbq sauce, lettuce, red onion, pickles on a brioche bun

RUSTIC TURKEY ARUGULA SANDWICH | 12

turkey, cheddar, arugula and tomato jam on wheat bread

TARRAGON TUNA SANDWICH | 12

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

GRILLED VEGETABLE PANINI | 12

grilled butternut squash, sautéed portabello mushrooms, arugula, swiss and spinach basil pesto (V)

FRENCH DIP SANDWICH | 12

roast beef, melted swiss, mushrooms, onions with horseradish aioli and pan-scraped au jus served on french baguette

CUBANO PANINI | 12

house mojo pulled pork, ham, genoa salami, swiss, pickles, dijon mustard on a toasted hoagie roll

TUSCAN PANINI | 12

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, cup of soup, fresh fruit or mixed greens.

sub: specialty salad 3, mac & cheese 3, french onion soup 3

CATURRA | 13

pimento cheese, bacon and caramelized onions on brioche bun*

CLASSIC | 12

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

IMPOSSIBLE VEGGIE BURGER | 16

served with lettuce, red onion, and tomato jam on a brioche bun*

TURKEY BURGER | 13

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

SALADS AND BOWLS

add to any salad: grilled chicken 4, salmon 4, tuna salad 4, seafood salad 5, shrimp 6, or steak 6*

ARUGULA GOAT SALAD | 11

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

VILLAGE CAESAR SALAD | 11

hearts of romaine, shaved parmesan, capers, croutons with caesar dressing*

RASPBERRY WALNUT SALAD | 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 | 18

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

APPLE SPINACH SALAD | 12

baby spinach, sliced apples, walnuts, red onion, dried cranberries, crumbled blue cheese and apple cider vinaigrette (GF/N)

CITRUS QUINOA BOWL | 12

quinoa, arugula, shaved fennel, madarin sections, shallots, pickled radish, fresh mint, citrus lemon vinaigrette drizzled with balsamic glaze (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 | 030120/B

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