

Dinner at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

STARTERS

VERMONT BUTTERNUT SQUASH BISQUE

◇ \$12 ◇

Cinnamon-Maple Crema,
Spiced Hazelnuts, Squash Chips

GRILLED JUMBO SHRIMP COCKTAIL

◇ \$24 ◇

Avocado Puree, Grape Tomato,
Cucumber, Miso Blue Sauce,
Butter Crackers

FOIE GRAS PATÉ

◇ \$25 ◇

Roasted Pistachio, Port Cherries,
Apple Chutney, Sourdough
Toast Points

ROASTED SHISHITO PEPPERS

◇ \$19 ◇

Sesame Miso, Pickled Fresno Chiles,
Parmesan, Shallot Aioli

ASIAN GRILLED CAESAR SALAD

◇ \$16 ◇

Gem Lettuce, Parmesan,
Fried Shallot, Toasted Panko

PETITE CHICORY SALAD

◇ \$13 ◇

Ricotta Salata, Herb Salad, Lemon,
Extra Virgin Olive Oil, Rye Crouton

SMALL PLATES

THE YESTER BURGER

◇ \$19 ◇

Smoked Cheddar Fondue, Espresso
Bacon Jam, curATE Sauce, Wickles
Pickles, Shaved Onion and Lettuce,
Potato Roll, House Cut Fries

KOREAN STYLE LITTLENECK CLAM FRITES

◇ \$27 ◇

Soju, Hot Pepper Paste, Kimchi,
Sesame, Sprouts, Gochujang Aioli,
House Cut Fries

BRAISED PORK RAGU

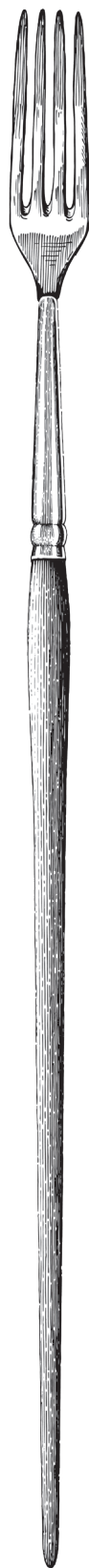
◇ \$29 ◇

Fresh Cavatelli, Pulled Pork
Shoulder, Mushrooms, Tomato-
Rosemary Wine Reduction,
Whipped Ricotta

CACIO E PEPE

◇ \$32 ◇

Mafaldine Pasta, Truffled Parmesan
Cream Stock, Butter, Fresh Shaved
Truffle, Fresh Ground Pepper,
Lemon, Parmesan



MAIN PLATES

MOROCCAN CHICKEN

◇ \$33 ◇

Sweet Potato Puree, Harissa, Fried
Garlic Chips, Southern Collard
Greens, Chicken Demi

GRILLED SALMON

◇ \$33 ◇

Blueberry-Szechuan Chili Sauce,
Simple Sesame Fried Rice, Quail Egg

PORK RIBEYE

◇ \$37 ◇

Mad Tom Apples, Cherries, Sailor
Jerry Rum, Chicken Demi, Cheesy
Whipped Potato, Grilled Bromley
Farms Carrots

BONE-IN NY STRIP STEAK

◇ MP ◇

Yacht Sauce, Garlic-Fingerling Frites

DAILY SPECIALS

◇ MP ◇

To be Presented by your Server

LIBATIONS

By the Glass

Complete Listing on the Other Side

WHITE WINES

SILVERADO Sauvignon Blanc ◇ \$13

NOAH RIVER Chardonnay ◇ \$13

MONT MES Pinot Grigio ◇ \$11

MYTHIC ESTATE Torrontes ◇ \$11

LA SPINETTA Rosé ◇ \$13

REDS

ROTH Cabernet Sauvignon ◇ \$16

ILLAHE Pinot Noir ◇ \$16

OMEN Red Blend ◇ \$14

VIDAL-FLEURY Rhône ◇ \$12

SPARKLING

BORGO MOLINO Prosecco ◇ \$12

BEERS AND ALES

GREEN STATE LAGER ◇ \$7

FIDDLEHEAD IPA ◇ \$7

RED DWARF AMBER ALE ◇ \$7

FOUNDERS PORTER ◇ \$7



We will happily split a plate for you
at an additional charge of \$6.

PLEASE NOTE:

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness,
especially if you have certain medical
conditions.



EST.
2021

