



LUNCH TAKE OUT MENU

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SOUP + SNACKS

SUMMER CORN SOUP | \$11

thai basil corn relish

FRIED PICKLES | \$8

sriracha aioli

CATALYST FRENCH FRIES | \$8

ketchup

SALADS

MIXED MESCLUN GREENS | \$12

sun gold tomatoes, persian cucumbers, sunflower seeds
herb goddess dressing

SUMMER SALAD | \$13

heirloom tomatoes, compressed nectarines, basil
pickled peppers, wolf meadow farm torn burrata

CHOPPED SALAD | \$13

avocado, tomato, corn, cucumber, pickled red onion
blue cheese, poblano vinaigrette

**ADD: Chicken, Grilled Shrimp or Falafel to Any Salad for an
additional \$8.00**

PASTA

SQUID INK CAVATELLI | \$16

shrimp, artichoke, capers, clams, saffron butter

FUSILLI BOLOGNESE | \$16

pork bolognese, mascarpone, basil, parmesan

MAIN PLATES

ROASTED BLUE COD | \$18

bacon, mussels, local clams, olive oil crushed potatoes
chowder herb nage

CATALYST BURGER* | \$20

bacon, cheddar, caramelized onions, heirloom tomato

FISH TACOS | \$15

white fish, pico de gallo, guacamole, sriracha aioli
corn tortillas

TURKEY BLT | \$15

bacon, avocado, bibb lettuce, heirloom tomato, garlic aioli

SPINACH FALAFEL WRAP | \$15

sesame yogurt, house pickles, arugula, flour tortilla

DESSERT

CHOCOLATE MOUSSE | \$10

raspberries

BROWNIE SUNDAE | \$10

vanilla ice cream, hot fudge sauce

ICE CREAM OR SORBET | \$10

chef's daily offering of homemade ice cream or sorbet

COLD BEVERAGES

SOFT DRINKS \$3.5

STILL/SPARKLING VOSS WATER (27.05 oz) \$7



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TO ORDER**