

# DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## APPETIZERS

### SOUP OF THE DAY

◆ \$10 ◆

### MIXED GREENS SALAD

◆ \$17 ◆

Local Kale, Apples, Radish, Shaved Fennel, Lemon Yogurt Dressing ~ GF VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

### ARUGULA SALAD

◆ \$18 ◆

Roasted Beets, Red Quinoa, Shaved Red Onion, Toasted Pepitas, Cumin Dressing  
GF VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

### GRILLED FIGS

◆ \$18 ◆

Whip Goat Cheese, Fried Prosciutto, Lemon Oil ~ GF VEG

### SCALLOP CRUDO

◆ \$19 ◆

Pear, Bromley Farms Micro Greens, Pistachio Shallot Vinaigrette ~ GF DF

### PRINCE EDWARD ISLAND MUSSELS

◆ \$20 ◆

Spanish Chorizo, Shrimp, Saffron Broth, Garlic Parsley Butter ~ GF

Add House Fries ◆ \$6

Add Grilled Local Bread ◆ \$4

## SHARED PLATES

### VERMONT CHEDDAR FONDUE

◆ \$19 ◆

Andouille Sausage, Roast Broccolini, Grilled Local Bread

### LOCAL MUSHROOM FLATBREAD

◆ \$18 ◆

Caramelized Onions, JASPER HILL Aged Cheddar, WALLINGFORD LOCKER Bacon

### ROASTED AUTUMN VEGETABLES

◆ \$17 ◆

Brussels, Carrots, Beets, Celery Root, Peanut Salsa Macha ~ GF VEG DF

### GRILLED HEARTHSTONE BREAD

◆ \$8 ◆

EARTH SKY TIME Bread,  
Garlic Parsley Butter ~ VEG

## DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL SELECTIONS FOR THE DAY

## ENTREES

### HALIBUT FISH N' CHIPS

◆ \$28 ◆

GREEN STATE Lager Batter, French Fries, Caper Thyme Aioli ~ DF

### CURATE BURGER

◆ \$19 ◆

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

Add WALLINGFORD LOCKER Bacon ◆ \$3

Add CABOT Cheddar ◆ \$2

Add Fried Egg ◆ \$2

### AUTUMN RISOTTO

◆ \$29 ◆

Local Mushrooms, Roasted Squash, Cured Lemon, Gremolata, Shaved Parmesan

### GRILLED SALMON

◆ \$32 ◆

Black Lentils, Roasted Broccolini, Honey Mustard Sabayon ~ GF

### ROASTED DUCK BREAST

◆ \$28 ◆

Creamed Spinach, Cippolinis, Ginger Snap Sauce

### SPICY SEAFOOD POMODORO

◆ \$37 ◆

Scallop, Shrimp, Mussels, Housemade Fettuccine, Calabrian Chili Tomato Sauce, Gremolata

### GRILLED PORK CHOP

◆ \$33 ◆

Smoked Sweet Potato Puree, Brussel Sprout Slaw, Cider Jus ~ GF

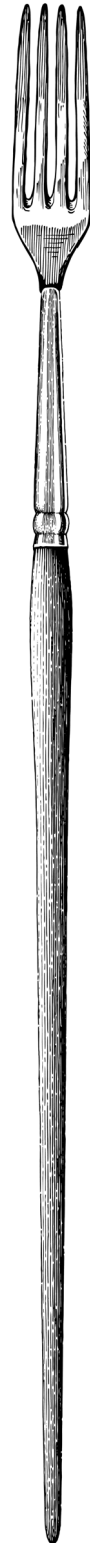
### BRAISED BEEF SHORT RIB

◆ \$37 ◆

Creamy Polenta, Roasted Baby Carrots, Salsa Verde

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 ◆ \$15

RAMEY Chardonnay ◆ \$19

DOMAINE GUEGUEN Chablis ◆ \$18

BODEGA AS LAXAS Albarino ◆ \$14

BELLE ANNEE Mirabeau Rose ◆ \$15

### RED

ROTH Cabernet Sauvignon ◆ \$18

ILLAHE Pinot Noir ◆ \$18

PALACIO DEL BURGO Rioja ◆ \$14

LE PIGOULET VAUCLUSE Rhone ◆ \$19

### SPARKLING

LA LUCA Prosecco ◆ \$14

## 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 ~ ROTH 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 ~ SCHRAMBERG 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