

BRUNCH 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

BRUNCH SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY

ENTREES

QUICHE OF THE DAY

◆ \$19 ◆

Side Arugula Salad

BUTTERMILK WAFFLES

◆ \$20 ◆

Ginger-Berry Compote, Vanilla Whipped
Cream, Citrus Butter ~ VEG

CURATE OMELETTE

◆ \$19 ◆

Oven Roasted Tomatoes, Artichokes,
Feta, Home Fries ~ GF VEG

CROQUE MADAME

◆ \$20 ◆

VERMONT Cheddar, Apple Butter, Smoked
Ham, Dijon on Toasted White Bread,
Cheddar Mornay, Sunny Egg, Home Fries

SHRIMP AND GRITS

◆ \$22 ◆

Spanish Chorizo, Creamy Polenta,
Summer Vegetable Slaw, Celery Dressing,
Calabrian Chili Oil ~ GF

BUFFALO CHICKEN SANDWICH

◆ \$20 ◆

Buttermilk Fried Chicken, Blue Cheese
Dressing, Bibb Lettuce, House Pickles on
a Brioche Bun, House Fries

SPINACH FALAFEL PITA

◆ \$18 ◆

Pickled Carrots, Cucumber, Shaved Red
Onion, Tzatziki, BROMLEY FARM Micro
Greens, House Fries ~ VEG

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

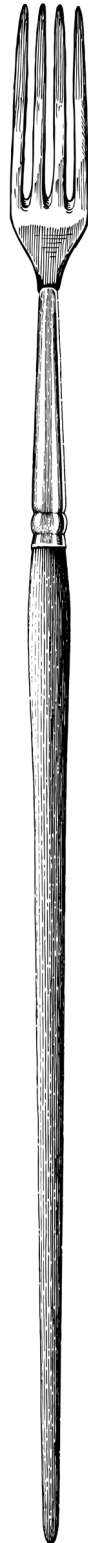
Add WALLINGFORD LOCKER Bacon ◆ \$3

Add CABOT Cheddar ◆ \$2

Add Cage Free Egg ◆ \$2

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