

DINNER 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

◇ \$23 ◇

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

DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY

ENTREES

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

HOUSEMADE PAPPARDELLE PRIMAVERA

◇ \$32 ◇

Roasted Spring Vegetables,
Cured Lemon, Herbed Ricotta,
Garlic Parsley Butter ~ VEG

GRILLED WHOLE BRONZINO

◇ \$39 ◇

Endive Fennel Gratin, Fried Artichoke,
Lemon Gremolata

ROASTED DUCK BREAST

◇ \$40 ◇

Dirty Rice, Andouille Sausage, Scallion,
Toasted Pecans, Red Pepper Rouille ~ GF

CURATE SEAFOOD STEW

◇ \$41 ◇

PEI Mussels, Shrimp, Halibut, Chorizo,
Potatoes, Greens, Garlic Parsley Butter,
Saffron Broth ~ GF

BRAISED PORK SHANK

◇ \$39 ◇

Homemade Onion Rings, Braised Greens,
Cheddar Polenta, Rhubarb BBQ Sauce

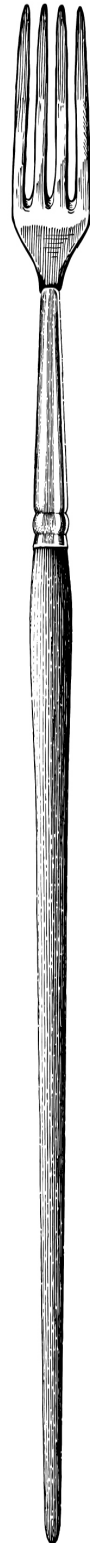
GRILLED BAVETTE STEAK

◇ \$42 ◇

Roasted Broccoli, Crispy Smashed
Fingerling Potatoes, Scallion
Chimichurri ~ GF DF

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
Rhône ~ PIGEOLET VAUCLUSE Rhône 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

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

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