

BRUNCH at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

APPETIZERS

SOUP OF THE DAY

◆ \$10 ◆

MIXED GREENS SALAD

◆ \$17 ◆

Roasted Squash, Radish, Red Onion,
Shaved Alpine Cheddar, Toasted Pepitas,
Cumin Dressing ~ GF VEG

Add Grilled Chicken ◆ \$10

Add Grilled Shrimp ◆ \$12

KALE CAESAR SALAD

◆ \$15 ◆

Lemon, Parmesan, Sourdough Croutons,
Roasted Garlic Dressing ~ VEG

Add Grilled Chicken ◆ \$10

Add Shrimp ◆ \$12

SEARED SCALLOPS

◆ \$19 ◆

Celery Root Puree, Pistachio Vinaigrette ~ GF

CRISPY PORK BELLY

◆ \$18 ◆

Onion Soubise, Fig,
Pickled Mustard Seed ~ GF

PRINCE EDWARD ISLAND MUSSELS

◆ \$20 ◆

Vadouvan Curry, Fingerling Potatoes,
Garlic Parsley Butter ~ GF

Add French Fries ◆ \$6

Add Grilled Bread ◆ \$4

SHARED PLATES

SMOKED CHEDDAR FONDUE

◆ \$21 ◆

Andouille Sausage, Roasted Broccoli,
Grilled Local Bread

LOCAL MUSHROOM FLATBREAD

◆ \$19 ◆

Caramelized Onion, WALLINGFORD
LOCKER Bacon, Vermont Cheddar ~ VEG

PAN ROASTED BRUSSELS SPROUTS

◆ \$19 ◆

Cured Lemon, Aleppo Chili Flake, Candied
Pecans ~ GF VEG

CURATED CHEESE BOARD

◆ \$19 ◆

Chef's Selection with Accoutrements

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

◆ \$19 ◆

Side Kale Caesar Salad

CURATE FRENCH TOAST STICKS

◆ \$21 ◆

Fried Cinnamon Brioche, Apple Butter,
Cardamom Creme Anglaise,
WALLINGFORD LOCKER Bacon

DENVER OMELETTE

◆ \$22 ◆

Roasted Peppers, Caramelized Onions,
Smoked Ham, Vermont Cheddar,
Home Fries ~ GF

HUEVOS RANCHEROS

◆ \$25 ◆

Roasted Local Mushrooms, Crispy Corn
Tortillas, Ancho Black Beans, Vermont
Feta, Fried Eggs, Avocado ~ GF VEG

SHRIMP AND GRITS

◆ \$26 ◆

Spanish Chorizo, Creamy Polenta,
Winter Vegetable Slaw, Celery Dressing,
Calabrian Chili Oil ~ GF

FRIED CHICKEN SANDWICH

◆ \$23 ◆

Buttermilk Chicken, Garlic Aioli, Black
Pepper Honey, Housemade Pickles, Bibb
Lettuce, Brioche Bun, French Fries

SPINACH FALAFEL

◆ \$22 ◆

Pickled Carrots, Radish, Shaved Red
Onion, Tzatziki, Local Microgreens,
Grilled Pita, French Fries ~ VEG

HALIBUT FISH N' CHIPS

◆ \$28 ◆

GREEN STATE Lager Batter, French Fries,
Caper Thyme Aioli ~ DF

CURATE BURGER

◆ \$21 ◆

House Made Pickles, Paprika Aioli,
Brioche Bun, French Fries

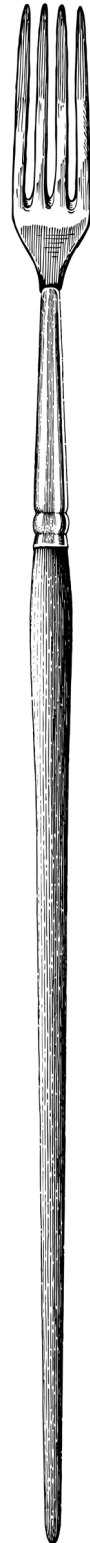
Add WALLINGFORD LOCKER Bacon ◆ \$3

Add CABOT Cheddar ◆ \$2

Add Fried Egg ◆ \$2

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



WINES BY THE GLASS

WHITE

SILVERADO Sauvignon Blanc ◆ \$15

J VINEYARDS Chardonnay ◆ \$16

DOMAINE GUEGUEN Chablis ◆ \$18

BODEGA AS LAXAS Albarino ◆ \$14

LIQUID GEOGRAPHY 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 Bourgogne 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 ~ CLOS PEGASE Napa Valley CA 2019 ◊ \$89 Bottle
Pinot Noir ~ FLOWERS VINEYARD Sonoma Coast CA 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
BANANA RUM OLD FASHIONED ◊ \$16
Bumbu, Angostura Bitters, Orange Peel & Cherry
DOWN AND DIRTY MARTINI ◊ \$17
Hendricks Gin, Olive Juice, Boursin & Garlic Stuffed Olives
SMOKEY BOULEVARDIER ◊ \$18
Bulleit Rye, Mezcal, Campari, Carpano Antica
GOLD RUSH ◊ \$17
Makers Mark, Fresh Lemon, Domaine De Canton

G&T BAR

- Premium Gins served with Boylan Heritage Tonic Water
GRAY WHALE ~ Mint/Ginger ◊ \$17
BAR HILL ~ Orange/Floral ◊ \$16
OLAFFSON ICELANDIC ~ Thyme/Lime ◊ \$16

BEERS AND ALES

- GREEN STATE LAGER ◊ \$7
CONEHEAD IPA ◊ \$7
RED DWARF AMBER ALE ◊ \$7
QUEEN CITY YORKSHIRE PORTER ◊ \$7

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