

Catherine & Mary

BRUNCH FEBRUARY 2020

SNACKS

BISCUIT BOARD	\$14
STRAWBERRY JAM, CARA CARA MARMALADE, CHIVE BUTTER	
CHEESE PLATE (CHOICE OF 3 OR 5)	\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
SALUMI BOARD	\$22
PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	
PASTRY BOARD\$9
CHEF'S CHOICE	
SOUSDOUGH\$6
EINKHORN, SPELT, GREEN GARLIC BUTTER	

PLATES

RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
BRUSSELS	\$14
BURNT ENDS, CACIO E PEPE, CALABRIAN HONEY	
APPLES & PEARS	\$12
TURNIP, FERMENTED HONEY, HAZELNUT, RICOTTA SALATA VECCHIO, HORSERADISH	
SQUASH	\$14
MUSCADINE, WHITE CHEDDAR, OATS, BROWN BUTTER, SHERRY	
MOZZARELLA	\$15
BRESAOLA, LEMON CONSERVA, SAGE, CIABATTA	
SPIN ROSSO POLENTA	\$14
MUSHROOM, WINTER GREENS, CALABRIAN CHILI, CHICKEN GIZZARDS, PEPPER VINEGAR	
POTATO CAKE	\$12
SAUSAGE GRAVY, CHEDDAR CHEESE, CHIVE, HORSERADISH	
CRISPY POLENTA	\$10
PECORINO, FERMENTED HONEY, BLACK PEPPER	
SUNDAY MEATBALLS\$13
CONFIT GARLIC, PARMESAN, TOMATOS	



PASTAS

RADIATORE	\$15
SMOKED WHITE FISH, TRAPANESE, PRESERVED TOMATO, PISTACHIO	
LUMACHE	\$14
CACIO E PEPE, 63 DEGREE EGG	
RIGATONI	\$15
MAW MAW'S GRAVY, PARMESAN	
GNUDI	\$15
CARROT, CHICKEN BROTH, ROOT VEGETABLE, PARMESAN	
TORTELLINI	\$16
VEAL, MORTADELLA, TOMATO, RICOTTA SALATA	
CASONSEI	\$17
ROBIOLA, LA TUR, TALLEGIO, HAZELNUT, BLACK TRUFFLE	
AGNOLOTTI	\$17
CHICKEN LIVERS, MULLED WINE, SPRING ONIONS, TARRAGON, BALSAMIC	

ENTREES

CM BREAKFAST\$14
63 DEGREE EGG, SALUMI SUGO, FREGOLA, GREENS	
OMELETTE	\$18
PANCETTA, CHIVE, FARM SALAD	
STEAK & EGGS\$25
SQUASH, ARUGULA ROTOLLO, TOMATO CONSERVA, SALSA VERDE, FRIED EGG	
DUTCH BABY\$12
HAM, WHITE CHEDDAR, GREEN ONION, PANCETTA VINAIGRETTE, FARM SALAD	
RICOTTA PANCAKES	\$17
MAPLE SYRUP, POWDERED SUGAR, WHIPPED BUTTER, BACON	
CHICKEN\$14
BISCUIT, CALABRIAN HONEY, BREAD AND BUTTER PICKLE, GRITS	

SIDES

SAUSAGE\$4	BACON POBLANO SCONE\$4
BACON\$4	CINNAMON ROLL\$5
GRITS\$3	GLUTEN FREE BANANA BREAD\$3
BISCUIT\$2		