

Catherine & Mary

DINNER MARCH 2020

SNACKS

SALUMI BOARD	\$25
HOUSE 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	
SOURDOUGH	\$7
EINKHORN, SPELT, GREEN GARLIC BUTTER	

PLATES

RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
BRUSSELS	\$14
BURNT ENDS, CACIO E PEPE, CALABRIAN HONEY	
APPLES AND PEARS	\$12
TURNIP, FERMENTED HONEY, HAZELNUT, RICOTTA SALATA VECCHIO, HORSERADISH	
SQUASH	\$14
MUSCADINE, WHITE CHEDDAR, OATS, BROWN BUTTER, SHERRY	
COBIA	\$13
SATSUMA, CALABRIAN CHILI, CERIGNOLA OLIVE, LIME, BASIL	
SQUID	\$13
PUMPKIN, NDUJA, CALABRIAN CHILI, CHICKEN GIZZARDS, GREENS	
CRISPY POLENTA	\$10
PECORINO, FERMENTED HONEY, BLACK PEPPER	
MOZZARELLA	\$15
BRESAOLA, LEMON CONSERVA, SAGE, CIABATTA	
SPIN ROSSO POLENTA	\$14
OYSTER MUSHROOMS, MUSTARD GREENS, CALABRIAN CHILI, CHICKEN GIZZARDS, PEPPER VINEGAR	
SUNDAY MEATBALLS	\$13
CONFIT GARLIC, PARMESAN, TOMATO	



PASTAS

RADIATORE	\$15
SMOKED WHITE FISH, TRAPANESE, PRESERVED TOMATO, PISTACHIO	
LUMACHE	\$14
CACIO E PEPE	
GNUDI	\$15
CARROT, CHICKEN BROTH, ROOT VEGETABLE, PARMESAN	
CASONSEI	\$18
ROBIOLA, LA TUR, TALEGGIO, HAZELNUT, BLACK TRUFFLE	
RIGATONI	\$15
MAW MAW'S GRAVY, PARMESAN	
TORTELLINI	\$17
VEAL, MORTADELLA, SALAMI SUGO, RICOTTA SALATA	
AGNOLOTTI	\$17
CHICKEN LIVERS, MULLED WINE, SPRING ONIONS, TARRAGON, BALSAMIC	

ENTREES

PORK	\$32
SQUASH, CAULIFLOWER, BROWN BUTTER, GREENS, JUS	
LASAGNA	\$28
BEEF GENOVESE, MAW MAW'S GRAVY, PARMESAN FONDUTA, ESCAROLE	
WAHOO	\$34
CAROLINA GOLD RICE, SEA ISLAND RED PEAS, ESCABECHE, PEAR	
CHICKEN	\$32
SPIN ROSSO POLENTA, MUSHROOM CONSERVA, RED WINE VINEGAR, ROSEMARY	
BONE-IN PORK	\$48
CARAMELIZED ONIONS, JUS, CAESAR	
NY STRIP	\$75
BORDELAISE, SQUASH, GARLIC, TOMATO, COLLARD RAAB	

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