

Easter Brunch at curATE



HOUSE MADE BREAKFAST BREADS ◊ \$7 each

Chocolate Chip Coffee Cake
Cinnamon Roll with Lavender Frosting
Buttermilk Biscuit and Maple Butter

STARTERS

RED PEPPER BISQUE ◊ \$10

Crab Salad, Lemon Oil GF

GRILLED CAESAR SALAD ◊ \$16

Creamy Garlic Dressing, Shaved Parmesan,
House Croutons, Balsamic Reduction VEG

Add Roasted Chicken ◊ \$10 Add Grilled Salmon ◊ \$16

SMOKED SALMON AVOCADO TOAST ◊ \$18

EARTH SKY TIME Hearthstone Bread, Shaved Radish, Pickled Red Onion,
Lemon Oil, Toasted Sesame DF

Add Fried Egg ◊ \$2

CHICKEN CONFIT FLATBREAD ◊ \$18

House White Sauce, Olive Oil Poached Garlic, Shaved Onion,
Pickled Peppers, JASPER HILL Aged Cheddar

ENTREES

LOBSTER BENEDICT ◊ \$39

Soft Poached Eggs, Lemon Chive Hollandaise, Home Fries

CROQUE MADAME ◊ \$27

Smoked Ham, Dijon, Apple Butter on Griddled White Bread,
Cheddar Mornay, Sunny Eggs, Home Fries

VEGETABLE HASH AND EGGS ◊ \$23

Confit Potatoes, Local Mushrooms, Broccolini,
Roasted Tomato, Scallions, Sunny Eggs VEG GF

BISCUITS 'N GRAVY ◊ \$24

Buttermilk Biscuits with Sage Sausage Gravy,
Sunny Eggs, Mixed Greens Side Salad

BRIOCHE FRENCH TOAST ◊ \$25

WALLINGFORD LOCKER Bacon, Maple Butter, Strawberries, Whipped Cream

NY STRIP STEAK AND EGGS ◊ \$39

Grilled Asparagus, Black Peppercorn Hollandaise, Home Fries GF



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

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.