

Easter Brunch at curATE



HOUSE MADE BREAKFAST BREADS ◊ \$7 each

Chocolate Chip Coffee Cake
Cinnamon Rolls with Lavender Frosting
Buttermilk Biscuits and Maple Butter

STARTERS

SPRING PEA SOUP ◊ \$10

Fried Almonds, Lemon Creme Fraiche VEG, GF

BOSTON BIBB SALAD ◊ \$16

Green Goddess Dressing, Orange, Fried Leeks VEG, GF

Add Roasted Chicken ◊ \$10 Add Grilled Salmon ◊ \$16

SMOKED SALMON AVOCADO TOAST ◊ \$18

EARTH SKY TIME Hearthstone Bread, Shaved Radish, Pickled Red Onion,
Lemon Oil, Toasted Sesame DF

Add Sunny Egg ◊ \$2

BREAKFAST FLATBREAD ◊ \$18

Olive Oil Poached Fingerling Potato, Jasper Hill Aged Cheddar,
WALLINGFORD LOCKER Bacon, Confit Garlic, Sunny Egg

ENTREES

CRAB CAKE BENEDICT ◊ \$36

Soft Poached Eggs, Lemon Chive Hollandaise, Home Fries

HUEVOS RANCHEROS ◊ \$24

Crispy Corn Tortillas, Ancho Black Beans, Vermont Cheddar Mornay,
Sunny Eggs, Avocado, Pico de Gallo VEG GF

PASTRAMI HASH ◊ \$25

Confit Potatoes, Charred Shallot, Broccoli, Tomato, Sunny Eggs,
Honey Mustard Sabayon GF

BISCUITS 'N GRAVY ◊ \$23

Grilled Buttermilk Biscuits with Rosemary Sausage Gravy,
Sunny Eggs, Braised Greens

FRIED CHICKEN & BUTTERMILK WAFFLES ◊ \$26

Maple Butter, Strawberry-Blueberry Compote

NY STRIP STEAK AND EGGS ◊ \$39

Grilled Asparagus, Lobster Hollandaise, Home Fries GF



WINES FROM THE CELLAR

WHITE & ROSE WINES

- Chardonnay ~ BLOODROOT Sonoma Coast CA 2020 ◊ \$13 Glass / 50 Bottle
Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2018 ◊ \$13 Glass / 50 Bottle
Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2020 ◊ \$12 Glass / 45 Bottle
Chablis ~ DOMAINE GUEGUEN Bourgne France 2020 ◊ \$18 Glass / 69 Bottle
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 Glass / 49 Bottle

RED WINES

- Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2019 ◊ \$16 Glass / 62 Bottle
Pinot Noir ~ ILLAHE VINEYARDS Willamette Valley OR 2020 ◊ \$16 Glass / 62 Bottle
Rioja Reserva ~ PALACIO DEL BURGO Spain 2016 ◊ \$14 Glass / 54 Bottle
Rhône ~ LA PIGEOULET VAUCLUSE Cotes du Rhone France 2018 ◊ \$19 Glass / 73 Bottle
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 Glass / 46 Bottle
Sparkling Wine ~ SCHRAMSBERG Blanc de Blanc ~ North Coast CA 2017 ◊ \$78 Bottle
Champagne ~ R. DUMONT & FILS Champagne Brut NV ◊ \$83 Bottle

COCKTAILS

SPECIALTY COCKTAILS

- WINTER CURATINI ◊ \$14
Grey Goose, Pama Pomegranate, Pineapple Juice, Float of Gran Marnier
ISLAND WINTER ◊ \$16
Aged Rum, Espresso Liquor, Coconut Cream, Chocolate
Syrup Drizzle Topped with Cocoa Powder
JIMMY HENDRIX ◊ \$16
Muddled Mint, Cucumber and Jalapeño, Tom Cat Gin, Tonic
NOT SO OLD FASHIONED ◊ \$15
Woodford Bourbon, Ginger Peppercorn Syrup, Barrel Aged Bitters, Splash Apple Cider
PORTHATTAN ◊ \$16
Bulleit Rye, Port, Amaro, Angostura Bitters
TEQUILA LOVES ME ◊ \$15
Ghost Tequila, Cointreau, Agave, Seltzer, Lemon Lime Cilantro Ice Cube
WARM UP WITH SOME PUNCH ◊ \$14
Bumbu Rum, Pineapple and Guava, Topped with Goslings Rum

BEERS AND ALES

- GREEN STATE LAGER ◊ \$7
FIDDLEHEAD IPA ◊ \$7
RED DWARF AMBER ALE ◊ \$7
QUEEN CITY YORKSHIRE PORTER ◊ \$7

BRUNCH COCKTAILS

- MIMOSA ◊ \$14
Prosecco & Fresh Squeezed OJ
GRAND MIMOSA ◊ \$19
Includes a Float of Grand Marnier
BLOODY MARY ◊ \$14
House Mix and Tito's Vodka
PIMMS CUP ◊ \$16
Pimm's No 1, Cucumber, Strawberry,
Basil, Lemon, Limonata
IRISH COFFEE ◊ \$14
Baileys, Jameson, Cream, Whipped Cream

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.