

BRUNCH 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

PRINCE EDWARD ISLAND MUSSELS

◆ \$17 ◆

French Vadouvan Curry, Garlic Parsley Butter ~ GF

MUSHROOM TOAST

◆ \$16 ◆

Local Mushrooms, WALLINGFORD LOCKER Bacon, Creme Fraiche, Garlic Parsley Butter, Sunny Egg

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

BRUNCH SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL SELECTIONS FOR THE DAY

ENTREES

QUICHE OF THE DAY

◆ \$18 ◆

Side Little Leaf Salad

BRIOCHE FRENCH TOAST

◆ \$21 ◆

Strawberry Jam, Whipped Creme Fraiche, WALLINGFORD LOCKER Bacon Fresh Strawberries

CURATE OMELET

◆ \$19 ◆

Grilled Asparagus, Artichokes, Feta, Home Fries

VEG GF

CROQUE MADAME

◆ \$20 ◆

Spiced Apple Butter, Sliced Ham, VERMONT Cheddar on Grilled Buttered White with Cheddar Mornay, Sunny Egg, Home Fries

SHRIMP AND GRITS

◆ \$22 ◆

Spanish Chorizo, Creamy Polenta, Spring Vegetable Slaw, Celery Dressing, Calabrian Chili Oil

FRIED CHICKEN SANDWICH

◆ \$21 ◆

Buttermilk Fried, Garlic Aioli, Dill Pickles, Lettuce, Black Pepper Honey on Brioche Bun, House Fries

Add Cage Free Egg ◆ \$2

CRISPY PORK BELLY SANDWICH

◆ \$19 ◆

Tomato Marmalade, Buttermilk Dressing, Arugula Herb Salad on Grilled Pita, House Fries ~ DF

SEA BASS FISH N' CHIPS

◆ \$24 ◆

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

CURATE BURGER

◆ \$19 ◆

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

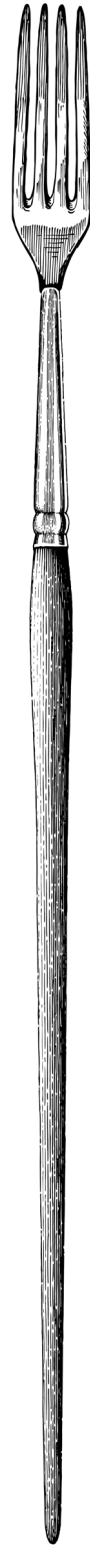
Add WALLINGFORD LOCKER Bacon ◆ \$3

Add CABOT Cheddar ◆ \$2

Add Cage Free Egg ◆ \$2

WE'LL HAPPILY SPLIT A PLATE FOR \$6

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.



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