

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

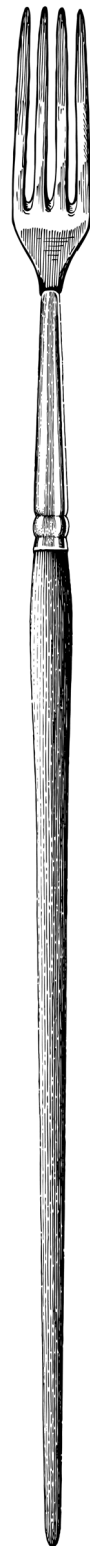
Add WALLINGFORD LOCKER Bacon ◆ \$3

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



WINES BY THE GLASS

WHITE

SILVERADO Sauvignon Blanc ◆ \$15

THE CALLING Chardonnay ◆ \$18

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 ◆ \$15

KERMIT LYNCH Rhone ◆ \$15

SPARKLING

LA LUCA Prosecco ◆ \$14

WINES FROM THE CELLAR

WHITE & ROSE WINES

- Chardonnay ~ THE CALLING Sonoma Coast CA 2021 ◊ \$18 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 Bourgoigne 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 ◊ \$15 Glass / 57 Bottle
Rhône ~ KERMIT LYNCH Cotes du Rhone France 2022 ◊ \$15 Glass / 57 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 ~ PANNIER Champagne Brut NV ◊ \$89 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