

CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

MEZZE

BEEF TARTARE

◇ \$20 ◇

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

FONTINA ARANCINI

◇ \$14 ◇

Gremolata, Tomato Conserva
VEG

SEAFOOD ESCABÈCHE

◇ \$17 ◇

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 ◇

DAILY SPECIALS

Ask about our Chef's Selections,
including a new Lunch Salad, Flatbread
or Sandwich each day.

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

LUNCH & DINNER

SOUP OF THE DAY

◇ \$12 ◇

BIBB SALAD

◇ \$16 ◇

Tarragon Dressing, Beets,
Pistachio Dukkah
VEG DF GF

Add a Protein ◇ \$10

KALE SALAD

◇ \$24 ◇

Chicken Confit, Shaved Pear, Candied
Pecans, Mustard Vinaigrette
DF GF | VEG ON REQUEST

HALIBUT FISH N' CHIPS

◇ \$28 ◇

GREEN STATE Lager, House Cut
French Fries, Capers Thyme Aioli
DF

CURATE BURGER

◇ \$24 ◇

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

Add Egg Option ◇ \$2

GRILLED MUSHROOM PAELLA

◇ \$31 ◇

Smoked Leeks, Peppadew Peppers,
Chicory Salad
VEG DF GF

PAN ROASTED DUCK BREAST

◇ \$37 ◇

Seared Brussel Sprouts, Cured
Lemon, Aleppo, Plum Sauce
GF

HIGLEY HILL LAMB RAGU

◇ \$34 ◇

Housemade Fettuccine, Herb Ricotta,
Garlic Parsley Butter

SEAFOOD BRODETTO

◇ \$36 ◇

Mussels, Shrimp, Fennel, Garlic
Tomato Broth, Calabrian Chili Oil
GF

Add Grilled Local Bread ◇ \$4

NY STRIP STEAK

◇ \$42 ◇

Cheddar Aligot Potatoes, Seared
Broccoli, Sherry Steak Sauce
GF

DESSERTS

◇ \$15 EACH ◇

CINNAMON SUGAR CHURROS

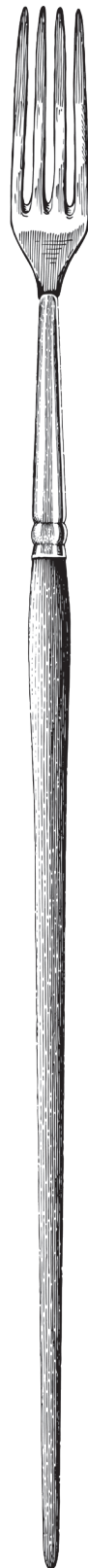
Dulce de Leche

APPLE PEAR CRISP

Brown Sugar Pecan Crumble

CHOCOLATE SOUFFLE CAKE

Berry Sauce,
Whipped Creme Fraiche
GF



WE'LL
HAPPILY
SPLIT A
PLATE
FOR \$6

