

SUNDAY BRUNCH

EGGS BENEDICT

Poached Egg, Hollandaise, Brioche Rounds,
Home Fries, Choice of Protein

Crab Cake ◊ \$24

House Smoked Salmon ◊ \$23

Crispy Pancetta ◊ \$22

FRIED CHICKEN AND WAFFLE

◊ \$24 ◊

Pecan Honey Butter, Spiced Maple Syrup

CROQUE MADAME

◊ \$20 ◊

Poached Apples, Willoughby Cheese,
Pancetta, Mornay Sauce, Sunny Side Egg,
Home Fries

HOUSE CORNED BEEF HASH

◊ \$22 ◊

Poached Egg, Brioche Toast, Home Fries

SKILLET FRITTATA

◊ \$21 ◊

Bacon, Cheddar, Seasonal Vegetables,
Home Fries

CURATE BURGER

◊ \$20 ◊

Woodlawn Farms Beef, Maple Bacon Jam,
Grafton Cheddar, Brioche Bun,
House Cut Fries

Add an Egg ◊ \$2

MONA SANDWICH

◊ \$19 ◊

Grilled Chicken, Sweet Onion Marmalade,
Chevre, IPA Mustarda, Crispy Pancetta,
Brioche Toast

SOUP OF THE DAY

◊ \$9 ◊

Ask your server about
today's selection

GRILLED WEDGE CAESAR SALAD

◊ \$15 ◊

Classic Caesar Dressing,
Crispy Parmesan, Anchovy

FIELD GREENS

◊ \$16 ◊

Roasted Mushroom,
Toasted Pecans, Avocado,
Goat Cheese, Herb Vinaigrette

Add to any Salad

Seared Tuna ◊ \$12

Grilled Chicken ◊ \$9

Grilled Shrimp ◊ \$12

Marinated Tofu ◊ \$11



BRUNCH COCKTAILS

MIMOSA ◊ \$14

Prosecco & Fresh Squeezed OJ

GRAND MIMOSA ◊ \$19

Includes a Float of Grand Marnier

BLOODY MARY ◊ \$14

House Mix and Tito's Vodka

PIMMS CUP ◊ \$16

Pimm's No 1, Cucumber, Strawberry,
Basil, Lemon, Limonata

IRISH COFFEE ◊ \$14

Baileys, Jameson, Cream, Whipped Cream

BOTTOMLESS PIT COCKTAILS

MIMOSA ◊ \$48

Bottle of Prosecco and
Carafe Fresh Squeezed OJ

BLOODY GOOD TIME ◊ \$44

Big Ol' Bucket of Bloody Marys

LIBATIONS

WHITE & ROSÉ WINES

Sauvignon Blanc
SILVERADO VINEYARDS ◊ \$13 / 50
Napa Valley CA 2018

Chardonnay
NOAH RIVER WINES ◊ \$13 / 50
Monterey CA 2018

Pinot Grigio
MONT MES ◊ \$11 / 42
Alto Adige Italy 2019

Torrontes
MYTHIC ESTATE ◊ \$11 / 42
Salta Argentina 2019

Chardonnay
GROTH ESTATE ◊ \$72 Bottle
Oakville Napa Valley CA

Pouilly-Fuisse
DOMAINE J.A. FERRET ◊ \$77 Bottle
Burgundy FR 2018

Rosé
LA SPINETTA ◊ \$13 / 50
Il Rosé DI Casanova Tuscany Italy 2020

RED WINES

Cabernet Sauvignon
ROTH ESTATE ◊ \$16 / 62
Alexander Valley CA 2018

Pinot Noir
ILLAHE VINEYARDS ◊ \$16 / 62
Willamette Valley OR 2019

Red Blend
OMEN ◊ \$14 / 54
Sierra Foothills CA 2018

Rhône
VIDAL-FLEURY ◊ \$12 / 46
Côtes du Rhône France 2017

Cabernet Sauvignon
CLOS PEGASE ◊ \$89 Bottle
Napa Valley CA 2017

Pinot Noir
FLOWERS VINEYARD ◊ \$88 Bottle
Sonoma Coast CA 2018

SPARKLING WINES

Prosecco
BORGO MOLINO ◊ \$12 / 46
Treviso Extra Dry 2020

Sparkling Wine
SCHRAMSBERG ◊ \$78 Bottle
Blanc de Blanc ~ North Coast CA 2017

Champagne
R. DUMONT & FILS ◊ \$83 Bottle
Champagne Brut NV

BEERS AND ALES

GREEN STATE LAGER ◊ \$7

FIDDLEHEAD IPA ◊ \$7

RED DWARF AMBER ALE ◊ \$7

FOUNDERS PORTER ◊ \$7

SPECIALTY COCKTAILS

CURATINI ◊ \$15

Grey Goose, Pâma Pomegranate, Fresh
Lemon, Splash Grand Marnier

POMEGRANATE PALOMA ◊ \$15

Illegal Mezcal, Grapefruit Juice,
Pama Liqueur

FIG DARK 'N' STORMY ◊ \$15

Goslings Rum, Lemon Juice,
Fig Preserves, Ginger Beer

GINGER MARTINI ◊ \$15

Green Mountain Vodka, Lemon,
Domaine de Canton

FRENCH OLD FASHIONED ◊ \$15
Woodford Bourbon, Lillet, Luxardo, Bitters

SPICY LEMON LIME MARGARITA ◊ \$15

Ghost Tequila, Cointreau,
Lemon, Lime, Agave