

## SUNDAY BRUNCH

### BENEDICT OF THE DAY

◇ \$28 ◇

English Muffin, Home Fries

CHEF'S SELECTION

### BRIOCHE FRENCH TOAST

◇ \$24 ◇

Housemade Strawberry Jam, Whipped  
Creme Fraiche, Applewood Bacon

### SUMMER OMELET

◇ \$21 ◇

Oven Roasted Tomatoes, Artichokes, Kale,  
Vermont Cheddar Mornay, Home Fries

### PORK BELLY HASH

◇ \$24 ◇

Herb Roasted Potatoes,  
Charred Shallot, Greens, Smoked Cherry  
Tomatoes, Sunny Eggs

GF

### SOUP OF THE DAY

◇ \$12 ◇

### ARUGULA SALAD

◇ \$18 ◇

Cucumber, Beets, Almonds,  
Blueberry Vinaigrette

VEG DF GF

### SUMMER TOMATO SALAD

◇ \$17 ◇

Grilled Corn, Sherry Cumin Dressing,  
Scallion, Fleur de Sel

VEG DF GF

### HALIBUT FISH N' CHIPS

◇ \$32 ◇

Green State Lager, House Cut Fries,  
Caper Thyme Aioli

DF

### CURATE BURGER

◇ \$24 ◇

WOODLAWN FARMS Beef, Applewood Bacon,  
Vermont Cheddar, Dill Pickles, Paprika  
Aioli, Brioche Bun, House Cut Fries

Add Egg Option ◇ \$2

### 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

### BEERS AND ALES

GREEN STATE LAGER ◇ \$7

FIDDLEHEAD IPA ◇ \$7

RED DWARF AMBER ALE ◇ \$7

QUEEN CITY YORKSHIRE PORTER ◇ \$7

## LIBATIONS

### WHITE & ROSE WINES

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

Chardonnay  
BLOODROOT ◇ \$13 / 50  
Sonoma Coast CA 2020

Albarino  
BODEGA AS LAXAS ◇ \$12 / 45  
Rias Baixas Spain 2020

Chablis  
DOMAINE GUEGUEN ◇ \$18 / 69  
Bourgorne France 2020

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

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

Rose  
LA SPINETTA ◇ \$52 Bottle  
Il Rose DI Casanova Tuscany Italy 2020

Mirabeau Rose  
BELLE ANNEE ◇ \$13 / 49  
France 2021

### RED WINES

Cabernet Sauvignon  
ROTH ESTATE ◇ \$16 / 62  
Alexander Valley CA 2019

Pinot Noir  
ILLAHE VINEYARDS ◇ \$16 / 62  
Willamette Valley OR 2020

Rioja Reserva  
PALACIO DEL BURGO ◇ \$14 / 54  
Spain 2016

Rhône  
VIDAL-FLEURY ◇ \$14 / 54  
Cotes du Rhone France 2018

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

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

### SPARKLING WINES

Prosecco  
LA LUCA ◇ \$12 / 46  
Treviso NV

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

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

### SPECIALTY COCKTAILS

THE PERFECT PALETTE ◇ \$16  
Kettle One Rose, Domaine de Canton,  
Fresh Grapefruit, Splash of Soda

THE MONET ◇ \$16  
Woodford Reserve, Berry, Lemon,  
Amaro, Angostura Bitters

ARTISTIC LICENSE ◇ \$14  
Fresh Strawberry Muddled with Basil,  
Prosecco with Splash of Aperol

BOLD COLOR ◇ \$16  
Ghost Spicy Tequila, Illegal Mezcal, Blood  
Orange Syrup, Splash of Orange Juice, Lime

CURATINI ◇ \$17  
Grey Goose, Pâma, Fresh Lemon,  
Up with a Splash of Grand Marnier

LAVENDER MULE ◇ \$14  
Silo Lavender Vodka, Citrus, Ginger Beer

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.