

APPETIZERS

- Tapanade Flatbread -
Roasted garlic-red pepper hummus, kalamata-green olives-capers, crumbled goat cheese, balsamic reduction, parsley, lemon - 14
- Stewed P.E.I Mussels -
White wine, Harrissa, wilted kale, grilled bread - 16
- 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
- Confit Duck Drumettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 13

SALADS

- Poached Pear -
Chiffonade radicchio, blue cheese, sherry-shallot vinaigrette, candied walnuts - 14
- Classic Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13
- 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

- Fall Pumpkin -
Smooth puree, cinnamon, all spice, cream, pepitas, fried sage - 11
- 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 - 12

ENTRÉES

- All Natural NY Strip -
Chili spiced sweet potato fingerlings, 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 -
Roasted delicata squash rings, sherry wilted kale, apple cider glaze - 27
- 1/2 Rack of Lamb -
Creamy Parmesean polenta, tomato Provençal, rosemary sea salt - 34
- Curry Roasted Cauliflower Steak -
Spiralized zucchini + summer squash, pesto, parmesan crisp -25
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 30

SIDES

- Grilled Bread Basket & Butter - 3
- 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