

LUNCH 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

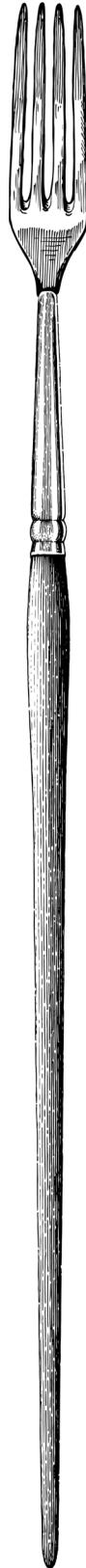
Add WALLINGFORD LOCKER Bacon ◇ \$3

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

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