

# CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## MEZZE ALL DAY

### SOUP OF THE DAY

◆ \$10 ◆

### 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

### BEEF TARTARE

◆ \$16 ◆

Pickled Onions, Fried Capers,  
Egg Yolk, Local Bread

### PRINCE EDWARD ISLAND MUSSELS

◆ \$17 ◆

Chardonnay, Dijon,  
Garlic Parsley Butter ~ GF

Add House Fries ◆ \$6

Add Grilled Local Bread ◆ \$4

### ROASTED WINTER VEGETABLES

◆ \$16 ◆

Whipped Goat Cheese, Charmoula ~ VEG  
GF

### VERMONT CHEDDAR FONDUE

◆ \$18 ◆

Andouille Sausage, Roast Broccoli,  
Grilled Local Bread

### FRITO MISTO

◆ \$15 ◆

Local Mushrooms, Winter Squash,  
Red Romesco ~ VEG DF GF

### BRAISED PORK BELLY

◆ \$16 ◆

Apple Soubise, Raisin Mostarda ~ GF

### GRILLED HEARTHSTONE BREAD

◆ \$8 ◆

Garlic Parsley Butter

## LUNCH & DINNER SPECIALS

ASK ABOUT OUR CHEF'S SELECTIONS,  
INCLUDING A NEW LUNCH SALAD,  
QUICHE OR SANDWICH EACH DAY.

WE'LL HAPPILY SPLIT A PLATE FOR \$6

## WINE BY THE GLASS

### WHITE WINES

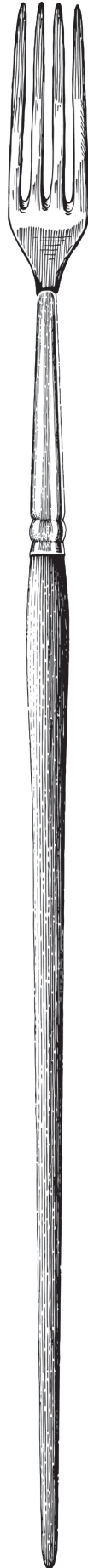
SILVERADO Sauvignon Blanc ◆ \$13  
BLOODROOT Chardonnay ◆ \$13  
DOMAINE GUEGUEN Chablis ◆ \$18  
BODEGA AS LAXAS Albarino ◆ \$12  
BELLE ANNEE Mirabeau Rose ◆ \$13

### 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 ENTREES

### FLATBREAD OF THE DAY

◆ \$18 ◆

Seasonal Ingredients, Chef's Selection

### CRISPY PORK BELLY SANDWICH

◆ \$19 ◆

Maple Sriracha Aioli, Cucumber,  
Quick Pickled Carrot, Herb Salad,  
Grilled Pita, House Fries ~ DF

### SEA BASS FISH N' CHIPS

◆ \$25 ◆

GREEN STATE Lager, House Fries,  
Caper Thyme Aioli ~ DF

### FRIED CHICKEN SANDWICH

◆ \$21 ◆

Buttermilk Fried Local Chicken Breast,  
Garlic Aioli, Lettuce, Black Pepper  
Honey, Brioche Bun, House Fries

### CURATE BURGER

◆ \$24 ◆

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

Add Egg Option ◆ \$2

## DINNER ENTREES

SERVED FROM 5:00 TO CLOSE

### GRILLED MUSHROOM RISOTTO

◆ \$24 ◆

Locally Grown Mushrooms, Gremolata,  
Cured Lemon, Parmesan  
VEG GF

### SEARED SCALLOPS

◆ \$30 ◆

Celery Root Puree, Grilled Chicory  
Salad, Lemon, Olive Oil ~ GF

### PAN ROASTED DUCK BREAST

◆ \$29 ◆

Seared Brussels Sprouts, Cured Lemon,  
Aleppo, Plum Sauce ~ GF

### HIGLEY HILL LAMB RAGU

◆ \$28 ◆

Housemade Fettuccine, Herb Ricotta,  
Garlic Parsley Butter

### ITALIAN SEAFOOD STEW

◆ \$30 ◆

Mussels, Shrimp, Scallops,  
Fennel, Garlic Tomato Broth, Calabrian  
Chili Oil, Grilled Local Bread  
GF ON REQUEST

### NY STRIP STEAK

◆ \$36 ◆

Cheddar Aligot Potatoes, Seared  
Broccoli, Sherry Steak Sauce ~ GF

## DESSERTS

◆ \$14 EACH ◆

### CINNAMON SUGAR CHURROS

Dulce de Leche

### APPLE PEAR CRISP

Brown Sugar Pecan Crumble

### CHOCOLATE SOUFFLE CAKE

Berry Sauce,  
Whipped Creme Fraiche ~ GF