



BRUNCH COCKTAILS

20

APEROL SPRITZ

Aperol, Luca Paretti Prosecco, Orange

MIMOSA

Luca Paretti Prosecco Fresh Orange Juice

BELLINI

Luca Paretti Prosecco White Peach

CLASSIC BLOODY MARY

Absolut Vodka, Tomato Juice Housemade "Bloody Mud"

BLOODY MARIA

Olmea Altos Plata Tequila, Clamato Housemade "Bloody Mud" Tajin, Cocktail Shrimp

ZERO PROOF

ALL JUICES ARE MADE DAILY IN HOUSE

GREEN JUICE 9

Kale, Celery, Parsley, Apple Pineapple, Orange

THE EYE-OPENER 6

Ginger, Lemon, Orange, Cayenne

WELLNESS SHOT

TOASTED ALMOND COFFEE 9

Califia Farms Almond Milk, Roasted Almonds Vanilla Espresso

SAVANNAH SIPPER 7

English Breakfast Tea, White Peach Lemon, Agave

BRUNCH

STEAK AND EGGS 32

Prime NY Strip, Wilted Garlic Spinach Roasted Tomato, 2 Sunny-Side-Up Eggs

FRENCH TOAST 18

Blueberry Compote Butter, Maple Syrup

SHAKSHUKA 24

Baked Egg, Ground Turkey, Crispy Artichoke Spiced Mediterranean Ragu Feta Cheese, Challah Bread

EGGS BENEDICT 22

Glazed Black Forest Ham, Poached Organic Egg Whipped Herb Cream Cheese, Hollandaise, Portuguese Muffin

SERVED WITH HOME FRIES

CINNAMON ROLL PANCAKES 19

Cream Cheese Frosting Candied Almond

HAM AND CHEDDAR OMELETTE 20

Black Forest Ham, Aged White Cheddar Caramelized Onions, Calabrian Chili Béchamel

SERVED WITH HOME FRIES | EGG WHITE UPON REQUEST

BUNS

DOUBLE ROYALE WITH CHEESE 26

Smashburger-Style, American Cheese, Pickles, Red Onions, Ketchup Mustard, Mayo

SERVED WITH FRIES

CRISPY CHICKEN SANDWICH 24

Organic Chicken, Spicy Aioli Dill Pickles, Sesame Bun

SERVED WITH FRIES

GREENS

WARM GRAIN SALAD 19

Winter Greens, Crispy Quinoa, Farro, Israeli Couscous Roasted Sweet Potato Delicata Squash Watermelon Radish, Lemon Confit Vinaigrette (V, DF)

CAESAR SALAD* 24

Baby Romaine Lettuce, Parmesan Warm Garlic Focaccia Croutons (GF UPON REQUEST)

GRILLED CHICKEN +7 | SALMON +9

GRILLED SHRIMP +9

GRAINS

TUNA POKE BOWL 24

Avocado, Tomato, Sour Apple, Pineapple Yuzu-Chili, Brown Rice, Crispy Taro (DF)

SMASHED ORGANIC AVOCADO TOAST 20

Pomegranate, Almond, Pickled Chili Heirloom Tomato, Medium Boiled Egg Radish, Sourdough Bread

(VEGAN UPON REQUEST)

CATCH CLASSICS

TRUFFLE SASHIMI 36

Tuna, Hamachi, Chili Ponzu Black Truffle Purée, Kaluga Caviar

CRISPY SHRIMP 33

Spicy Mayo, Tobiko

CRUNCHY RICE CAKES 19

Tuna Tartare, Wasabi Tobiko

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

SPECIALTY ROLLS

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

CATCH ROLL* 25

Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL 19

Japanese Vegetables, Avocado Spicy Vegan Mayo

WAGYU SURF & TURF ROLL* 36

Maine Lobster, Crispy Potato Truffle Aioli, Chimichurri

HELLFIRE ROLL* 24

Spicy Tuna Two-Ways, Pear, Balsamic

SIDES

APPLE SMOKED BACON 9

TURKEY SAUSAGE 9

PARMESAN TRUFFLE FRIES 18

ADD TRUFFLE AIOLI +5 (VEGAN UPON REQUEST)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette Dry Miso

HOME FRIES 9

Roasted Red Peppers Caramelized Onions

EXECUTIVE CHEF: MARK CAPRIGLIONE

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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