

APPETIZERS

Peanut Butter n' Jelly Pork Ribs - -
Dry rubbed, slow smoked in house, brushed with raspberry preserve, served with peanut butter sauce - 14

Heirloom Tomato Bruschetta - -
Multi-colored grape tomatoes, garlic rubbed baguette, melted mozzarella, fresh basil, balsamic reduction, rosemary sea salt - 9

Confit Duck Drummettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12

Pan Seared Crab Cakes -
Avacado-corn salsa, chipotle aioli, grilled lime - 13

Cure's Charcuterie Board - -
Assortment of sliced meats, Imported cheeses, pickled vegetables, spreads and grilled bread - 16

Wild Maine Mussels -
Green curry - ginger - white wine - coconut milk broth, tomato, cilantro garnish, grilled bread - 12

SALADS

Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8

Melon and Prosciutto Caprese -
Baby arugula, cantaloupe, mozzarella, basil, balsamic vinaigrette - 12

Grilled Romaine Wedge -
Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10

Fresh Berry - -
Maine blueberries, green apple, baby spinach, pomegranate-poppy seed vinaigrette, toasted almonds, crumbled goat cheese - 11

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

CURE



Exec Chef / Owner Julie Cutting

*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 - 8

Roasted Red Pepper and Cauliflower -
Vegetable broth, paprika, fresh herbs, sweet onion, perfectly pureed, parmesan crisp - 7

Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

ENTRÉES

Cola-BBQ Braised Short Rib -
Red bliss potato-caper-herb-potato salad, tri-colored French green beans, crispy fried shallots - 24

New York Strip Steak -
Crispy hand cut pomme frites, grilled zucchini & summer squash, roasted garlic-rosemary compound butter - 35

Almond Crusted Organic Salmon -
Shaved asparagus & orange segment salad, red quinoa, lemon-dill aioli - 22

Bourbon Glazed Pork Chop -
Crispy fried creamy polenta, local arugula, basil - peach chutney, applewood smoked sea salt - 25

Crispy Skinned Statler Chicken -
Black bean - summer vegetable & baby corn succotash, grilled asparagus, avacado crema - 21

Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 26

Rosemary Marinated Lamb Porterhouse -
Farro-tomato-mint, house smoked local carrots, cucumber-tzatziki sauce, balsamic reduction - 27

Vegetarian Wellington -
Marinated portobellos, mozzarella, red pepper, zucchini, 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 - 22

SIDES

Black Rice-Mushroom Risotto - 8

Cornbread with Butter & Honey - 7

Grilled Bread Basket and Butter - 2.5

Chef de Cuisine Kurt DeVay