

## APPETIZERS

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- Black Garlic Butter Escargot -  
*Shallot, parsley, white wine, crusty bread - 16*
- Heirloom Tomato Bruschetta - -  
*Multi-colored grape tomatoes, melted mozzarella, toasted baguette, fresh basil, balsamic reduction, rosemary sea salt - 11*
- Pan Seared Crab Cakes -  
*Traditional Remoulade sauce, arugula, pickled red onion, fresh lemon - 15*
- Cure's Charcuterie Board -  
*Assortment of sliced meats, Imported cheeses, pickled vegetables, spreads and grilled bread - 18*
- Confit Duck Drumettes -  
*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12*
- P.E.I Sautéed Mussels -  
*Simmered in sherry broth, wilted kale, chorizo, bleu cheese crumbles, grilled bread - 14*

## SALADS

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- 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, herb croutons, pickled red onion, 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

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- 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

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- Grilled NY Strip -  
*Crispy potato nest, roasted zucchini and summer squash, herb compound butter - 38*
- Korean BBQ Short Rib -  
*Sautéed green beans, scallion-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*
- Pan Seared Chicken Statler -  
*Turkish potato salad, sautéed kale, Saffron aioli- 24*
- Crispy Skin Organic Salmon -  
*Herbed Israeli cous-cous, baby crew cut carrots, tarragon dressing - 25*
- 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

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

Chef de Cuisine Kurt DeVay