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

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

HOUSE MADE RICOTTA GNOCCHI
$19
Squash Blossoms, Tomato Conserva, Maplebrook Burrata, Gremolata

GRILLED HEARTHSTONE BREAD
$8
Earth Sky Time Bread, Garlic Parsley Butter

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 CAROT 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
Couscouss Salad, Oven Roasted Tomatoes, Kalamata Olives, Artichoke Caponata
DF

ROASTED CHICKEN
$32
Ver Mont 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

BAISED BEEF SHORT RIB
$38
Creamy Polenta, Roasted Baby Carrots, Horseradish Sour Cream

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 Bourgueil Rose ➔ $15

RED

ROTH Cabernet Sauvignon ➔ $18
ILLAHE Pinot Noir ➔ $18
PALACIO DEL BURGO Rioja ➔ $15
PIGDOULET 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
Albariño ~ BODEGA AS LAXAS Rias Baixas Spain 2021 ➞ $14 Glass / $53 Bottle
Chablis ~ DOMAINE GUEGUEN Bourgogne France 2021 ➞ $18 Glass / $69 Bottle
Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA 2022 ➞ $98 Bottle
Pouilly-Fuissé ~ CHATEAU VITALLIS Burgundy France 2022 ➞ $77 Bottle
Rose ~ LA SPINETTA Il Rose Di Casanova Tuscany Italy 2022 ➞ $52 Bottle
Rose ~ DOMAINE CHANTELEUSERIE BOURGEOIS France 2021 ➞ $15 Glass / $57 Bottle

**RED WINES**

Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2021 ➞ $18 Glass / $69 Bottle
Pinot Noir ~ ILLAHÉ Willamette Valley OR 2022 ➞ $18 Glass / $62 Bottle
Rioja Reserva ~ PALACIO DEL BURGO Spain 2017 ➞ $15 Glass / $62 Bottle
Rhône ~ PIGEOLET VAUCLUSE Rhône 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 ~ PANIER 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
CONHEAD 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

CU MENU DINNER SUMMER 2024