

DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◆ \$10 ◆

LITTLE LEAF SALAD

◆ \$16 ◆

WALLINGFORD LOCKER Bacon,
Shaved Red Onion, Bayley Hazen Blue,
Herb Vinaigrette ~ GF

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

ARUGULA SALAD

◆ \$17 ◆

Beets, Cucumber, Feta, Smoked Almonds,
Strawberry Dressing ~ GF VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

GRILLED PEACHES

◆ \$16 ◆

Whipped Ricotta, Black Pepper Honey,
BROMLEY FARM Micro Greens ~ GF VEG

SCALLOP CRUDO

◆ \$18 ◆

Radish, Arugula, Pistachio Shallot
Vinaigrette ~ GF DF

PRINCE EDWARD ISLAND MUSSELS

◆ \$17 ◆

French Vadouvan Curry,
Garlic Parsley Butter ~ GF

Add House Fries ◆ \$6

Add Grilled Local Bread ◆ \$4

SHARED PLATES

VERMONT CHEDDAR FONDUE

◆ \$19 ◆

Andouille Sausage, Roast Broccoli,
Grilled Local Bread

ROASTED MUSHROOM FLATBREAD

◆ \$18 ◆

Local Mushrooms, Caramelized
Onion, JASPER HILL Aged Cheddar,
WALLINGFORD LOCKER Bacon ~ VEG

FRIED SUMMER SQUASH

◆ \$15 ◆

Grated Parmesan,
Tomato Marmalade ~ VEG

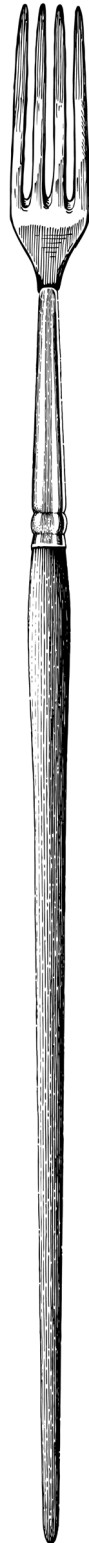
GRILLED HEARTHSTONE BREAD

◆ \$8 ◆

EARTH SKY TIME Bread,
Garlic Parsley Butter

DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY



ENTREES

HALIBUT 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

LOCAL MUSHROOM RISOTTO

◆ \$24 ◆

Roasted Mushrooms, Gremolata,
Cured Lemon, Parmesan
VEG GF

GRILLED WHOLE BRONZINO

◆ \$29 ◆

Gremolata, Arugula, Black Lentils,
Peperonata ~ DF GF

ROASTED ORGANIC CHICKEN BREAST

◆ \$28 ◆

Roasted Broccolini, VERMONT SPATZLE
Mac N' Cheese, Tomato Butter ~ GF

HOUSEMADE 'GRANA ARSO' FETTUCCINE

◆ \$31 ◆

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

BRAISED LAMB SHANK

◆ \$33 ◆

Moroccan Spiced Vegetable Stew, Citrus
Date Couscous

12 OZ NY STRIP STEAK FRITES

◆ \$40 ◆

Braised Summer Greens, Cabernet
Shallot Butter ~ GF

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