

## APPETIZERS

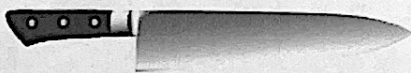
- Housemade Meatball -  
*New England grape jelly-BBQ, creamy polenta, shaved parmesan, smoked salt - 15*
- Mushroom Forrester -  
*Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, grilled baguette, white truffle oil - 12*
- Bleu Cheese Stuffed Dates - -  
*Wrapped in crispy bacon, toasted almonds, balsamic reduction - 14*
- Stewed P.E.I Mussels -  
*White wine, Harissa, wilted kale, grilled bread - 16*
- Confit Duck Drummettes -  
*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 13*

## SALADS

- Classic Wedge -  
*Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13*
- Kale Caesar -  
*Tom leafy greens, house made creamy dressing, herb croutons, pickled red onions, shaved parmesan - 12*
- Simple Greens -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11*

Add to salad - Chicken 7, Salmon 8, Steak 9

# CURE



## SOUPS

- Broccoli Cheddar -  
*Onion, garlic, carrot, smoked paprika, grated sharp cheddar - 11*
- French Onion -  
*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12*
- Lobster Bisque -  
*Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18*

## ENTRÉES

- All Natural NY Strip -  
*Chili rubbed sweet fingerling potatoes, sautéed green beans, black garlic-worcestershire butter - 41*
- Red Wine Braised Short Ribs -  
*Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce - 28*
- Pan Roasted Duck Breast -  
*Black forbidden rice-mushroom risotto, wilted baby spinach, balsamic, white wine beurre blanc - 32*
- Grilled Pork Chop -  
*Cheddar-dried cranberry-bread pudding, seared brussel sprouts + bacon, honey mustard sauce - 31*
- Parmesan Crusted Salmon -  
*Vegetable farro pilaf, broccolini, lemon-caper sauce - 29*
- Pan Seared Chicken Statler -  
*Creamy - cheesy cauliflower, roasted asparagus, saffron aioli - 27*
- Lamb Shank -  
*Creamy Parmesean polenta, tomato Provençal, rosemary sea salt - 34*
- Vegetable Ravioli - -  
*Filled with portabella, onions, asparagus, zucchini, red pepper, roasted garlic, ricotta + mozzarella, served in a pesto sauce with shaved parmesan cheese, arugula, and grilled bread - 25*
- Lobster Mac and Cheese -  
*Cavatappi pasta, three cheeses, fresh lobster meat, sherry-momay sauce, Ritz cracker crumbs, white truffle oil - 30*

## SIDES

- Grilled Bread Basket & Butter - 5
- Cornbread - Butter & Honey - 7

Exec Chef & Owner Julie Cutting Instagram @julie7612 ~ Head Chef Kurt DeVay  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness