

DINNER 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

DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL
SELECTIONS FOR THE DAY

ENTREES

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

HOUSEMADE PAPPARDELLE PRIMAVERA

◇ \$32 ◇

Roasted Winter Vegetables,
Cured Lemon, Herbed Ricotta,
Garlic Parsley Butter ~ VEG

GRILLED WHOLE BRONZINO

◇ \$39 ◇

Endive Fennel Gratin, Fried Artichoke,
Lemon Gremolata

ROASTED DUCK BREAST

◇ \$40 ◇

Dirty Rice, Andouille Sausage, Scallion,
Toasted Pecans, Red Pepper Rouille ~ GF

CURATE SEAFOOD STEW

◇ \$41 ◇

PEI Mussels, Shrimp, Scallops, Chorizo,
Potatoes, Greens, Garlic Parsley Butter,
Saffron Broth ~ GF

BRAISED LAMB SHANK

◇ \$42 ◇

Citrus CousCous, Herb Salad,
Pomegranate, Dried Fruit Chutney

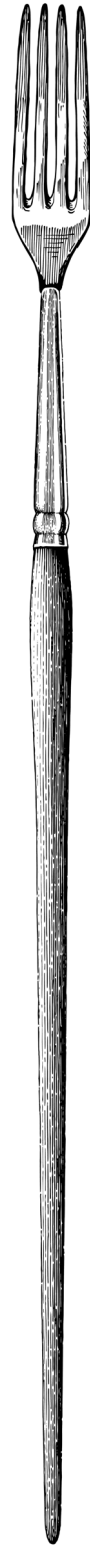
GRILLED NEW YORK STRIP STEAK

◇ \$43 ◇

Roasted Broccoli, Crispy Smashed
Fingerling Potatoes, Scallion
Chimichurri ~ GF DF

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

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 VITALIS 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