

Lunch at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

SMALL PLATES

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

ARTSY FRIES

◆ \$17 ◆

“Whiz” Fondue, Pecorino Cheese,
Jansal Valley Bacon, Shishito
Peppers, Pickled Fresno Chiles,
Scallions, Garlic Butter

AVOCADO LOBSTER TOAST

◆ \$23 ◆

Grilled Sourdough, Avocado Mousse,
Lobster Salad, Lemon Aioli, Celery,
Bromley Farm Greens

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

FLAT IRON WEDGE SALAD

◆ MP ◆

Buttermilk Dressing,
Vermont Blue Cheese Crumble,
Fried Shallot, Charred Corn,
Truffled Cherry Tomato,
Chopped Egg, Bacon Lardons

THE YESTER BURGER

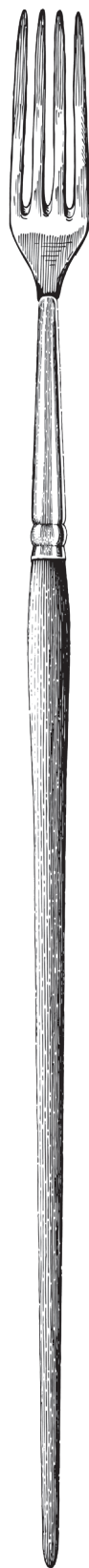
◆ \$19 ◆

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



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



LARGER PLATES

SMOKEY BEER CAN CHICKEN SALAD SANDWICH

◆ \$22 ◆

Dry Rubbed Pulled Smoked Chicken,
BBQ Avocado Ranch Dressing,
Celery, Scallion, Lettuce, Tomato,
Onion, Marble Rye, House Cut Fries

CAJUN SHRIMP PO' BOY

◆ \$23 ◆

Crisp Grit Girl Corn Meal Dusted
Spiced Shrimp, Cajun Remoulade,
Lettuce, Sliced Tomato,
Zapp's Voodoo Chips

KOREAN STYLE LITTLENECK CLAM FRITES

◆ \$27 ◆

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

BRAISED PORK RAGU

◆ \$24 ◆

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

CACIO E PEPE

◆ \$23 ◆

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

ROASTED CAULIFLOWER STREET TACOS

◆ \$22 ◆

Vermont Tortillas, Chinese
Five Spice, Cilantro-Lime Crema,
Pickled Red Onion, Julienned
Watermelon Radish, Toasted Coconut,
Roasted Peanut

CHICAGO BEEF SANDWICH AU JUS

◆ \$24 ◆

Shaved and Dipped Braised Beef,
French Roll, Roasted Sweet and
Hot Peppers, Spicy House Made
Gardiniera, House Cut Fries

DAILY SPECIALS

◆ MP ◆

To be Presented by your Server



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