DINNER at curATE
ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPEITIZERS

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 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 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

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, French Fries
Add WALLINGFORD LOCKER Bacon = $3
Add Carrot Cheddar = $2
Add Fried Egg = $2
WINTER RISOTTO
= $29
Local Mushrooms, Roasted Squash, Cured Lemon, Gremolata, Shaved Parmesan GF VEG
GRILLED SALMON
= $32
Black Lentils, Roasted Broccoli, Honey Mustard Sabayon ~ GF
ROASTED DUCK BREAST
= $36
Creamed Spinach, Cippolinis, Ginger Snap Sauce
SPICY SEAFOOD POMODORO
= $37
Scallop, Shrimp, Mussels, House Made 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.

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** ~ **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** ~ **SCHRAMSBERG** Blanc de Blanc ~ North Coast CA 2017  
  $78 Bottle

- **Champagne** ~ **R. DUMONT & FILS** Champagne Brut NV  
  $83 Bottle

### SPECIALTY COCKTAILS

- **CURATINI**  
  $15  
  Grey Goose, Pomegranate, Lemon, Splash Grand Marnier

- **WINER 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 45, 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