

Easter Brunch at curATE



BREAKFAST BREADS FOR THE TABLE ◊ \$21

Lemon Scone with Strawberry Jam
Cinnamon Roll with Blueberry Cream Cheese Frosting
Buttermilk Biscuit and Maple Butter

STARTERS

CARROT GINGER SOUP ◊ \$11

Fried Chick Peas VEG

ARUGULA SALAD ◊ \$16

Shaved Red Onion, Red Quinoa, Feta,
Smoked Almonds, Strawberry Vinaigrette VEG

Add Smoked Salmon ◊ \$10 Add Grilled Shrimp ◊ \$12

HAND-CUT BEEF TARTARE ◊ \$21

Pickled Onions, Gremolata, Fried Capers, Dijon Whip,
Grilled Heathstone Bread

Add Fried Egg ◊ \$5

CURATE FLATBREAD ◊ \$19

EARTH SKY TIME Pesto, Artichokes, Roasted Red Peppers,
MAPLEBROOK Burrata, Lemon Oil VEG

ENTREES

CRAB CAKE BENEDICT ◊ \$36

Soft Poached Eggs, Chive Hollandaise, Home Fries

CURATE HOT BROWN ◊ \$24

Open Faced Turkey Sandwich, Toasted Country White, Tomato Jam,
WALLINGFORD LOCKER Bacon, Cheddar Mornay, Side Arugula Salad

PORK BELLY HASH ◊ \$25

Confit Potatoes, Roasted Shallot, Broccoli,
Garlic Parsley Butter, Sunny Eggs GF

HOUSEMADE BISCUITS 'N GRAVY ◊ \$19

Grilled Biscuits, Local Mushroom and Rosemary Gravy, Side Arugula Salad VEG

Add Fried Egg ◊ \$5

CURATE FRENCH TOAST STICKS ◊ \$23

Fried Cinnamon Brioche, Strawberry Jam, Fresh Strawberries,
Whipped Cream, Breakfast Sausage

NY STRIP STEAK AND EGGS ◊ \$39

Asparagus, Lobster Hollandaise, Home Fries GF

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

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

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.