

BRUNCH 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, Toasted Pecans, 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
DF VEG

Add Grilled Chicken ◊ \$10

Add Shrimp ◊ \$12

GRILLED FIGS

◊ \$18 ◊

Whipped Goat Cheese, Fried Prosciutto, Lemon Oil ~ GF

SCALLOP CRUDO

◊ \$19 ◊

Pear, BROMLEY FARM Micro Greens, Pistachio Shallot Vinaigrette ~ GF DF

PRINCE EDWARD ISLAND MUSSELS

◊ \$20 ◊

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

Add French Fries ◊ \$6

Add Grilled Bread ◊ \$4

SHARED PLATES

VERMONT CHEDDAR FONDUE

◊ \$19 ◊

Andouille Sausage, Roasted Broccoli, Grilled Local Bread

LOCAL MUSHROOM FLATBREAD

◊ \$18 ◊

Caramelized Onions, JASPER HILL Aged Cheddar, WALLINGFORD LOCKER Bacon

ROASTED WINTER 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

BRUNCH SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL SELECTIONS FOR THE DAY

ENTREES

QUICHE OF THE DAY

◊ \$21 ◊

Side Arugula Salad

CURATE WAFFLE

◊ \$20 ◊

Persimmon, Honey Butter, Toasted Almonds, Whip Cream
VEG

WINTER OMELETTE

◊ \$21 ◊

Roasted Broccoli, Caramelized Onions, Smoked Mushrooms, Cheddar Mornay, Home Fries ~ VEG

HUEVOS RANCHEROS

◊ \$24 ◊

Crispy Corn Tortillas, Roasted Pork, Ancho Black Beans, CABOT Cheddar, Fried Eggs, Avocado ~ GF

SHRIMP AND GRITS

◊ \$26 ◊

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

BUFFALO CHICKEN SANDWICH

◊ \$20 ◊

Buttermilk Fried Chicken, Blue Cheese Dressing, Bibb Lettuce, House Pickle, Brioche Bun, French Fries

SPINACH FALAFEL PITA

◊ \$22 ◊

Pickled Carrots, Shaved Red Onion, Labneh, Spiced Beet Puree, BROMLEY FARM Micro Greens, French Fries ~ VEG

HALIBUT FISH N' CHIPS

◊ \$28 ◊

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

CURATE BURGER

◊ \$19 ◊

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

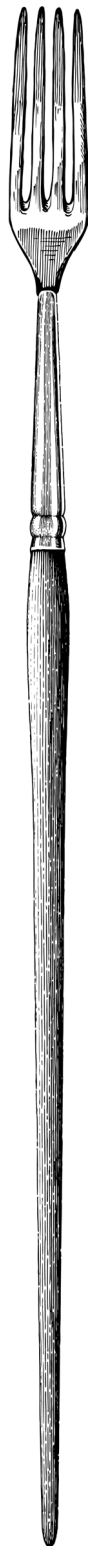
Add WALLINGFORD LOCKER Bacon ◊ \$3

Add CABOT Cheddar ◊ \$2

Add Fried 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



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 Bourgorne 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 ~ 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 Grand Marnier
WINTER BUBBLES < \$15
Mezcal, Strawberry, Prosecco
GINGER RYE < \$15
Bulleit Rye, Amaro, Lemon, Ginger Syrup
SPICY HIBISCUS MARGARITA < \$16
Ghost, Cointreau, Lemon, Lime, Hibiscus Syrup, Basil Habanero Ice Cube
PEAR ELDERFLOWER COOLER < \$16
Pear Vodka, Elderflower, Lemon, Bitters, Soda
WINTER MOJITO < \$15
Dark and Spicy Rum, Liqueur 43, Lime, Agave, Mint, Soda

G&T BAR

Premium Gins served with Boylan Heritage Tonic Water

- GRAY WHALE ~ Mint/Ginger < \$17
BAR HILL ~ Orange/Floral < \$16
OLAFFSON ICELANDIC ~ Thyme/Lime < \$15
FREELAND ~ Rosemary/Cucumber < \$19

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