

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, French Fries,
Caper Thyme Aioli

DF

CURATE BURGER

◊ \$24 ◊

WOODLAWN FARMS Beef, Applewood Bacon,
Vermont Cheddar, Dill Pickles, Paprika
Aioli, Brioche Bun, French 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
Bourgogne 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

LA PIGEOULET VAUCLUSE ◊ \$19 / 73
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.