

STARTERS

CALAMARI FRITTI | 12

lightly breaded served with spicy marinara sauce

CROSTINI | 10

CAPRESE roasted tomatoes, burrata mozzarella, balsamic reduction and fresh basil (V)

DAILY SELECTIONS check out the blackboard for the chef's daily crostinis

CHEESE & CHARCUTERIE | 18

selection of artisan cheeses and cured meats served with baguette and house-made condiments

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)

CITRUS GARLIC SHRIMP | 14

sautéed shrimp, crispy garlic with citrus garlic sauce (GF)

CRISPY BRUSSELS SPROUTS | 11

pancetta, red wine reduction (GF)

FRENCH ONION SOUP | 7

parmesan, croutons, provolone and swiss

HOUSE-MADE SOUP | 4 / 6

served with bread

MAPLE HABANERO CHILI | 5 / 7

ground angus beef, kidney beans, onions, garlic, maple habañero spice topped with shredded cheddar

MEZZE PLATTER | 9

hummus, spinach pesto, pimento cheese dip served with house-baked pita chips (V)

SPINACH ARTICHOKE DIP | 10

served with pita chips (V)

SALADS AND BOWLS

add to any salad: grilled chicken 4, salmon 4, 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, crumbled 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)

PLATES

BUCATINI ALL'AMATRICIANA | 18

bucatini pasta with a tart san marzano tomato sauce, pecorino romano cheese, cured pancetta and spices. add our family recipe meatballs 4 or sauteed garlic shrimp 6

GARLIC SPAGHETTI SQUASH WITH HERBS | 18

spaghetti squash, parsley, basil, parmesan, slivered almonds with olive oil and garlic (GF/V) add sauteed garlic shrimp 6 or grilled salmon 6

GRILLED BEEF TENDERLOIN | 25

certified angus tenderloin medallions topped with cabernet and cremini mushroom demi glaze. Served with a twice baked parmesan potato and seasonal vegetable*(GF)

GRILLED PORK CHOP | 23

grilled bone-in pork chop topped with bourbon glaze and sauteed cremini mushrooms. served with seasonal vegetable*(GF)

SALMON PICCATA | 19

pan-seared fresh salmon, lemon, garlic, capers, white wine over angel hair pasta with sauteed fresh spinach*

TUSCAN FRESH FISH | 22

pan-seared fresh fish with rustic san marzano tomato sauce, cannellini beans and sauteed fresh spinach*

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 or mixed greens

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

CATURRA | 13

pimento cheese, bacon and caramelized onions on a brioche bun*

CLASSIC | 12

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

CUSTOM | 14

lettuce, tomato, red onion, and any three of the following: bacon, caramelized onions, fried egg, blue cheese, house ham, pancetta, 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 flavorful blend of cilantro, ginger, garlic, garam masala, coriander, cumin, tamarind and peppers topped with tomato jam, arugula and red onion on a brioche bun*

CLASSICS

served with choice of french fries, cup of soup or mixed greens.

tortilla wrap available upon request

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

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

FRENCH DIP SANDWICH | 12

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

MEATBALL HOAGIE | 12

family recipe meatballs smothered with house marinara and melted provolone cheese on a toasted hoagie roll.

CUBANO PANINI | 12

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

TUSCAN PANINI | 12

grilled fresh chicken breast, mozzarella, sun-dried tomato pesto, bacon and balsamic reduction

* 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/D

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