

LET'S BEGIN

CHICKEN MUSHROOM SHUMAI | 18
chinese mustard aioli, sweet soy sauce

HOUSE-MADE FOCACCIA (V) | 10
sundried tomatoes, thyme, olive oil whipped feta

CHARRED KALE SALAD (V, GF) | 16
winter citrus, hearts of palm, beets herb labneh

FATTOUSH SALAD (V) | 16
grilled halloumi, romaine, tomatoes cucumbers, bell peppers, radish, mint, parsley, sumac vinaigrette, pita croutons

PASTA

FUSILLI BOLOGNESE | 22 | 32
pork bolognese, mascarpone basil, parmesan

MAINS

BRAISED SHORT RIB (GF) | 24
polenta, roasted parsnips, spinach orange star anise jus

MOUSSAKA | 24
beef, potato, eggplant parsley bechamel

GOCHUJANG TOFU (VE) | 22
lightly fried tofu, bok choy, snap peas, bell peppers, ginger rice lotus root

SANDWICHES

PASTRAMI | 20
swiss, dark rye, mustard
served with catalyst french fries

TURKETTA | 18
herb stuffed turkey breast, provolone roasted red onion, bibb lettuce rosemary garlic aioli
served with catalyst french fries

SHARE FOR THE TABLE

ROASTED PARSNIPS (VE, N) | 16
spicy honey roasted parsnips rosemary, cashews

DIPS + SPREADS (V) | 18
chef's selection of three unique dips and vegetable spreads, za'atar pita

LITTLE LEAF SALAD (V, GF) | 16
carrots, cucumbers, beets, ricotta salata, lemon vinaigrette

CATALYST COBB SALAD (GF) | 20
bacon, avocado, cherry tomatoes egg, goat cheese, chipotle dressing

HALF + HALF | 18
choice of any soup or salad with any half sandwich

LAMB PAPPARDELLE | 22 | 32
braised lamb shoulder, rosemary tomato, chili, pecorino

ROASTED CHICKEN (GF) | 24
fennel, celery root, swiss chard fingerling potatoes, madeira jus

SEARED BLUE COD (GF) | 24
bacon, mussels, clams, olive oil potatoes, chowder herb nage

CATALYST BURGER | 22
bacon, cheddar, tomato, pickles caramelized onions, brioche
served with catalyst french fries

GRILLED HALLOUMI (V) | 16
delicata squash, arugula, mint mushroom, pomegranate tahini
served with catalyst french fries

CATALYST FRENCH FRIES (V) | 8
TRUFFLE PARMESAN FRIES (V) | 10
garlic aioli, house-made ketchup

CRISPY BURRATA (V) | 18
romesco, marinated peppers grilled bread

ENHANCE...

GRILLED STEAK | 12
ROASTED CHICKEN | 9
GRILLED SHRIMP | 9
SALMON | 10
TOFU | 8
HALLOUMI | 8

GNOCCHI (V) | 22 | 32
brussels sprouts, cipollini onions sage, brown butter, parmesan

GRILLED SALMON | 24
barley risotto, mustard greens red wine beurre blanc

LENTIL BOWL (V, N) | 20
feta, roasted leeks, butternut squash, almonds, mint

FISH TACOS | 17
white fish, guacamole, sriracha aioli pico de gallo, corn tortilla
served with catalyst french fries



ZERO PROOF

MANGO NO. 5 | 12
mango, lime, honey, orange, soda water

COOL AS A CUCUMBER | 12
cucumber, mint, basil, honey simple, lime, ginger beer

NO PROOF, JUST THEORIES | 12
blood orange, rosemary, lemon, soda water

LIFE GIVES YOU LEMONS | 7
freshly squeezed lemonade

GREATER THAN

ZERO...

ADD A LITTLE SOMETHING EXTRA
GIN | 7
MEZCAL | 7
RUM | 7
TEQUILA | 7
VODKA | 7
WHISKEY | 7

ICED TEA | 7
freshly brewed unsweetened

SOFT DRINKS | 4
assorted regular and diet soft drinks

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF YOU OR A MEMBER OF YOUR PARTY HAVE ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

A GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL FOR ALL GROUPS OF (6) OR MORE.