

DINNER 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

DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY

ENTREES

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

GRANA ARSO FETTUCCINE

◇ \$38 ◇

Smoked Tomatoes,
Roasted Autumn Squash, Cured Lemon,
Pesto Cream Sauce ~ VEG

GRILLED WHOLE BRONZINO

◇ \$39 ◇

White Bean Salad, Peperonata,
Fried Artichoke ~ DF GF

CURATE SEAFOOD STEW

◇ \$41 ◇

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

Add Grilled Bread ◇ \$4

ROASTED CHICKEN BREAST

◇ \$36 ◇

VT SPATZLE COMPANY Mac N' Cheese,
Roast Broccoli, Tomato Jam ~ GF

BRAISED PORK SHANK

◇ \$39 ◇

Braised Red Cabbage, Creamy Polenta,
House Onion Rings, Apple Cider Jus

GRILLED FLAT IRON STEAK

◇ \$42 ◇

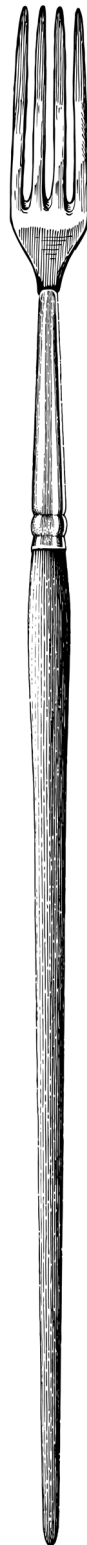
Cabernet Shallot Butter,
Local Greens, French Fries ~ GF



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 Côté 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

G&T BAR

- Premium Gins served with Boylan Heritage Tonic Water
- GRAY WHALE ~ Mint/Ginger < \$17
- BAR HILL ~ Orange/Floral < \$16
- GIN MARE ~ 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