

Catherine & Mary

BRUNCH MAY 2019

SNACKS

PASTRY BOARD	\$14
CHEF SELECTION	
BISCUIT BOARD	\$12
STRAWBERRY JAM, APPLE BUTTER, CHIVE BUTTER	
CHEESE PLATE (CHOICE OF 3 OR 5)	\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
SALUMI BOARD	\$25
LOCAL CHARCUTERIE, PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	

PLATES

RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESEAN, LEMON	
ASPARAGUS	\$13
ARTICHOKE, CREME FRAÎCHE, WHITE CHEDDAR, HORSERADISH, BROWN BUTTER	
MOZZARELLA	\$15
CIABATTA, PISTOU, SUGAR SNAP PEA, FAVA BEANS, RAMPS	
SUNDAY MEATBALLS	\$12
CONFIT GARLIC, PARMESAN, TOMATO	
SPIN ROSSO POLENTA	\$14
RABBIT BOLOGNESE, TOMATO CONSERVA, RAMP, CALABRIAN CHILI, RICOTTA SALATA VECCHIO	
POTATO CAKE	\$9
SAUSAGE GRAVY, CHEDDAR CHEESE	
CANNELLINI BEANS	\$14
HAM HOCK, RAMPS, GREEN GARLIC, SPRING ONIONS	



PASTAS

RADIATORE	\$14
CACIO E PEPE, 63 DEGREE EGG	
GNUDI	\$14
WATERCRESS, SUGAR SNAP PEA, RADISH, BASIL, PANNA GRATTA	
OCCHI	\$15
ARTICHOKE, CELERY, WHEY BUTTER, GREEN GARLIC, FENNEL POLLEN	
TONARELLI	\$15
PANCETTA, KALE, CALABRIAN CHILI, GARLIC, BASIL	
CASARECCE	\$15
MAW MAW'S GRAVY	
TORTELLINI	\$16
VEAL, MORTADELLA, TOMATO, RICOTTA SALATA	
ANOLINI	\$16
SHORT RIB, CELERY ROOT, RED ONION, CELERY	

ENTREES

CM BREAKFAST	\$14
63 DEGREE EGG, SALUMI SUGO, FREGOLA	
OMELETTE	\$18
CRAB, CRÈME FRAÎCHE, CHIVE, FARM GREEN SALAD	
STEAK & EGGS	\$24
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	
PORK	\$18
CANNELLINI BEANS, SPINACH, LEMON CONSERVA	

SIDES

SAUSAGE	\$4
BACON	\$4
GRITS	\$4
BISCUITS	\$2

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

272 S. MAIN ST. / MEMPHIS, TN / 38103
901.254.8600