### Appetizers

**Soup of the Day**
- $10

**Mixed Greens Salad**
- Cucumber, Tomato, Shaved Radish, Poppy Seed Dukkah, Yogurt Dressing
  - GF VEG
- Add Grilled Chicken $10
  - Add Shrimp $12

**Arugula Salad**
- Vermont Feta, Shaved Red Onion, Red Quinoa, Toasted Pistachios, Strawbery Vinaigrette
  - VEG
- Add Grilled Chicken $10
  - Add Shrimp $12

**Seared Scallops**
- Sweet Corn Puree, Cherry Tomatoes, White Truffle Oil
  - GF

**Grilled Peaches**
- Maplebrook Ricotta, Black Pepper Honey, Local Microgreens
  - GF VEG

**Prince Edward Island Mussels**
- Vadouvan Curry, Snap Peas, Garlic Parsley Butter
  - VEG
- Add French Fries $6
  - Add Grilled Bread $4

**Shared Plates**

**Smoked Cheddar Fondue**
- Andouille Sausage, Roasted Broccoli, Grilled Local Bread
  - $21

**Local Mushroom Flatbread**
- Roasted Leeks, Confit Garlic, Vermont Goat Cheese, Truffle Oil
  - VEG
  - Add French Fries $6
  - Add Grilled Bread $4

**House Made Ricotta Gnocchi**
- Squash Blossoms, Tomato Conserva, Maplebrook Burrata, Gremolata
  - VEG

**Grilled Hearthstone Bread**
- Earth Sky Time Bread, Garlic Parsley Butter
  - VEG

**Brunch Specials**

Ask about our chef’s special selections for the day.

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### Entrees

**Quiche of the Day**
- $19
  - Side Arugula Salad

**Cinnamon Bread Pudding**
- Crispy Brioche, Strawberry Jam, Maple Butter, Whipped Cream, Wallingford Locker Bacon
  - $21

**Summer Omelette**
- Broccoli, Roasted Tomato, Smoked Cheddar, Mornay, House Fries
  - VEG

**Huevos Rancheros**
- Crispy Corn Tortillas, Roasted Pork, Ancho Black Beans, Cabot Cheddar, Fried Eggs, Avocado
  - GF
  - $25

**Shrimp and Grits**
- Spanish Chorizo, Creamy Polenta, Summer Vegetable Slaw, Celery Dressing, Calabrian Chili Oil
  - GF
  - $26

**Fried Chicken Sandwich**
- Buttermilk Chicken, Peach BBQ, Sriracha Aioli, Bibb Lettuce, House Onion Rings, Brioche Bun, French Fries
  - $23

**Spinach Falafel Pita**
- Pickled Carrots, Cucumber, Shaved Red Onion, Local Microgreens, Green Goddess Dressing, French Fries
  - VEG
  - $22

**Halibut Fish n’ Chips**
- Green State Lager Batter, French Fries, Caper Thyme Aioli
  - DF
  - $28

**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 certain medical conditions.

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### Wines by the Glass

<table>
<thead>
<tr>
<th>White</th>
<th></th>
<th>Red</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Silverado Sauvignon Blanc</td>
<td>$15</td>
<td>ROTH Cabernet Sauvignon</td>
<td>$18</td>
</tr>
<tr>
<td>The Calling Chardonnay</td>
<td>$16</td>
<td>ILLAHE Pinot Noir</td>
<td>$18</td>
</tr>
<tr>
<td>Domaine Gueguen Chablis</td>
<td>$18</td>
<td>Palacio Del Burgo Rioja</td>
<td>$15</td>
</tr>
<tr>
<td>Bodega As Laxas Albarino</td>
<td>$14</td>
<td>Pigeoulet Vaucluse Rhone</td>
<td>$17</td>
</tr>
<tr>
<td>Domaine Chanteleuserie Bourgueil Rose</td>
<td>$15</td>
<td><em>Sparkling</em> La Luca Prosecco</td>
<td>$14</td>
</tr>
</tbody>
</table>
Wines from the Cellar

White & Rose Wines
- Chardonnay ~ The Calling Sonoma Coast CA 2021 $16 Glass / $62 Bottle
- Sauvignon Blanc ~ Silverado Vineyards Napa Valley CA 2022 $15 Glass / $57 Bottle
- Albariño ~ Bodega As Laxas Rias Baixas Spain 2021 $14 Glass / $53 Bottle
- Chablis ~ Domaine Gueguen Bourgogne France 2021 $18 Glass / $69 Bottle
- Chardonnay ~ Grotto Estate Oakville Napa Valley CA 2022 $98 Bottle
- Pouilly-Fuisse ~ Chateau Vitalis Burgundy France 2022 $77 Bottle
- Rose ~ La Spinetta Il Rose Di Casanova Tuscany Italy 2022 $52 Bottle
- Rose ~ Domaine Chanteleuserie Bourgeuil France 2021 $15 Glass / $57 Bottle

Red Wines
- Cabernet Sauvignon ~ Roth Estate Alexander Valley CA 2021 $18 Glass / $69 Bottle
- Pinot Noir ~ Illahie Willamette Valley OR 2022 $18 Glass / $62 Bottle
- Rioja Reserva ~ Palacio del Burgo Spain 2017 $15 Glass / $62 Bottle
- Rhone ~ Pigeoulet Vaucluse Rhone France 2022 $17 Glass / $62 Bottle
- Cabernet Sauvignon ~ Clos Pegase Napa Valley CA 2019 $89 Bottle
- Pinot Noir ~ Flowers Vineyard Sonoma Coast CA 2022 $94 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 $16
  Grey Goose, Pomegranate, Lemon, Splash Grand Marnier
- Smokey Hibiscus $18
  Mezcal, Cointreau, Hibiscus, Ginger & Lemon Syrup, Lime Juice, Served up with Sweet & Salty Hibiscus Rim
- Black Paloma $16
  Hornitos Reposado Tequila, Grapefruit Juice, Organic Activated Charcoal, Lemon, Sea Salt Rim
- Lavender Martini $16
  Bombay Gin, Lavender Syrup, Lemon, Sage
- Kiwi Mint Mojito $16
  Rum, Lime, Demerara, Mint & Kiwi Muddle, Soda
- Spicy Pineapple Margarita $18
  Ghost Tequila, Pineapple Juice, Lime, Lemon Verbena Syrup, Cucumber, Habanero & Basil Ice Cube
- Bourbon Bitter & Sour $16
  Woodford Bourbon, Agave, Lemon, Aperol

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 $16
- 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
- Pimm's Cup $16
  Pimm’s No 1, Cucumber, Strawberry, Basil, Lemon, Limonata
- Irish Coffee $14
  Baileys, Jameson, Cream, Whipped Cream