## Appetizers

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

**LITTLE LEAF SALAD**
- $18
  - Wallingford Locker Bacon,
  - Roasted Tomato, Shaved Red Onion,
  - Bayley Hazen Blue, Hard Boiled Egg,
  - Herb Vinaigrette ~ GF
  - Add Grilled Chicken = $10
  - Add Shrimp = $12

**ARUGULA SALAD**
- $18
  - Beets, Cucumber, Feta, Smoked Almonds,
  - Strawberry Dressing ~ GF VEG
  - Add Grilled Chicken = $10
  - Add Shrimp = $12

**GRILLED PEACHES**
- $18
  - Whipped Ricotta, Black Pepper Honey,
  - Bromley Farm Micro Greens ~ GF VEG

**ARUGULA SALAD**
- $18
  - Beets, Cucumber, Feta, Smoked Almonds,
  - Strawberry Dressing ~ GF VEG
  - Add Grilled Chicken = $10
  - Add Shrimp = $12

**GRILLED PEACHES**
- $18
  - Whipped Ricotta, Black Pepper Honey,
  - Bromley Farm Micro Greens ~ GF VEG

## Entrees

**QUICHE OF THE DAY**
- **$21**
  - Side Arugula Salad

**BUTTERMILK WAFFLES**
- **$20**
  - Ginger-Berry Compote, Vanilla Whipped Cream, Citrus Butter ~ VEG

**CURATE OMELETTE**
- **$21**
  - Oven Roasted Tomatoes, Artichokes, Feta, Home Fries ~ GF VEG

**CROQUE MADAME**
- **$22**
  - Vermont Cheddar, Apple Butter, Smoked Ham, Dijon on Toasted White Bread,
  - Cheddar Mornay, Sunny Egg, Home Fries

**SHRIMP AND GRITS**
- **$26**
  - Spanish Chorizo, Creamy Polenta, Summer Vegetable Slaw, Cel salario 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**
- **$22**
  - Pickled Carrots, Cucumber, Shaved Red Onion, Tzatziki, Bromley Farm Micro Greens, House Fries ~ VEG

**HALIBUT FISH N’ CHIPS**
- **$28**
  - Green State Lager Batter, House Fries, Caper Thyme Aioli ~ GF

**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

**HALIBUT FISH N’ CHIPS**
- **$28**
  - Green State Lager Batter, House Fries, Caper Thyme Aioli ~ GF

**CROQUE MADAME**
- **$22**
  - Vermont Cheddar, Apple Butter, Smoked Ham, Dijon on Toasted White Bread,
  - Cheddar Mornay, Sunny Egg, Home Fries

## Shared Plates

**VERMONT CHEDDAR FONDUE**
- **$19**
  - Andouilie Sausage, Roast Broccoli, Grilled Local Bread

**ROASTED MUSHROOM FLATBREAD**
- **$18**
  - Local Mushrooms, Caramelized Onion, Jasper Hill Aged Cheddar,
  - Wallingford Locker Bacon

**FRIED SUMMER SQUASH**
- **$16**
  - Grated Parmesan, Tomato Marmalade ~ VEG

**GRILLED HEARTHSTONE BREAD**
- **$8**
  - Earth Sky Time Bread, Garlic Parsley Butter

## Brunch Specials

Ask about our chef’s special

## Wine by the Glass

### White
- **SILVERADO Sauvignon Blanc** = **$15**
- **RAMEY Chardonnay** = **$19**
- **DOMAINE GUEGUEN Chablis** = **$18**
- **BODEGA AS LAXAS Albarino** = **$14**
- **BELLE ANNEE Mirabeau Rose** = **$15**

### Red
- **GROTH Cabernet Sauvignon** = **$18**
- **ILLAHE Pinot Noir** = **$18**
- **PALACIO DEL BURGO Rioja** = **$14**
- **LE PIGOULET VAUCLUSE Rhone** = **$19**
- **SPARKLING**
  - **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 ~ Il Lahaie Vineyards Willamette Valley OR 2020 $18 Glass / 69 Bottle
Rioja Reserva ~ Palacio del Burgo Spain 2016 $14 Glass / 54 Bottle
Rhone ~ La Pigoulet 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 $14
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

Brunch Cocktails

Mimosa $15
Prosecco & Fresh Squeezed OJ

Grand Mimosa $19
Includes a Float of Grand Marnier

Bloody Mary $15
House Mix

Pimms Cup $16
Pimm’s No 1, Cucumber, Strawberry, Basil, Lemon, Limonata

Irish Coffee $14
Baileys, Jameson, Cream, Whipped Cream