

BRUNCH at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◇ \$11 ◇

MIXED GREENS SALAD

◇ \$16 ◇

Cucumber, Tomato, Red Onion, Quinoa,
Herb Vinaigrette ~ DF VEG

Add Grilled Steak ◇ \$17

Add Grilled Shrimp ◇ \$12

BIBB SALAD

◇ \$17 ◇

Beets, Feta, Pistachio Dukkah,
Strawberry Vinaigrette ~ GF VEG

Add Grilled Steak ◇ \$17

Add Shrimp ◇ \$12

HOUSEMADE RICOTTA GNOCCHI

◇ \$18 ◇

Roasted Mushrooms, Local Pesto,
Parmesan, Lemon Oil

GRILLED PEACHES

◇ \$15 ◇

Whipped Ricotta,
Black Pepper Honey ~ GF, VEG

PRINCE EDWARD ISLAND MUSSELS

◇ \$20 ◇

Smoke Tomato, Basil, White Wine,
Garlic Parsley Butter ~ GF

Add French Fries ◇ \$6

Add Grilled Bread ◇ \$4

SHARED PLATES

VERMONT CHEDDAR FONDUE

◇ \$21 ◇

Andoullie Sausage, Roasted Broccoli,
Grilled Local Bread

CURATE FLATBREAD

◇ \$19 ◇

House Marinara, Prosciutto,
MAPLEBROOK Burrata, Calabrian Chili

CRISPY SQUASH

◇ \$16 ◇

Smoked Almonds, Romesco Sauce,
BROMLEY FARM Microgreens ~ DF VEG

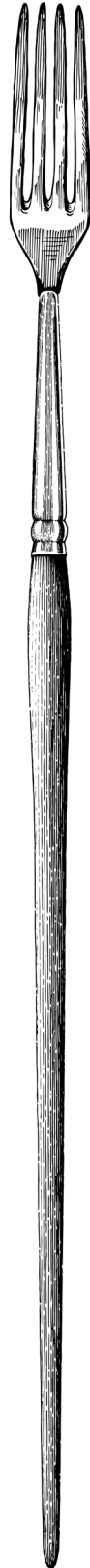
GRILLED HEARTHSTONE BREAD

◇ \$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 Mixed Greens 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, Caraway Dressing,
Calabrian Chili Oil ~ GF

BBQ PORK SANDWICH

◇ \$23 ◇

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

SPINACH FALAFEL

◇ \$22 ◇

Cucumber, Radish, Shaved Red Onion,
Green Goddess, 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

BRUNO LAFON 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 ~ BRUNO LAFON Côte Midi, Grenache Cinsault, Rosé France NV < \$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