

Catherine & Mary

BRUNCH MARCH 2019

SNACKS

PASTRY BOARD	\$14
GF BANANA BREAD, COFFEE CAKE, CINNAMON ROLL, CHERRY-ALMOND SCONE	
BISCUIT BOARD	\$12
CHIVE BUTTER, STRAWBERRY JAM, BLUEBERRY JAM	
CHEESE PLATE (CHOICE OF 3 OR 5)	\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
POTATO CAKE	\$9
SAUSAGE GRAVY, CHEDDAR CHEESE	
SPUNTINI SELECTION	\$22
CRISPY PORK, SWEET POTATO CHIPS, ACORN SQUASH, CONFIT SUNCHOKES	
ARANCINI	\$10
LOBSTER, MASCARPONE	

PLATES

CANNELLINI BEANS	\$14
HAM HOCK, GREMOLATA, PIG EAR, POACHED EGG	
BRUSSELS	\$14
DUCK CONFIT, GORGONZOLA, CHERRY MOSTARDA, PECORINO	
BEEF TARTARE	\$14
CHARRED LEEK VINAIGRETTE, MAITAKE, BENNE SEED CRACKERS	
SUNDAY MEATBALLS	\$12
CONFIT GARLIC, PARMESAN, TOMATO	
COBIA CRUDO	\$14
CARA CARA, CALABRIAN CHILI, APPLE, KOHLRABI, MEYER LEMON	
RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESEAN, LEMON	



PASTAS

RADIATORE	\$14
CACIO E PEPE, 63 DEGREE EGG	
GNUDI	\$14
ITALIAN SPINACH, PECORINO, RICOTTA, PANNA GRATTA	
TONARELLI	\$15
PANCETTA, KALE, CALABRIAN CHILI, GARLIC, BASIL	
CASARECCE	\$15
MAW MAW'S GRAVY	
ANOLINI	\$16
SHORT RIB, CELERY ROOT, RED ONION, CELERY	
CAVATELLI	\$15
RYE, RICOTTA, PARSNIP, WHEY BUTTER, LEEK	
CASONSEI	\$16
PINE NUTS, SMOKED PORK RAGU, RICOTTA SALATA, NUTMEG	

ENTREES

CM BREAKFAST	\$15
63 DEGREE EGG, SALUMI SUGO, FREGOLA	
OMELETTE	\$15
CRAB, CRÈME FRAÎCHE, CHIVE, FARM GREEN SALAD	
STEAK & EGGS	\$20
ARUGULA ROTOLO, FRIED EGG, SALSA VERDE, ACORN SQUASH	
DUTCH BABY	\$14
HAM, WHITE CHEDDAR, CHARRED GREEN ONION, PANCETTA VINAIGRETTE, FRISEE	
RICOTTA PANCAKES	\$16
MAPLE SYRUP, POWDERED SUGAR, WHIPPED BUTTER, BACON	