**APPETIZERS**

**SOUP OF THE DAY**  
SOUP OF THE DAY $10

**LITTLE LEAF SALAD**  
LITTLE LEAF SALAD $17

*Wallingford Locker Bacon, Shaved Red Onion, Bayley Hazen Blue, Herb Vinaigrette ~ GF*

Add Grilled Chicken $10  
Add Shrimp $12

**ARUGULA SALAD**  
ARUGULA SALAD $18

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

Add Grilled Chicken $10  
Add Shrimp $12

**GRILLED PEACHES**  
GRILLED PEACHES $18

*Whipped Ricotta, Black Pepper Honey, Bromley Farm Micro Greens ~ GF VEG*

**SCALLOP CRUDO**  
SCALLOP CRUDO $19

*Radish, Arugula, Pistachio Shallot Vinaigrette ~ GF DF*

**PRINCE EDWARD ISLAND MUSSELS**  
PRINCE EDWARD ISLAND MUSSELS $18

*French Vadouvan Curry, Garlic Parsley Butter ~ GF*

Add House Fries $6  
Add Grilled Local Bread $4

**VERMONT CHEDDAR FONDUE**  
VERMONT CHEDDAR FONDUE $19

*Andouille Sausage, Roast Broccoli, Grilled Local Bread*

**ROASTED MUSHROOM FLATBREAD**  
ROASTED MUSHROOM FLATBREAD $18

*Local Mushrooms, Caramelized Onion, Jasper Hill Aged Cheddar, Wallingford Locker Bacon*

**FRIED SUMMER SQUASH**  
FRIED SUMMER SQUASH $16

*Grated Parmesan, Tomato Marmalade ~ VEG*

**GRILLED HEARTHSTONE BREAD**  
GRILLED HEARTHSTONE BREAD $8

*Earth Sky Time Bread, Garlic Parsley Butter*

**DINNER SPECIALS**

ASK ABOUT OUR CHEF’S SPECIAL SELECTIONS FOR THE DAY

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**ENTREES**

**HALIBUT FISH N’ CHIPS**  
HALIBUT FISH N’ CHIPS $28

*Green State Lager Batter, House Fries, Caper Thyme Aioli ~ DF*

**CURATE BURGER**  
CURATE BURGER $19

*Vermont Beef, House Made Pickles, Paprika Aioli, Brioche Bun, House Fries*

Add Wallingford Locker Bacon $3  
Add Carrot Cheddar $2  
Add Cage Free Egg $2

**LOCAL MUSHROOM RISOTTO**  
LOCAL MUSHROOM RISOTTO $29

*Roasted Mushrooms, Gremolata, Cured Lemon, Parmesan ~ GF*

**GRILLED WHOLE BRONZINO**  
GRILLED WHOLE BRONZINO $32

*Gremolata, Arugula, Black Lentils, Peperonata ~ GF*

**LOCAL MUSHROOM RISOTTO**  
LOCAL MUSHROOM RISOTTO $29

*Roasted Mushrooms, Gremolata, Cured Lemon, Parmesan ~ GF*

**GRILLED WHOLE BRONZINO**  
GRILLED WHOLE BRONZINO $32

*Gremolata, Arugula, Black Lentils, Peperonata ~ GF*

**ROASTED ORGANIC CHICKEN BREAST**  
ROASTED ORGANIC CHICKEN BREAST $28

*Roasted Broccolini, Vermont Spatzle Mac N’ Cheese, Tomato Butter ~ GF*

**HOUSEMADE ‘GRANA ARSO’ FETTUCCINE**  
HOUSEMADE ‘GRANA ARSO’ FETTUCCINE $37

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

**BRAISED LAMB SHANK**  
BRAISED LAMB SHANK $38

*Curried Summer Vegetables, Citrus Date Couscous*

**12 OZ NY STRIP STEAK FRITES**  
12 OZ NY STRIP STEAK FRITES $45

*Braised Summer Greens, Cabernet Shallot Butter ~ GF*

**WE’LL HAPPILY SPLIT A PLATE FOR $6**

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**WINE BY THE GLASS**

**WHITE**

SILVERADO Sauvignon Blanc $15  
RA MEY Chardonnay $19  
DOMAINE GUEGUEN Chablis $18  
BODEGA AS LAXAS Albarino $14  
BELLE ANNE Mirabeau Rose $15

**RED**

GROTH Cabernet Sauvignon $18  
ILHAJE Pinot Noir $18  
PALACIO DEL BURGO Rioja $14  
LE PIGOULET VAUCLUSE Rhone $19  
LA LUCA Prosecco $14

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**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.
Wines from the Cellar

**White & Rose Wines**

Chardonnay ~ RAMEY Russian River CA 2020
$19 Glass / 69 Bottle

Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2018
$15 Glass / 57 Bottle

Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2020
$14 Glass / 53 Bottle

Chablis ~ DOMAINE GUEGUEN Bourgogne France 2020
$18 Glass / 69 Bottle

Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA
$78 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
$15 Glass / 57 Bottle

**Red Wines**

Cabernet Sauvignon ~ GROTH ESTATE Alexander Valley CA 2019
$18 Glass / 69 Bottle

Pinot Noir ~ ILLAHE VINEYARDS Willamette Valley OR 2020
$18 Glass / 69 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
$14 Glass / 53 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**

CURATINI ~ $15
Grey Goose, Pomegranate, Lemon, Splash Gran Marnier

SPICY CILANTRO COOLER ~ $15
Ghost Tequila, Seltzer, Lime, Agave, Muddled Cucumber, Cilantro Habanero Ice Cube

JUNGLE CAT ~ $16
Barr Hill Tom Cat Gin, Campari, Pineapple, Lime

STRAWBERRY BASIL MARTINI ~ $16
Smugglers Notch Moroccan Rose Grapefruit Vodka, Muddled Strawberry, Basil and Lime, Agave

DIRTY MOJITO ~ $15
Bumbu Rum, Demerara Syrup, Mint, Lime, Club Soda

PEACH AND GINGER SMASH ~ $16
Woodford Bourbon, Peaches, Lemon, Maple, Mint and Ginger Beer

CREAMY LEMONADE ~ $15
Malibu Rum, Fresh Lemon, Sweet Condensed Milk

**Beers and Ales**

GREEN STATE LAGER ~ $7
CONEHEAD IPA ~ $7
RED DWARF AMBER ALE ~ $7
QUEEN CITY YORKSHIRE PORTER ~ $7