

# DINNER 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

### DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL  
SELECTIONS FOR THE DAY

## ENTREES

### HALIBUT FISH N' CHIPS

◇ \$28 ◇

Green State Lager Batter, House Slaw,  
French Fries, Capers Thyme Aioli ~ DF

Add WALLINGFORD LOCKER Bacon ◇ \$3  
Add CABOT Cheddar ◇ \$2  
Add Fried Egg ◇ \$5

### 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

◇ \$39 ◇

Smoked Tomatoes, Baby Carrots,  
Roasted Winter Squash, Cured Lemon,  
Pesto Cream Sauce ~ VEG

### GRILLED WHOLE BRONZINO

◇ \$39 ◇

White Bean Stew, Green Goddess  
Dressing, Fried Artichoke ~ GF

### SEAFOOD CIOPPINO

◇ \$42 ◇

PEI Mussels, Shrimp, Halibut, Tomato  
Broth, Garlic Parsley Butter, Shaved  
Fennel Salad, Lemon Oil ~ GF  
Add Grilled Bread ◇ \$4

### ROASTED CHICKEN BREAST

◇ \$36 ◇

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

### BRAISED PORK SHANK

◇ \$40 ◇

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

### GRILLED FLAT IRON STEAK

◇ \$42 ◇

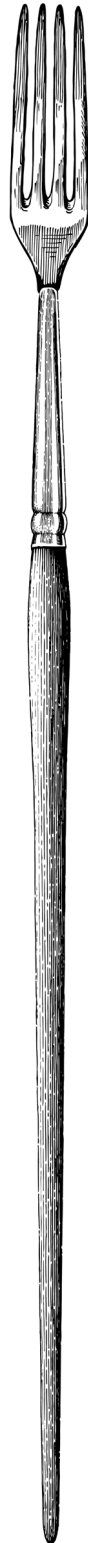
Cabernet Shallot Butter,  
Local Greens, French Fries ~ GF



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