

DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◆ \$13 ◆

MIXED GREENS SALAD

◆ \$18 ◆

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

BIBB SALAD

◆ \$19 ◆

Beets, Gorgonzola, Pistachio Dukkah,
Pear Vinaigrette ~ GF VEG

HOUSEMADE RICOTTA GNOCCHI

◆ \$21 ◆

Roasted Mushrooms, Local Pesto,
Parmesan, Lemon Oil ~ VEG

GRILLED FIGS

◆ \$18 ◆

Vermont Chevre, Fried Prosciutto,
Black Pepper Honey, Grissini

ROASTED NEW ENGLAND OYSTERS (5)

◆ \$22 ◆

House Ranch, Bacon Breadcrumbs

PRICE EDWARD ISLAND MUSSELS

◆ \$24 ◆

Vadouvan Curry Cream,
Fingerling Potatoes,
Garlic Parsley Butter ~ GF

Add French Fries ◆ \$6

Add Grilled Bread ◆ \$4

SHARED PLATES

VERMONT CHEDDAR FONDUE

◆ \$26 ◆

Andouille Sausage, Roasted Broccoli,
Local Bread

CURATE FLATBREAD

◆ \$23 ◆

Caramelized Onion,
Roasted Winter Squash, Aged Cheddar,
Red Wine Reduction ~ VEG

LOBSTER ARANCINI

◆ \$21 ◆

Maine Lobster, Gremolata,
Parmesan, Truffle Aioli ~ GF

GRILLED HEARTHSTONE BREAD

◆ \$10 ◆

EARTH SKY TIME Bread,
Garlic Parsley Butter ~ VEG

DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY

ENTREES

GRANA ARSO FETTUCCINE

◆ 38 ◆

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

PAN ROASTED SEA BASS

◆ 46 ◆

Fennel and Leek Gratin,
Herb Breadcrumbs, Broccolini,
Crab Buerre Blanc

GRILLED WHOLE BRONZINO

◆ \$45 ◆

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

SEAFOOD CIOPPINO

◆ \$47 ◆

PEI Mussels, Shrimp, Halibut,
Tomato Broth,
Garlic Parsley
Butter, Shaved Fennel
Salad, Lemon Oil ~ GF

Add Grilled Bread ◆ \$4

SEARED SEA SCALLOPS

◆ \$58 ◆

Celery Root Puree, Roasted Spaghetti
Squash, Garlic Parsley Butter,
Pistachio Vinaigrette ~ GF

ROASTED CHICKEN BREAST

◆ \$43 ◆

Roast Broccoli, VT Spatzle Company
Mac N' Cheese, Tomato Jam ~ GF

BRAISED PORK SHANK

◆ \$45 ◆

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

GRILLED FLAT IRON STEAK

◆ \$47 ◆

Cabernet Shallot Butter,
Braised Local Greens, French Fries ~ GF

GRILLED FILET MIGNON

◆ \$57 ◆

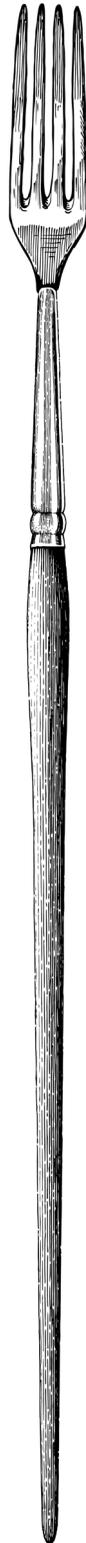
Fried Asparagus,
Buttermilk Mashed Potatoes,
Sherry Steak Sauce



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 VITALIS 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