

# BRUNCH at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## APPETIZERS

### SOUP OF THE DAY

◆ \$11 ◆

### MIXED GREENS SALAD

◆ \$16 ◆

Cucumber, Radish, Red Onion, Beets,  
Feta, Herb Vinaigrette ~ GF VEG

Add Grilled Steak ◆ \$17  
Add Grilled Shrimp ◆ \$12

### CURATE CAESAR SALAD

◆ \$15 ◆

Lemon, Parmesan, Sourdough Croutons,  
Roasted Garlic Dressing ~ VEG

Add Grilled Steak ◆ \$17  
Add Shrimp ◆ \$12

### HOUSEMADE RICOTTA GNOCCHI

◆ \$18 ◆

Snap Peas, Local Pesto, Parmesan,  
Lemon Oil ~ GF

### CRISPY PORK BELLY

◆ \$18 ◆

Grilled Chicory, Strawberry  
Gochujang Sauce ~ GF, DF

### PRINCE EDWARD ISLAND MUSSELS

◆ \$20 ◆

Vadouvan Curry, Fingerling Potatoes,  
Garlic Parsley Butter ~ GF

Add French Fries ◆ \$6  
Add Grilled Bread ◆ \$4

## SHARED PLATES

### VERMONT CHEDDAR FONDUE

◆ \$21 ◆

Andouille Sausage, Roasted Broccoli,  
Grilled Local Bread

### LOCAL MUSHROOM FLATBREAD

◆ \$19 ◆

Caramelized Onion, WALLINGFORD  
LOCKER Bacon, Vermont Cheddar ~ VEG

### FRIED ASPARAGUS

◆ \$16 ◆

Smoked Almonds, Romesco Sauce ~ DF VEG

### GRILLED HEARTHSTONE BREAD

◆ \$8 ◆

EARTH SKY TIME Bread,  
Garlic Parsley Butter ~ VEG

### BRUNCH SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL  
SELECTIONS FOR THE DAY

## ENTREES

### QUICHE OF THE DAY

◆ \$22 ◆

Side Caesar Salad

### CURATE STRAWBERRY WAFFLE

◆ \$19 ◆

Fresh Strawberries,  
Strawberry Jam, Whipped Cream,  
WALLINGFORD LOCKER Bacon

### AVOCADO TOAST

◆ \$21 ◆

Smoked Salmon, Radish, Cured Lemon,  
Cucumber, Bromley Farm Microgreens,  
Olive Oil, Hearthstone Bread ~ DF

Add Fried Egg ◆ \$5

### CROQUE MONSIEUR

◆ \$25 ◆

Vermont Cheddar, Apple Butter, Smoked  
Ham, Dijon, Country White Bread,  
Cheddar Mornay, Home Fries

Add Fried Egg ◆ \$5

### SHRIMP AND GRITS

◆ \$26 ◆

Spanish Chorizo, Vermont Cheddar  
Polenta, House Slaw, Celery Dressing,  
Calabrian Chili Oil ~ GF

### BBQ PORK SANDWICH

◆ \$23 ◆

Rhubarb BBQ Sauce, House Slaw,  
Housemade Pickles, Brioche Bun,  
French Fries

### SPINACH FALAFEL

◆ \$22 ◆

Pickled Carrots, Radish, Shaved Red  
Onion, Tzatziki, Local Microgreens,  
Grilled Pita, French Fries ~ VEG

### HALIBUT FISH N' CHIPS

◆ \$28 ◆

VERMONT BEER Batter, House Slaw,  
French Fries, Capers Thyme Aioli ~ DF

### CURATE BURGER

◆ \$21 ◆

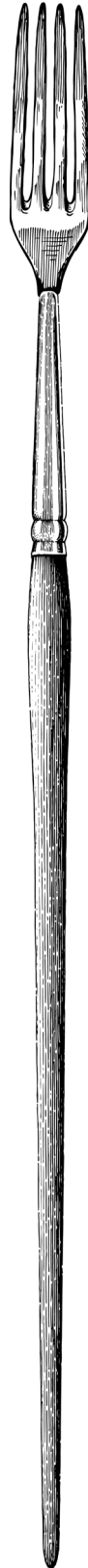
House Made Pickles, Paprika Aioli,  
Brioche Bun, French Fries

Add WALLINGFORD LOCKER Bacon ◆ \$3  
Add CABOT Cheddar ◆ \$2

Add Fried Egg ◆ \$5

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  
J VINEYARDS Chardonnay ◆ \$16  
DOMAINE GUEGUEN Chablis ◆ \$18  
BODEGA AS LAXAS Albarino ◆ \$14  
LIQUID GEOGRAPHY 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 ~ J VINEYARDS Tri-Appellation: Sonoma, Monterey, Napa 2022 ◊ \$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 ~ LIQUID GEOGRAPHY Spain 2023 ◊ \$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 ~ FOLEY JOHNSON Rutherford CA 2021 ◊ \$97 Bottle  
Pinot Noir ~ ARCHERY SUMMIT Dundee Hills OR 2022 ◊ \$94 Bottle

### SPARKLING WINES

- Prosecco ~ LA LUCA Treviso NV ◊ \$14 Glass / \$53 Bottle  
Sparkling Wine ~ ROEDERER ESTATE California NV ◊ \$78 Bottle  
Champagne ~ PANNIER Champagne Brut NV ◊ \$89 Bottle

## COCKTAILS

### SPECIALTY COCKTAILS

- CURATINI ◊ \$16  
Grey Goose, Pomegranate, Lemon, Splash Grand Marnier
- CHILI MARGARITA ◊ \$18  
Spicy Ghost Reposado Tequila, Cointreau,  
Fresh Lemon & Lime, Agave, Anchos Reyes
- BLACK PALOMA ◊ \$16  
Hornitos Reposado Tequila, Grapefruit Juice,  
Organic Activated Charcoal, Lemon, Sea Salt Rim
- ESPRESSO MARTINI ◊ \$16  
Espresso Cold Brew, Kahlua Coffee Liqueur, Biscotti Liqueur, Touch of Cream
- LAVENDER LEMON DROP ◊ \$16  
Silo Lavender Vodka, Fresh Lemon, Demerara Syrup, Cointreau
- BANANA PINEAPPLE DAIQUIRI ◊ \$18  
Bumbu Rum, Pineapple Juice, Lime Juice
- TROPICAL HIBISCUS BOURBON COCKTAIL ◊ \$16  
Makers Mark Bourbon, Hibiscus and Sweet Orgeat Syrup, Fresh Lemon
- ORANGE MANGO COOLER ◊ \$17  
Aperol, Vodka, Mango Puree, Fresh Lemon, Club Soda

### 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

### BEERS AND ALES

- GREEN STATE LAGER ◊ \$7  
CONEHEAD IPA ◊ \$7  
RED DWARF AMBER ALE ◊ \$7  
QUEEN CITY YORKSHIRE PORTER ◊ \$7

### REFRESHING MOCKTAILS

- PALOMA ◊ \$15  
Seedlip Agave, Grapefruit Juice, Lime, Demerara & Club Soda
- SPRING ◊ \$19  
Seedlip Garden and Tonic, Fresh Mint, Boylan Tonic & Lime