

Catherine & Mary

DINNER MAY 2019

SNACKS

SALUMI BOARD\$25
LOCAL CHARCUTERIE, PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	
CHEESE PLATE (CHOICE OF 3 OR 5)\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
PICKLE PLATE\$17
SELECTION OF HOUSE PICKLES	

PLATES

RADICCHIO\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
LITTLE GEM\$11
CALABRIAN CHILI, BENNE SEEDS, RADISH, PARMESAN FRICO, PANNA GRATTA	
ASPARAGUS\$13
ARTICHOKE, CREME FRAÍCHE, WHITE CHEDDAR, HORSERADISH, BROWN BUTTER	
SMOKED FISH PATE\$10
BRAVO RADISH, SWEET POTATO, CHIVE	
TRIGGERFISH\$14
SUGAR SNAP PEAS, FAVA BEANS, CELERY, SEA BEANS, RAMPS, SUMAC CREME FRAÍCHE	
SCALLOPS\$16
PORK CHEEK, GREEN TOMATO, CUCUMBER, STRAWBERRY, RAMPS, BENNE SEEDS	
SUNDAY MEATBALLS\$12
CONFIT GARLIC, PARMESAN, TOMATO	
MOZZARELLA\$15
CIABATTA, PISTOU, SUGAR SNAP PEA, FAVA BEANS, RAMPS	
CANNELLINI BEANS\$14
HAM HOCK, RAMPS, GREEN GARLIC, SPRING ONIONS	
SPIN ROSSO POLENTA\$14
RABBIT BOLOGNESE, TOMATO CONSERVA, RAMP, CALABRIAN CHILI, RICOTTA SALATA VECCHIO	



PASTAS

RADIATORE\$14
CACIO E PEPE	
GNUDI\$14
WATERCRESS, SUGAR SNAP PEAS, RADISH, BASIL, PANNA GRATTA	
OCCHI\$15
ARTICHOKE, CELERY, WHEY BUTTER, GREEN GARLIC, FENNEL POLLEN	
TONARELLI\$15
PANCETTA, KALE, CALABRIAN CHILI, GREEN GARLIC, PANNA GRATTA	
CASARECCE\$15
MAW MAW'S GRAVY	
ANOLINI\$16
SHORT RIB, CELERY ROOT, RED ONION, CELERY	
TORTELLINI\$16
VEAL, MORTADELLA, TOMATO, RICOTTA SALATA	
SPAGHETTI\$17
CLAMS, SQUID INK, GARLIC, RAMPS, PANNA GRATTA	

ENTREES

DUCK\$32
PARSNIP, CABBAGE, SUNCHOKE, POMEGRANATE, SORGHUM	
HALIBUT\$32
BROCCOLINI, FENNEL, HAZELNUT, BASIL	
SWORDFISH\$32
PORCINI, ANCHOVY, NEW POTATO, KALE, BABY LEEK	
BREADED VEAL\$29
YELLOW RICE, GREEN ONION, LIME, PARMESAN	
SHORT RIB\$35
ACORN SQUASH, CELERY ROOT, MINT, PEAR	

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, OR POULTRY CAN RESULT IN FOODBORNE ILLNESS.

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