

BRUNCH at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◇ \$11 ◇

MIXED GREENS SALAD

◇ \$16 ◇

Shaved Red Onion, Quinoa, Dried Cranberries, Smoked Almonds, Cumin Dressing ~ 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 ◇

Vadouvan Curry Cream, Fingerling Potatoes, Garlic Parsley Butter ~ 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 Winter Squash, Aged Cheddar, Red Wine Reduction ~ VEG

TEMPURA FRITO MISTO

◇ \$15 ◇

Seasonal Vegetables, Sauce Trio: Truffle Aioli, Scallion Ranch, Cilantro Chutney ~ VEG, GF

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 WALLINGFORD LOCKER Bacon ◇ \$3

Add Buttermilk Fried Chicken ◇ \$15

SMOKED SALMON TOAST

◇ \$21 ◇

Roasted Garlic Cream Cheese, Pickled Red Onion, Fried Capers, Lemon Oil on Grilled Hearthstone Bread

Add Fried Egg ◇ \$5

VERMONT HOT BROWN

◇ \$24 ◇

Open Faced Turkey Sandwich, Toasted Country White, Tomato Jam, WALLINGFORD LOCKER 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

HUEVOS RANCHEROS

◇ \$24 ◇

Local Mushrooms, Ranchero Black Beans, Fried Corn Tortillas, Vermont Cheddar, Avocado, Lime ~ VEG, GF

HALIBUT FISH N' CHIPS

◇ \$28 ◇

Green State Lager 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