

LUNCH MENU

APPETIZERS

- Seared Tuna on Salt Block - 14 -
Parsnip puree, roasted fennel, orange segments, fresh dill, spiced balsamic glaze
- Spicy Duck Leg Drummettes -10 -
Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing
- Grilled Steak Flatbread - 12 -
Thinly sliced steak, horseradish mashed potato, cheddar cheese, scallions, smoked sea salt
- P.E.I. Pan Roasted Mussels -11 -
Cob roasted shaved corn, tender diced sweet potato, herb cream broth
- House Cured Salmon Gravlox- 10 -
Brown bread, whole grain mustard, capers, red onion, chpped egg, sour cream
- Fall Mushroom Forestiere - 9 -
NH grown mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette
- Chicken Liver Pâté - 9 -
Roasted apple compote, citrus dressed greens, grilled baguette

SALADS

- Kale Ceasar - 10 -
Tom leafy greens, creamy house made dressing, garlic croutons, shaved parmesan, white anchovies
- Poached Pear - 9 -
Infused with Red wine-All spice, mixed greens, aged sherry vinaigrette, mascarpone, candied macadamia nuts
- Cure Wedge - 8 -
Iceberg lettuce, creamy bleu cheese dressing, chopped egg, diced bacon, tomato, cucumber
- Simple Greens - 7 -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette

Add to salad - Chicken 5, Salmon 6, Steak Tips 8

Please note - There is a 2 dollar charge for split plates



SOUPS

- Lobster Bisque - 14 -
Slow simmered, rich flavors, chunks of fresh meat
- French Onion - 7 -
Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, and Swiss cheese
- Roasted Butternut Squash-Sage-Apple - 6 -
Velvet Puree, brown sugar, cinnamon, balsamic reduction

SANDWICHES & ENTRÉES

- Cure Burger -13 -
Northeast Family Farms ground beef, tomato, bibb lettuce, and herb-mayo on a brioche bun
Cheddar or Swiss 1
Sautéed Mushrooms .75
Add Bacon -1.50
- Duck Confit Panini -13 -
Caramelized onions, blueberry jam, whipped goat cheese, arugula, and balsamic reduction, pressed in a brioche bun
- BBQ Pulled Pork Sandwich-11 -
Braised tender Creekstone Farms pork, ginger beer barbeque sauce, melted cheddar cheese, crispy onion strings, arugula greens on brioche
- Corned Beef Reuben -12 -
Zesty Sauerkraut, house made Thousand Island dressing , Swiss cheese on marble rye bread
- Bangin' BLT -9 -
Crisp applewood smoked bacon, Bibb lettuce, vine-ripened tomato, herb-mayo on a toasted ciabatta roll
- Lobster Mac and Cheese -20 -
Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus
- Chicken Pot pie- 13 -
Peas,carrots,pulled chicken breast,shallots,thyme, creamy Chicken veloute'sauce,flaky puff pastry crust
- Cure Meatloaf with Mac and cheese-14 -
tender ground beef,fusilli pasta in cheesy Mornay sauce, ritz crumb topping, asparagus

SIDES

- Cornbread Skillet-6
- Grilled Citrus Asparagus -4
- Brown Sugar Mashed Sweet Potato -6
- Creamed Herb Cauliflower -5