

APPETIZERS

- P.E.I Sautéed Mussels -
Simmered in sherry broth, wilted kale, chorizo, bleu cheese crumbles, grilled bread - 14
- Heirloom Tomato Bruschetta -
Multi-colored grape tomatoes, melted mozzarella, toasted baguette, fresh basil, balsamic reduction, rosemary sea salt - 11
- Confit Duck Drumettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12
- Black Garlic Butter Escargot -
Shallot, parsley, white wine, crusty bread - 16
- Chicken Liver Pâté - -
Brandied cherries, dried cranberries, pickled red onion, grilled bread - 13
- Pan Seared Crab Cakes -
Traditional Remoulade sauce, arugula, pickled red onion, fresh lemon - 15

SALADS

- Classic Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 11
- Kale Caesar -
Tom leafy greens, house made creamy dressing, polenta croutons, pickled red onions, shaved parmesan - 12
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8
- Add to salad - Chicken 7, Salmon 8, Steak 9

CURE



Exec Chef / Owner Julie Cutting

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

SOUPS

- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP
- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9
- Red Pepper Bisque -
Smooth puree of herbs, vegetables and red pepper, touch of cream, crispy hush puppy garnish - 8

ENTRÉES

- All Natural NY Strip -
Warm fingerling - black garlic - garden herb - potato salad, grilled broccolini, Harissa butter - 38
- Korean BBQ Short Rib -
Sautéed white wine - garlic - green beans, green onion and cheddar biscuit 26
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 28
- Grilled Pork Chop -
Fried polenta cake, green apple - jicama slaw, hot - honey glaze - 27
- Parmesan Crusted Salmon -
Crispy potato pancake, citrus roasted asparagus, red pepper beurre blanc - 25
- Pan Seared Chicken Statler -
Brown sugar - dark chili roasted sweet potatoes, sautéed zucchini and squash, chipotle aioli- 24
- Vegetarian Burrata Ravioli -
Baby spinach, tomato, caramelized onion and portobello mushrooms, pesto sauce, balsamic reduction, grilled bread - 21
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 24

SIDES

- Grilled Bread Basket & Butter - 3
- Cornbread - Butter & Honey - 7

Chef de Cuisine Kurt DeVay