

CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

MEZZE

BEEF TARTARE

◆ \$24 ◆

Pickled Onions, Fried Capers,
Egg Yolk, Local Bread
GF

FONTINA ARANCINI

◆ \$16 ◆

Gremolata, Tomato Conserva
VEG

SEAFOOD ESCABÈCHE

◆ \$21 ◆

Garlic, Saffron, Crispy Wonton
DF

ROASTED AUTUMN VEGETABLES

◆ \$17 ◆

Whipped Goat Chesse, Charmoula
VEG GF

SEARED SCALLOPS

◆ \$25 ◆

Celery Root Puree, Lemon, Olive Oil
GF

FRITO MISTO

◆ \$19 ◆

Local Mushrooms, Winter Squash,
Red Romesco
VEG DF GF

BRAISED PORK BELLY

◆ \$23 ◆

Apple Soubise, Raisin Mostarda
GF

GRILLED LOCAL HEARTHSTONE BREAD

◆ \$10 ◆

Garlic Parsley Butter

LUNCH & DINNER

SOUP OF THE DAY

◆ \$12 ◆

BIBB SALAD

◆ \$18 ◆

Tarragon Dressing, Beets,
Pistachio Dukkah
VEG DF GF

Add a Protein ◆ \$10

TOMATO SALAD

◆ \$17 ◆

Grilled Corn, Sherry Cumin Dressing,
Scallion, Fleur de Sel
VEG DF GF

Add a Protein ◆ \$10

HALIBUT FISH N' CHIPS

◆ \$32 ◆

Green State Lager, House Cut
French Fries, Caper Thyme Aioli
DF

CONFIT CHICKEN LEG

◆ \$28 ◆

Peperonata, House Made Gnocchi,
Garlic Parsley Butter

CURATE BURGER

◆ \$24 ◆

BOYDEN FARM Beef, Cob Smoked
Bacon, Vermont Cheddar, Pickles,
Paprika Aioli, Brioche Bun,
House Cut French Fries

Add Egg Option ◆ \$2

GRILLED MUSHROOM PAELLA

◆ \$31 ◆

Smoked Leeks, Peppadew Peppers,
Chicory Salad
VEG DF GF

SEARED ROCKFISH

◆ \$42 ◆

Spanish Chorizo, White Beans,
Smoked Cherry Tomatoes, Garlic
Parsley Butter, Saffron Broth
GF

NY STRIP STEAK

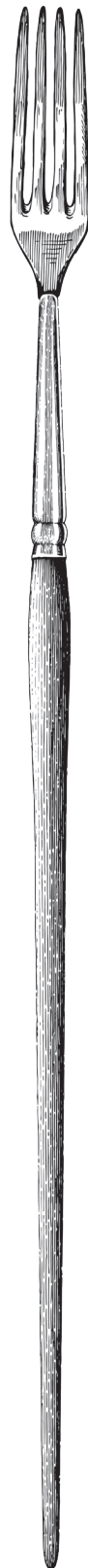
◆ \$45 ◆

Herb Roasted Potatoes, Blue Cheese
Butter, Sauce Au Poivre



DAILY SPECIALS

Your server will advise you of the
Chef's Selections of the Day



DAILY LUNCH SPECIAL

Ask about today's Salad,
Flatbread or Sandwich Special

WINE BY THE GLASS

WHITE WINES

SILVERADO Sauvignon Blanc ◆ \$13

BLOODROOT Chardonnay ◆ \$13

DOMAINE GUEGUEN Chablis ◆ \$18

BODEGA AS LAXAS Albarino ◆ \$12

BELLE ANNEE Mirabeau Rose ◆ \$13

REDS

ROTH Cabernet Sauvignon ◆ \$16

ILLAHE Pinot Noir ◆ \$16

PALACIO DEL BURGO Rioja ◆ \$14

LE PIGOULET VAUCLUSE Rhone ◆ \$19

SPARKLING

LA LUCA Prosecco ◆ \$12



WE'LL
HAPPILY
SPLIT A
PLATE
FOR \$6



DESSERTS

◆ \$15 EACH ◆

CINNAMON SUGAR CHURROS

Dulce de Leche

HONEY CREME BRULEE

Lavender Shortbread Cookie
GF ON REQUEST

CHOCOLATE SOUFFLE CAKE

Berry Sauce,
Whipped Creme Fraiche