

## SUNDAY BRUNCH

### SWEET CARDAMOM ROLLS

◇ \$10 ◇

Orange Cream Cheese Frosting  
VEG

### BENEDICT OF THE DAY

◇ \$28 ◇

English Muffin, Home Fries  
CHEF'S SELECTION

### BRIOCHE FRENCH TOAST

◇ \$24 ◇

Housemade Apple Butter, Whipped Creme  
Fraiche, WALLINGFORD LOCKER Bacon

### AUTUMN OMELET

◇ \$21 ◇

Roasted Broccoli, Carmelized Onions, Kale,  
Goat Cheese Mornay, Home Fries  
VEG

### PORK BELLY HASH

◇ \$24 ◇

Herb Roasted Potatoes, Smoked Leeks,  
Roasted Squash, Garlic Parsley Butter,  
Sunny Eggs  
GF

### SOUP OF THE DAY

◇ \$12 ◇

### BIBB SALAD

◇ \$16 ◇

Tarragon Dressing, Beets, Pistachio  
Dukkah

Add a Protein ◇ \$10

VEG DF GF

### KALE SALAD

◇ \$24 ◇

Chicken Confit, Shaved Pear, Candied  
Pecans, Mustard Vinaigrette

DF GF

DF GF | VEG ON REQUEST

### HALIBUT FISH N' CHIPS

◇ \$28 ◇

Green State Lager, French Fries,  
Caper Thyme Aioli

DF

### CURATE BURGER

◇ \$24 ◇

HAYSTACK FARMSTEAD Beef, WALLINGFORD  
LOCKER Bacon, Cheddar, Pickles, Paprika  
Aioli, Brioche Bun, House 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

## 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

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.