

APPETIZERS

- Peanut Butter n' Jelly Pork Ribs - -
Dry rubbed, slow smoked in house, brushed with raspberry preserve, served with peanut butter sauce - 14
- Bacon Wrapped Brussel Sprouts -
Crispy fried polenta, arugula, IPA - mustard sauce - 12
- Cornflake Battered Chicken and Waffle -
Buttermilk waffle, cinnamon - roasted pumpkin puree, jalopeno-maple syrup - 14
- Confit Duck Drumettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12
- Heirloom Tomato Bruschetta - -
Multi-colored grape tomatoes, garlic rubbed baguette, melted mozzarella, fresh basil, balsamic reduction, rosemary sea salt - 9
- P.E.I Sautéed Mussels -
Butternut squash puree - white wine broth, sage, grilled orange, toasted baguette - 12

SALADS

- Fall Harvest -
Roasted apples, caramelized chipolinni onions, crasins, baby spinach, Manchego cheese, pumpkin goddess dressing - 11
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8
- Grilled Romaine Wedge -
Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10
- Kale Caesar -
Torn leafy greens, house made creamy dressing, polenta croutons, pickled red onion, shaved parmesan - 12

Add to salad - Chicken 5, Salmon 7, Steak 8

CURE



Exec Chef / Owner Julie Cutting

Chef de Cuisine Kurt DeVay

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, golden Swiss cheese - 9
- Roasted Red Pepper and Cauliflower -
Vegetable broth, paprika, fresh herbs, sweet onion, perfectly pureed, shaved parmesan - 7
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

ENTRÉES

- Black Garlic Crusted Ribeye -
Gorgonzola-spinach soufflé, herb roasted carrots and chipolinni onions - 36
- Signature Braised Short Rib -
Au gratin potatoes, crispy bacon, fried brussel sprouts, beurre rouge sauce - 24
- Crispy Skinned Salmon -
Butternut squash cous cous, roasted beet and goat cheese puree, grilled asparagus, sprinkled with pepitas - 22
- Cider Glazed Pork Chop -
Cinnamon-apple cornbread stuffing, broccolini, sage-brown butter - 26
- Crispy Skinned Chicken Statler -
Roasted yukon gold potato - radish - fennel hash, caulinni, fig - butter sauce - 21
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27
- Rosemary Marinated Lamb Porterhouse -
Farro-tomato-mint, house smoked local carrots, cucumber-tzatziki sauce, balsamic reduction - 27
- Vegetarian Wellington -
Marinated portobellos, mozzarella, red pepper, zucchinni, summer squash, wrapped in golden baked puff pastry. Served with crispy polenta - 16
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, ritz cracker crumbs, white truffle oil - 23