

CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

SOUP & SALAD

CREAMY BROCCOLI AND TALEGGIO BISQUE

◆ \$12 ◆

Pistachio Dukkah, Goat Cheese
Fondue, Charred Broccoli

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

NONNINA'S MEATBALLS

◆ \$20 ◆

San Marzano Tomato Sauce,
Toast Points, Parmigiano Reggiano,
Fried Basil

ARTSY FRIES

◆ \$17 ◆

Australian Chicken Salt,
"Whiz" Fondue, Parmigiano Reggiano,
Jansal Valley Bacon, Shishito Peppers,
Pickled Fresno Chiles, Scallions,
Garlic Butter

MUSHROOM TARTINE

◆ \$23 ◆

Exotic Mushroom Mélange, Creamy
Goat Cheese Mousse, Truffle Butter
Toast, Pickled Radish, Chervil

FOIE GRAS PATÉ

◆ \$25 ◆

Roasted Pistachio, Port Cherries,
Apple Chutney,
Sour Dough Toast Points

YESTER DEVIL'S SPIT BURGER

◆ \$20 ◆

Pepper Jack-Cheddar Fondue,
Jansal Valley Bacon, curATE
Comeback Sauce, House Made
Sweet & Spicy Pickles, Shaved Onion,
Lettuce, Potato Roll, House Cut Fries

PASTRAMI SANDWICH

◆ \$21 ◆

Shaved Brisket Pastrami, Gruyere
Mornay, Caramelized Red Onion,
Fried Egg, Kosher Pickle Relish,
Marble Rye, House Cut Fries

BANG BANG SHRIMP PO' BOY

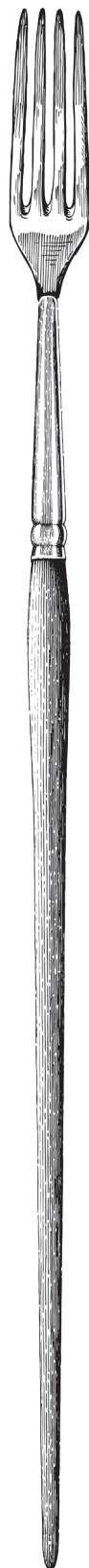
◆ \$23 ◆

Crispy Shrimp, Kewpie Mayo,
Gochujang-Kimchi Slaw,
House Cut Fries

KOREAN-STYLE CLAM FRITES

◆ \$27 ◆

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



EST.
2021



PASTAS

SUNDAY GRAVY

◆ \$30 ◆

Fresh Bucatini Pasta,
Nonnina's Meatballs, Sweet Italian
Sausage, San Marzano Tomato
Sauce, Extra Virgin Olive Oil,
Parmigiano Reggiano

CACIO E PEPE

◆ \$26 SMALL \$32 LARGE ◆

Truffled Parmesan Cream Stock,
Butter, Fresh Ground Pepper,
Lemon, Parmigiano Reggiano,
Shaved Black Truffle

MAIN PLATES

THE TEXAN

◆ \$28 ◆

Mesquite Dry Rub Chicken Breast,
Fried Mac & Cheese, Southern Collard
Greens, Smoky Tomato Cream Sauce

MAPLE-MISO GLAZED SALMON

◆ \$29 ◆

Whipped Parsnip Puree, Bok Choy,
Hickory Smoked Sea Salt

PORK SHANK OSSO BUCCO

◆ \$32 ◆

White Wine-Tomato Braised,
Creamy Polenta, Gremolata

ARGENTINE PRIME SKIRT STEAK

◆ \$36 ◆

Chimichurri, Shoe String Fries

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

LIGHTER BEVERAGES

CBD SODA ◆ \$5

LIMONATA ◆ \$4

ICED TEA or LEMONADE ◆ \$3

SOFT DRINKS BY COKE® ◆ \$3

BREWED COFFEE ◆ \$3