# LUNCH MENU

## **APPETIZERS**

#### Spicy Duck Leg Drummettes -12 -

Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing

#### P.E.I. Pan Roasted Mussels -11 -

White wine, tomato broth, basil, melted parmesan cheese, grilled bread

#### Chicken Liver Pâté - 9 -

Seasonal fruit compote, citrus dressed greens, grilled bread

#### Sizzled Scallops and Bacon - 12 -

Zesty sauerkraut tossed in the pan and deglazed with dijon vinaigrette, frisee' greens, and balsamic reduction

#### Wild Mushroom Flatbread - 8 -

Thyme roasted mushrooms, mascarpone, confit garlic, crumbled goat cheese, lightly garnished with fresh rocket greens

#### **SALADS**

#### Caprese Salad - 9 -

Burrata cheese, vine-ripened tomatoes, fresh basil, rocket greens, olive oil and aged balsamic

#### Frisee' Aux Lardon Salad - 9 -

Farm fresh poached egg, curly endive, crispy bacon, and red onion in a warm tomato vinaigrette

## 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 any salad - Chicken 5, Seared Scallops 12, Salmon 6

# CURE

#### **SOUPS**

#### Shrimp and Corn Chowder- 9 -

Diced sweet potato, creamy corn broth, fresh thyme, white truffle oil

## Five Onion - 7 -

Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, and Swiss cheese

#### Creamy Tomato -5 -

Fire roasted Roma tomatoes, mirepoix, herbs, touch of cream

# Sandwiches and 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

#### BBQ Pulled Pork Sandwich-11 -

Braised tender Creekstone Farms pork, ginger beer barbeque sauce, melted cheddar cheese, cripsy onion strings, arugula greens on brioche

## Corned Beef Rueben -11 -

Zesty Sauerkraut, house made Thousand Island dressing , Swiss cheese on marble rye bread

## Bangin' BLT -8 -

Crisp applewood smoked bacon, Bibb lettuce, vine-ripened tomato, herb-mayo on a toasted ciabatta roll

# Green Curry Chicken Salad-10 -

Red apple, shallots, pistachios, fresh herbs, touch of mayo, lettuce, and tomato served on a golden toasted ciabatta roll

#### Duck Confit Panini -12 -

Caramelized onions, blueberry jam, whipped goat cheese, arugula, and balsamic reduction, pressed in a brioche bun

# Grilled Vegetable Ravioli -14 -

Filled with zucchinni, yellow squash, spinach, romano and parmesan cheese in a fresh basil pesto - Add Scallops -12

#### Lobster Mac and Cheese -20 -

Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus

## **SIDES**

Cornbread Skillet-7

Warm Fingerling Potato Salad -5

Grilled Citrus Asparagus -4

Sautéed Garlic Broccolini -5

Cumin Glazed Baby Carrots -4