### 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, Saffron Broth, Garlic Parsley Butter
  - GF
  - Add French Fries $6
  - Add Grilled Bread $4

**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

### Entrees

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

**CURATE WAFFLE**
- Persimmon, Honey Butter, Toasted Almonds, Whip Cream
- $20

**WINTER OMELETTE**
- Roasted Broccoli, Caramelized Onions, Smoked Mushrooms, Cheddar Mornay, Home Fries
- $21

**HUEVOS RANCHEROS**
- Crispy Corn Tortillas, Roasted Pork, Ancho Black Beans, CABOT Cheddar, Fried Eggs, Avocado
- $24

**SHRIMP AND GRITS**
- Spanish Chorizo, Creamy Polenta, Winter Vegetable Slaw, Celery Dressing, Calabrian Chili Oil
- $26

**BUFFALO CHICKEN SANDWICH**
- Buttermilk Fried Chicken, Blue Cheese Dressing, Bibb Lettuce, House Pickle, Brioche Bun, French Fries
- $20

**HALIBUT FISH N’ CHIPS**
- Green State Lager Batter, French Fries, Caper Thyme Aioli
- $22

**SPINACH FALAFEL PITA**
- Pickled Carrots, Shaved Red Onion, Labneh, Spiced Beet Puree, BROMLEY Farm Micro Greens, French Fries
- $22

**HUEVOS RANCHEROS**
- $24
  - Crispy Corn Tortillas, Roasted Pork, Ancho Black Beans, CABOT Cheddar, Fried Eggs, Avocado
  - GF

**SHRIMP AND GRITS**
- Spanish Chorizo, Creamy Polenta, Winter Vegetable Slaw, Celery Dressing, Calabrian Chili Oil
- GF

**BUFFALO CHICKEN SANDWICH**
- Buttermilk Fried Chicken, Blue Cheese Dressing, Bibb Lettuce, House Pickle, Brioche Bun, French Fries
- $20

**HALIBUT FISH N’ CHIPS**
- Green State Lager Batter, French Fries, Caper Thyme Aioli
- $22

**CURATE BURGER**
- 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

### Shared Plates

**VerMONT ChEdDAr FonDuE**
- $19

**LOCAL MuSHROOM FLATBREAD**
- $18

**ROASTED WINTER VEGETABLES**
- $17

**GRILLED HEARTHSTONE BREAD**
- $8

### Wines by the Glass

**White**
- **Silverado Sauvignon Blanc** $15
- **The Calling Chardonnay** $18
- **Domaine Gueguen Chablis** $18
- **Bodega As Laxas Albarino** $14
- **BelE AnneE Mirabeau Rose** $15

**Red**
- **Roth Cabernet Sauvignon** $18
- **IlLaHe Pinot Noir** $18
- **Palacio Del Burgos Rioja** $15
- **Kermits Lynch Rhone** $15
- **Sparkling**
  - **La Luca Prosecco** $14

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**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 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 ➔ $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, Liquor 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