Mother's Day at curATE



BREAKFAST BREADS FOR THE TABLE ◆ \$21

Blueberry Scone with Lemon Curd Cinnamon Roll with Lavender Cream Cheese Frosting Buttermilk Biscuit with Strawberry Jam

STARTERS

VICHYSSOISE WITH CRAB SALAD **\$12** GF

Shaved Red Onion, Wallingford Locker Bacon, Cherry Tomatoes, Blue Cheese, Ramp Ranch Dressing GF

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

Add Seared Salmon ❖ \$21

GRILLED PEACHES ◆ \$14

Whipped Ricotta, Crispy Prosciutto, Black Pepper Honey GF

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, Roasted Mushrooms, Grilled Chicken, Maplebrook Burrata, Lemon Oil

Entrées

CRAB CAKE BENEDICT ◆ \$38

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 Salad

PORK BELLY HASH **◆** \$25

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

HOUSEMADE BISCUITS N' GRAVY ◆ \$23

Grilled Biscuits, Mushroom and Sage Gravy, Side Salad VEG

Add Fried Egg ◆ \$5

CHICKEN AND WAFFLE **⇒** \$25

Buttermilk Marinated, Black Pepper Honey, Fresh Strawberries

ORGANIC KING SALMON ◆ \$37

Roasted Carrots, Potato Croquettes, Vadouvan Buerre Blanc

NY STRIP STEAK AND EGGS ◆ \$39

Asparagus, Horseradish Sour Cream, Home Fries GF

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 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 🗢 💲 🛪 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

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