



DINNER TAKE OUT MENU

[CLICK HERE TO ORDER!](#)

SALADS

MIXED MESCLUN GREENS | \$13
sun gold tomatoes, persian cucumbers, sunflower seeds
herb goddess dressing

SUMMER SALAD | \$14
heirloom tomatoes, compressed nectarines, basil
pickled peppers, wolf meadow farm torn burrata

CHOPPED SALAD | \$14
avocado, tomato, corn, cucumber, pickled red onion
blue cheese, poblano vinaigrette

SOUP

SUMMER CORN SOUP | \$14
thai basil-corn relish

SNACKS

FRIED PICKLES | \$8
sriracha aioli

QUESO SOLO | \$10
chef's selection of imported/domestic cheese
fig compote, marcona almonds

SPREADS | \$8
hummus, whipped feta, olives, warm pita

CATALYST FRENCH FRIES | \$8
ketchup

CHICKEN LIVER MOUSSE* | \$15
grain mustard, country bread, herb salad

LOBSTER RANGOONS | \$15
scallions, orange sauce

SPINACH FALAFEL | \$13
sesame yogurt

MAIN COURSE

BEEF TOWNEDOS* | \$36
piperade, garlic parsley, swiss chard
bordelaise sauce

CRYSTAL VALLEY CHICKEN | \$28
summer succotash, chanterelles, corn purée
thyme jus

PAN ROASTED BLUE COD | \$28
bacon, mussels, local clams, olive oil crushed potatoes
chowder herb nage

CATALYST BURGER* | \$20
bacon, cheddar, caramelized onions, heirloom tomato

MUSHROOM RAVIOLI+ \$16 | \$28
chanterelles, spinach, parmesan

SQUID INK CAVATELLI+ \$16 | \$28
shrimp, artichoke, capers, clams, saffron butter

FUSILLI BOLOGNESE+ \$16 | \$28
pork bolognese, mascarpone, basil, parmesan

DESSERT

CHOCOLATE MOUSSE | \$10
raspberries

BROWNIE SUNDAE | \$10
vanilla ice cream, hot fudge sauce

FRESH SEASONAL BERRIES | \$10
sabayon

ICE CREAM OR SORBET | \$10
chef's daily offering of homemade ice cream or sorbet



[CLICK HERE
TO ORDER](#)