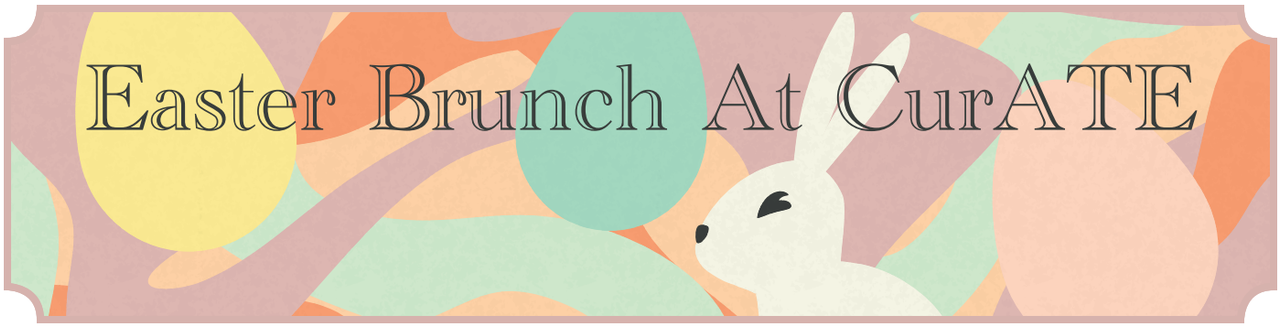

Easter Brunch At CurATE

BREAKFAST BREADS FOR THE TABLE ◈ **$21**
Cheese Danish with Apricot Glaze
Cinnamon Roll with Orange Cream Cheese Frosting
Buttermilk Biscuit and Cinnamon Sugar Butter

Starters

CARROT GINGER SOUP ◈ **$12**
Fried Chick Peas ~VEG

ARUGULA SALAD ◈ **$16**
Shaved Red Onion, Red Quinoa, Feta,
Smoked Almonds, Blueberry Vinaigrette ~VEG
Add Crab Cake ◈ **$14** Add Grilled Salmon ◈ **$17**

SALMON TARTARE ◈ **$21**
Pickled Onions, Gremolata, Fried Capers, Lemon Oil, Grilled Heathstone Bread
Add Fried Egg ◈ **$5**

CURATE FLATBREAD ◈ **$19**
Carmelized Onions, Applewood Smoked Bacon,
Local Mushrooms, Cabot Cheddar Cheese ~VEG

Entrées

CRAB CAKE BENEDICT ◈ **$36**
Soft Poached Eggs, Chive Hollandaise, Home Fries

CROQUE MONSIEUR ◈ **$29**
Toasted Country White Bread, Sliced Farmers and Cooks Ham,
Apple Butter, Dijon, Cheddar Mornay, Home Fries
Add Fried Egg ◈ **$5**

PASTRAMI HASH ◈ **$27**
Confit Potatoes, Roasted Shallot, Roasted Red Peppers,
Garlic Parsley Butter, Sunny Eggs ~GF

HOUSEMADE BISCUITS AND GRAVY ◈ **$22**
Grilled Biscuits, Local Mushroom and Rosemary Gravy, Side Arugula Salad ~VEG
Add Fried Egg ◈ **$5**

CURATE FRENCH TOAST STICKS ◈ **$25**
Fried Cinnamon Brioche, Strawberry Jam, Fresh Strawberries,
Whipped Cream, Breakfast Sausage

NY STRIP STEAK AND EGGS ◈ **$42**
Asparagus, Lobster Hollandaise, Home Fries ~GF

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 ~ LIQUID GEOGRAPHY Spain 2023 **$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

BLACK PALOMA **$16**
Hornitos Reposado Tequila, Grapefruit Juice,
Organic Activated Charcoal, Lemon, Sea Salt Rim

ESPRESSO MARTINI **$16**
Espresso Cold Brew, Kahlua Coffee Liqueur, Biscotti Liqueur, Touch of Cream

LAVENDER LEMON DROP **$16**
Silo Lavender Vodka, Fresh Lemon, Demerara Syrup, Cointreau

BANANA PINEAPPLE DAIQUIRI **$18**
Bumbu Rum, Pineapple Juice, Lime Juice

TROPICAL HIBISCUS BOURBON COCKTAIL **$16**
Makers Mark Bourbon, Hibiscus and Sweet Orgeat Syrup, Fresh Lemon

ORANGE MANGO COOLER **$17**
Aperol, Vodka, Mango Puree, Fresh Lemon, Club Soda

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

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.