

Catalpa Kitchen

Brunch served until 5 pm

light starts

caramelized onion rings 8
house ranch dressing

chicken tortilla soup 6
avocado cream, charred lime, cilantro

sardinian fritters 8
seasonal fruit, ricotta, honey

mussels 12
gose, roasted potatoes, morita chile, sourdough

sweet things

old fashioned flapjacks 10
local maple syrup, whipped butter
add house made fruit compote and whipped cream 3

cast iron puff pancake 12
strawberry, rhubarb, whipped cream

french toast 12
local wild berry compote, liquid cheesecake

buttermilk waffles 10
whipped butter, local maple syrup
add house made fruit compote and whipped cream 3
add fried chicken 5

pancetta waffles 12
honey-lemon syrup, juniper whipped cream

eggs and such

two eggs 8
hash browns, toast
add bacon, ham, or house-made sausage links 3

steak & eggs 15
ribeye, sunny eggs, hash, a1 hollandaise

eggs benedict 13
english muffin, pancetta, poached eggs, cured tomato, hollandaise

chilaquiles 12
tortilla chips, sunny eggs, oaxacan mole, chihuahua cheese

queso fundido omelette 13
chorizo, roasted poblano, chihuahua

vegetarian omelette 13
arugula, caramelized onion, oven dried tomatoes, pecorino

farmer's market frittata mp
changes with the whims of nature and the chef. ask your server.

Biscuits

biscuits & gravy 8
angel biscuits, sausage gravy

biscuits & jam 7
angel biscuits, blueberry fennel jam

burgers and sandwiches

served with fries

number one, aka the standard 12
two beef patties, shredded iceberg, tomato, grilled red onion, stout mustard, aged cheddar

number two, aka the juarez 13
two beef patties, barbacoa, cilantro aioli, onion, crispy chiles, chihuahua

number three, aka the mediterranean 13
two beef patties, mascarpone, peppadew peppers, gordal olives, tomatoes, arugula

number four, aka the vegetarian 12
mushroom & quinoa patty, cashew - ancho butter, plantains

vegetarian club 10
cucumber, tomato, hummus, arugula, multigrain bread

caprese 10
grilled tomato, fresh mozzarella, basil, balsamic vinaigrette, ciabatta

grilled cheese 10
country-style white bread, aged cheddar, pecorino, tomato
add bacon 2

belt 12
bacon, sunny egg, iceberg, seasoned tomato, lemon-basil aioli, sourdough

our menu changes with the seasons and the whims of the chef. please come with an open mind.

eating raw or undercooked food can kill you. so can crossing the street.

Catalpa Kitchen

Brunch served until 3 pm

Sides

hash browns 3

one fried egg 2

ham, bacon or house-made sausage links 3

choice of toast 3

short stack 4

dessert

caprese 10

*grilled tomato, fresh mozzarella, basil, balsamic vinaigrette,
ciabatta*

grilled cheese 10

*country-style white bread, aged cheddar, pecorino, tomato
add bacon 2*

belt 12

*bacon, sunny egg, iceberg, seasoned tomato, lemon-basil aioli,
sourdough*

8/14/2015

catalpa kitchen uses local produce and meats wherever possible.

farms and purveyors we love include mill road farms, fennimore farms/driftless breeze produce, cedar ridge farms, country view dairy, odd produce, urban till, chenoa farms, and klein's produce

Catalpa Kitchen

Dinner served until we close

small plates

antipasto 12
salami tartufo, duck prosciutto, toma, pecorino, gordal olives

chicken liver pate 10
parsley & fennel gelee, house pickled vegetables, sourdough

chicken tortilla soup 6
avocado cream, charred lime, cilantro

queso fundido 9
chorizo, chihuahua, poblano, tortillas

burratta & peach 10
red shiso, mint, wine pearls

salads

spinach 9
pear, tomato croutons, garlic almonds, coriander honey dressing

caesar 10
green leaf lettuce, anchovy, brioche croutons, house caesar dressing

lyonnaise 12
frisee, egg, lardons, frites, green beans, champagne vinaigrette

steak salad 15
wild lettuces, ribeye, kohlrabi, poblano, charred lime, avocado cream, lemon thyme vinaigrette

burgers and sandwiches served with fries

number one, aka the standard 12
two beef patties, shredded iceberg, tomato, grilled red onion, stout mustard, cheddar

number two, aka the juarez 13
two beef patties, barbacoa, onion, crispy chiles, chihuahua

number three, aka the mediterranean 13
two beef patties, mascarpone, peppadew peppers, gordal olives, tomatoes, arugula

number four, aka the vegetarian 13
mushroom & quinoa patty, cashew - ancho butter, plantains

smoked turkey 12
ciabatta, arugula, tomato, avocado cream, house beer mustard

tuna melt 12
multigrain, seared tuna steak, griddled tomato, aged cheddar

catalpa kitchen uses local produce and meats wherever possible. farms and purveyors we love include mill road farms, fennimore farms/driftless breeze produce, cedar ridge farms, country view dairy, odd produce, chenoa farms, urban till, and klein's produce

large plates

if you have any dietary restrictions, please inform your server
our menu changes with the seasons and the whims of the chef. please come with an open mind.
eating raw or undercooked food can kill you. so can crossing the street.

mussels 16
gose, roasted potatoes, bacon, morita, sourdough

bolognese 21
hand-made tagliatelle, red wine, ground beef, tomato, pecorino

pasta piccante 19
hand-made spaghetti, kohlrabi, sambal, poblano, pecorino

pan seared halibut 24
potato confit, tomato, radish, scallion & cashew puree

gnocchi 20
zucchini ribbons, chard, green beans, wild mushrooms

roasted half chicken 22
jus, roasted brussels sprouts, herb salad

ribeye 26
poblano souffle, crispy fingerling potatoes, charred tomato puree

pork blade steak 24
mashed plantains, citrus-annato sauce, cilantro, popcorn shoots

sides

brussels sprouts 6

frites 5

griddled sourdough, compound butter 5