

# DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## APPETIZERS

### SOUP OF THE DAY

◆ \$10 ◆

### MIXED GREENS SALAD

◆ \$16 ◆

Cucumber, Tomato, Shaved Radish, Poppy Seed Dukkah, Yogurt Dressing GF VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

### ARUGULA SALAD

◆ \$15 ◆

Vermont Feta, Shaved Red Onion, Red Quinoa, Toasted Pistachios, Strawberry Vinaigrette ~ VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

### SEARED SCALLOPS

◆ \$19 ◆

Sweet Corn Puree, Cherry Tomatoes, White Truffle Oil ~ GF

### GRILLED PEACHES

◆ \$16 ◆

MAPLEBROOK Ricotta, Black Pepper Honey, Local Microgreens ~ VEG GF

### PRINCE EDWARD ISLAND MUSSELS

◆ \$20 ◆

Vadouvan Curry, Snap Peas, Garlic Parsley Butter ~ GF

Add French Fries ◆ \$6

Add Grilled Bread ◆ \$4

## SHARED PLATES

### SMOKED CHEDDAR FONDUE

◆ \$21 ◆

Andouille Sausage, Roasted Broccoli, Grilled Local Bread

### LOCAL MUSHROOM FLATBREAD

◆ \$19 ◆

Roasted Leeks, Confit Garlic, Vermont Goat Cheese, Truffle Oil ~ VEG

### HOUSE MADE RICOTTA GNOCCHI

◆ \$19 ◆

Squash Blossoms, Tomato Conserva, Maplebrook Burrata, Gremolata ~ VEG

### 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 CABOT Cheddar ◆ \$2

Add Fried Egg ◆ \$2

### SPINACH PAPPARDELLE PASTA

◆ \$32 ◆

Local Mushrooms, Roasted Leeks, Cured Lemon, Shaved Parmesan, Basil Cream Sauce ~ VEG

### GRILLED SWORDFISH

◆ \$34 ◆

Couscous Salad, Oven Roasted Tomatoes, Kalamata Olives, Artichoke Caponata ~ DF

### ROASTED CHICKEN

◆ \$32 ◆

VERMONT SPÄTZLE CO. Spätzle Mac N' Cheese, Roasted Broccoli, Rosemary Jus ~ GF

### CURATE SEAFOOD STEW

◆ \$37 ◆

PEI Mussels, Shrimp, Scallops, Chorizo, Potatoes, Spring Shoots, Garlic Parsley Butter, Saffron Broth ~ GF

### GRILLED PORK CHOP

◆ \$36 ◆

Braised Greens, House Onion Rings, Peach BBQ Sauce

### BRAISED BEEF SHORT RIB

◆ \$38 ◆

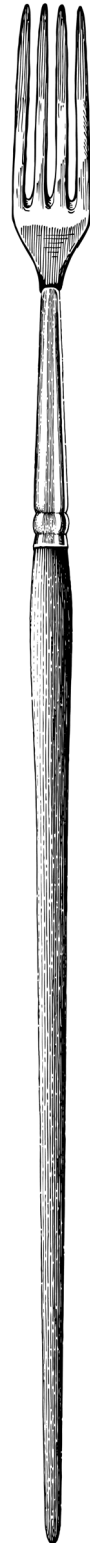
Creamy Polenta, Roasted Baby Carrots, Horseradish Sour Cream ~ GF



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 ◆ \$16

DOMAINE GUEGUEN Chablis ◆ \$18

BODEGA AS LAXAS Albarino ◆ \$14

DOMAINE CHANTELEUSERIE Bourgeuil Rose ◆ \$15

### RED

ROTH Cabernet Sauvignon ◆ \$18

ILLAHE Pinot Noir ◆ \$18

PALACIO DEL BURGO Rioja ◆ \$15

PIGEOULET VAUCLUSE Rhone ◆ \$17

### SPARKLING

LA LUCA Prosecco ◆ \$14

## 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  
Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2021 ◊ \$14 Glass / \$53 Bottle  
Chablis ~ DOMAINE GUEGUEN Bourgorne France 2021 ◊ \$18 Glass / \$69 Bottle  
Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA 2022 ◊ \$98 Bottle  
Pouilly-Fuisse ~ CHATEAU VITALLIS 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 ~ ILLAHE 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
- PIMMS CUP ◊ \$16  
Pimm's No 1, Cucumber, Strawberry,  
Basil, Lemon, Limonata
- IRISH COFFEE ◊ \$14  
Baileys, Jameson, Cream, Whipped Cream