

DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◆ \$10 ◆

LITTLE LEAF SALAD

◆ \$17 ◆

Strawberry Dressing, Beets, Cucumber, Feta, Toasted Pistachio ~ VEG GF

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

KALE CAESAR SALAD

◆ \$16 ◆

Shaved Parmesan, Roasted Garlic Dressing, Olive Oil Croutons, White Anchovies

DF VEG ON REQUEST

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

HAMACHI CRUDO

◆ \$18 ◆

Pickled Rhubarb, Radish, Green Goddess Dressing, Bromley Farm's Micro Greens ~ DF

PRINCE EDWARD ISLAND MUSSELS

◆ \$17 ◆

French Vadouvan Curry, Garlic Parsley Butter ~ GF

Add House Fries ◆ \$6

Add Grilled Local Bread ◆ \$4

CRISPY PORK BELLY

◆ \$16 ◆

Arugula Walnut Pesto, Pea Shoot Salad

SHARED PLATES

VERMONT CHEDDAR FONDUE

◆ \$19 ◆

Andouille Sausage, Roast Broccoli, Grilled Local Bread

MAPLEBROOK BURRATA FLATBREAD

◆ \$18 ◆

Tomato Marmalade, Basil, Parmesan VEG

MUSHROOM FRITO MISTO

◆ \$15 ◆

Fried Local Mushrooms, Buttermilk Dressing Dipping Sauce ~ VEG GF

GRILLED HEARTHSTONE BREAD

◆ \$8 ◆

EARTH SKY TIME Bread, Garlic Parsley Butter



DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL SELECTIONS FOR THE DAY

ENTREES

SEA BASS FISH N' CHIPS

◆ \$24 ◆

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

CURATE BURGER

◆ \$19 ◆

VERMONT Beef, House Made Pickles, Paprika Aioli, Brioche Bun, House Fries

Add WALLINGFORD LOCKER Bacon ◆ \$3

Add CABOT Cheddar ◆ \$2

Add Cage Free Egg ◆ \$2

GRILLED MUSHROOM RISOTTO

◆ \$24 ◆

Locally Grown Mushrooms, Gremolata, Cured Lemon, Parmesan

VEG GF

GRILLED WHOLE BRONZINO

◆ \$28 ◆

Lemon, Gremolata, Black Lentils, Artichoke Caponata ~ DF GF

ROASTED ORGANIC CHICKEN BREAST

◆ \$28 ◆

Butter Braised Baby Carrots, Spaetzle Mac N' Cheese, Rosemary Jus ~ GF

HOUSEMADE 'GRANA ARSO' FETTUCCINE

◆ \$29 ◆

Mussels, Shrimp, Oregano Lemon Caper Vinaigrette, Calabrian Chili Oil

BRAISED LAMB SHANK

◆ \$33 ◆

Creamy Polenta, Fried Asparagus, Horseradish Salsa Verde ~ GF

12 OZ NY STRIP STEAK

◆ \$42 ◆

Smashed Fingerling Potatoes, Roasted Broccolini, Scallion Chimichurri

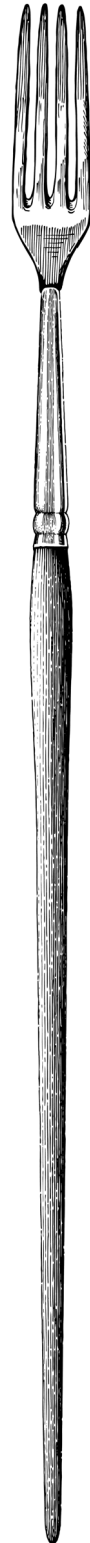
GF



WE'LL HAPPILY SPLIT A PLATE FOR \$6



ASK ABOUT OUR UPCOMING SPECIAL CHEF EVENTS



WINE BY THE GLASS

WHITE

SILVERADO Sauvignon Blanc ◆ \$13

BLOODROOT Chardonnay ◆ \$13

DOMAINE GUEGUEN Chablis ◆ \$18

BODEGA AS LAXAS Albarino ◆ \$12

BELLE ANNEE Mirabeau Rose ◆ \$13

RED

ROTH Cabernet Sauvignon ◆ \$16

ILLAHE Pinot Noir ◆ \$16

PALACIO DEL BURGO Rioja ◆ \$14

LE PIGOULET VAUCLUSE Rhone ◆ \$19

SPARKLING

LA LUCA Prosecco ◆ \$12