

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, Gorgonzola, Pistachio Dukkah,
Pear Vinaigrette ~ GF VEG
Add Grilled Steak ◊ \$17
Add Grilled Shrimp ◊ \$12

HOUSEMADE RICOTTA GNOCCHI
◊ \$18 ◊
Roasted Mushrooms, Local Pesto,
Parmesan, Lemon Oil ~ VEG

GRILLED FIGS
◊ \$16 ◊
Vermont Chevre, Fried Prosciutto,
Black Pepper Honey, Grissini

PRINCE EDWARD ISLAND MUSSELS
◊ \$20 ◊
Tomato Ginger Sauce, Scallion,
Cilantro ~ GF
Add French Fries ◊ \$6
Add Grilled Bread ◊ \$4

SHARED PLATES

VERMONT CHEDDAR FONDUE
◊ \$23 ◊
Andouille Sausage, Roasted Broccoli,
Local Bread

CURATE FLATBREAD
◊ \$19 ◊
Caramelized Onion,
Roasted Autumn Squash, Aged Cheddar,
Red Wine Reduction ~ VEG

FRIED GREEN TOMATOES
◊ \$15 ◊
Smoked Almonds, Romesco Sauce,
BROMLEY FARM Microgreens ~ 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 WAFFLE
◊ \$17 ◊
Blueberry Compote, Cinnamon Sugar
Butter, Whipped Cream ~ VEG
Add Bacon ◊ \$3

SMOKED SALMON TOAST
◊ \$21 ◊
Chive Cream Cheese, Cucumber,
Red Onion, Radish, Lemon Oil
on Grilled Hearthstone Bread
Add Fried Egg ◊ \$5

VERMONT HOT BROWN
◊ \$24 ◊
Open Faced Turkey Sandwich,
Toasted Country White, Tomato Jam,
Bacon, Cheddar Mornay,
Side Mixed Greens Salad

SHRIMP AND GRITS
◊ \$26 ◊
Spanish Chorizo, Creamy Polenta,
House Slaw, Caraway Dressing,
Calabrian Chili Oil ~ GF

PASTRAMI SANDWICH
◊ \$25 ◊
VT Cheddar, Braised Red Cabbage,
Russian Dressing, Hearthstone Bread,
Cup of Soup

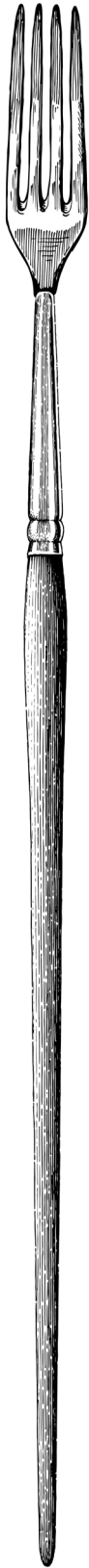
EGGPLANT PARMESAN SANDWICH
◊ \$24 ◊
House Marinara, Fontina, Gremolata,
Focaccia, Side Mixed Greens Salad ~ VEG

HALIBUT FISH N' CHIPS
◊ \$28 ◊
VT Beer Batter, House Slaw, French Fries,
Caper Thyme Aioli ~ DF

CURATE BURGER
◊ \$21 ◊
House Made Pickles, Paprika Aioli,
Brioche Bun, French Fries
Add 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
- ESPRESSO MARTINI < \$16
- Tito’s Vodka, Espresso Cold Brew, Kahlua Coffee Liqueur, Biscotti Liqueur, Touch of Cream
- BOURBON SWEET BEE & SOUR < \$17
- Woodford Bourbon, Averna, Ginger, Honey, Lemon
- SPICY STRAWBERRY FIELDS < \$18
- Barr Hill Gin, Aperol, Muddled Strawberry, Lime, Tamarind Jalapeño Syrup
- GINGER CUCUMBER FLOWERS MARTINI < \$17
- Cucumber Vodka, Fresh Lime, Elderflower, Domaine de Canton
- DREAMS NEVER END < \$17
- Bulleit Rye, Pear Syrup, Sweet Vermouth, Splash of Fernet Branca over Ice
- TWIST ON A BOULEVARDIER < \$18
- Monkey Shoulder Scotch, Campari, Lemon Juice, Amaro Nonino, Rosemary

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