

# CURATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## LIGHT FARE

### SOUP OF THE DAY

Chef's Special Preparation

◆ \$10 ◆

### ARTISANAL CHEESE BOARD

Three Chef Curated Cheeses and Seasonal Accoutrements

◆ \$21 ◆

### PRINCE EDWARD ISLANDS MUSSELS

Chardonnay, Dijon, Garlic Parsley Butter ~ GF

◆ \$17 ◆

Add House Cut Fries ◆ \$6

Add Grilled Local Bread ◆ \$4

### CURATE BURGER

HAYSTACK FARMSTEAD Beef, Pickles, Paprika Aioli, Brioche Bun, House Cut Fries

◆ \$19 ◆

Add an Egg ◆ \$2 Add Cheese ◆ \$2 Add Bacon ◆ \$3

### FLATBREAD OF THE DAY

Chef's Seletion from Seasonal Ingredients

◆ \$18 ◆

### VERMONT CHEDDAR FONDUE

Andoullie Sausage, Roast Broccoli, Grilled Local Bread

◆ \$18 ◆

### SIDE OF HOUSE CUT FRIES

◆ \$6 ◆

## DESSERTS

◆ \$14 ◆

### CINNAMON SUGAR CHURROS

Dulce de Leche

### APPLE PEAR CRISP

Brown Sugar Pecan Crumble

### CHOCOLATE SOUFFLE CAKE

Berry Sauce, Whipped Creme Fraiche ~ GF

# LIBATIONS

## WHITE & ROSE WINES

- Sauvignon Blanc ~ SILVERADO VINEYARDS ~ Napa Valley CA 2018 ◊ **\$13 / 50**  
Chardonnay ~ BLOODROOT ~ Sonoma Coast CA 2020 ◊ **\$13 / 50**  
Albarino ~ BODEGA AS LAXAS ~ Rias Baixas Spain 2020 ◊ **\$12 / 45**  
Chablis ~ DOMAINE GUEGUEN ~ Bourgorne France 2020 ◊ **\$18 / 69**  
Chardonnay ~ GROTH ESTATE ~ Oakville Napa Valley CA ◊ **\$72** Bottle  
Pouilly-Fuisse ~ DOMAINE J.A. FERRET ~ Burgundy FR 2018 ◊ **\$77** Bottle  
Rose ~ LA SPINETTA ~ Il Rose DI Casanova Tuscany Italy 2020 ◊ **\$52** Bottle  
Mirabeau Rose ~ BELLE ANNEE ~ France 2021 ◊ **\$13 / 49**

## RED WINES

- Cabernet Sauvignon ~ ROTH ESTATE ~ Alexander Valley CA 2019 ◊ **\$16 / 62**  
Pinot Noir ~ ILLAHE VINEYARDS ~ Willamette Valley OR 2020 ◊ **\$16 / 62**  
Rioja Reserva ~ PALACIO DEL BURGO ~ Spain 2016 ◊ **\$14 / 54**  
Rhône ~ LA PIGEOULET VAUCLUSE ~ Cotes du Rhone France 2018 ◊ **\$19 / 73**  
Cabernet Sauvignon ~ CLOS PEGASE ~ Napa Valley CA 2017 ◊ **\$89** Bottle  
Pinot Noir ~ FLOWERS VINEYARD ~ Sonoma Coast CA 2018 ◊ **\$88** Bottle

## SPARKLING WINES

- Prosecco ~ LA LUCA ~ Treviso NV ◊ **\$12 / 46**  
Sparkling Wine ~ SCHRAMSBERG ~ Blanc de Blanc ~ North Coast CA 2017 ◊ **\$78** Bottle  
Champagne ~ R. DUMONT & FILS ~ Champagne Brut NV ◊ **\$83** Bottle

## 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