

CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPS & SIDES

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

Grilled Chicken ◆ \$9

Marinated Tofu ◆ \$11

Grilled Shrimp ◆ \$12

Seared Tuna ◆ \$12

VOODOO FRIES

◆ \$14 ◆

House-Cut Fries, Voodoo Spice, Maple Bacon Aioli

GRILLED SHRIMP TACOS

◆ \$15 ◆

Avocado Crema, Salsa Fresca, Napa Cabbage Slaw

DUCK WINGS

◆ \$20 ◆

House Made Bleu Cheese Dressing, Choice of Flavors: Maple Ginger Glaze, Carolina Mop Sauce, Voodoo Rub

DAILY FLATBREAD

◆ MP ◆

Ask your server about today's selection

LUNCH

Served Until 2:00

CURATE BURGER

◆ \$20 ◆

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

Add an Egg ◆ \$2

MONA SANDWICH ◆

◆ \$21 ◆

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

AHI TUNA BOWL

◆ \$21 ◆

Black Rice, Avocado, Scallion, Carrot, Ginger Soy

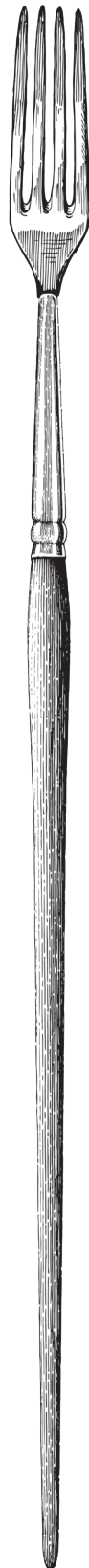
DAILY PANINI

◆ MP ◆

Ask your server about today's selection

Most Dishes Available Vegetarian upon Request

We'll happily split a plate for \$6



EST.
2021



DINNER

Served After 5:00

PORK CHOP

◆ \$30 ◆

Sweet Potato Hash, Brussels Sprouts, Apple Cider Reduction

BUTCHER BLOCK

◆ MP ◆

Steak Cut of the Day

DUCK CONFIT

◆ \$29 ◆

Cavatelli Pasta, Roasted Mushrooms, Broccoli Rabe, Herb Beurre Blanc

SEARED TUNA

◆ \$31 ◆

Sesame Noodle Salad, Lime Soy, Wasabi Crema

LAMB RACK

◆ \$32 ◆

Mashed Potatoes, Broccolini, Mint Demi

FRIED CHICKEN

◆ \$30 ◆

Mashed Potatoes, Spiced Maple Syrup, Broccolini

CURATE BURGER

◆ \$20 ◆

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

Add an Egg ◆ \$2

DAILY SPECIALS

◆ MP ◆

Ask your server about today's selection

LIBATIONS

By the Glass

Complete List on the Reverse

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

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.