

LOCAL FAVORITES

THREE FOR \$23 OR FIVE FOR \$30

FARM CHEESE BOARD

Humboldt Fog - goat, Midnight Moon - goat
Bay Blue - blue cheese, Sottocenere al
Tartufo, Old Chatham Camembert

served with: seasonal
fruit jam, honey comb,
marcona almonds,
local raisin nut bread

CHARCUTERIE BOARD

Bresaola, Wild Boar Salami, 'Nduja
Pâté de campagne, Coppa

served with: farm
butter, seasonal
mustard, cornichons,
mediterranean olives,
local sourdough bread

STARTERS

SOURDOUGH MICHE BREAD

wheat and malted barley flour, honeycomb and smoked sea salt butter V

6

DEVILED EGGS

peewee's farm eggs, pickled mustard seeds, smoked paprika, fresh chives V (GF)

12

FRENCH 'FIVE' ONION SOUP

sweet caramelized onion, gruyère, parmesan, sourdough croutons

9

CURE SUMMER FLATBREAD

roasted garlic, sausage, arugula, fontina, parmesan cheese

13

LEMONGRASS CHICKEN MEATBALLS

cola glazed, scallions

12

SMOKEY SPINACH DIP

spinach, smoked gouda, old bay, local bread V

9

CRISPY KOREAN FRIED TOFU

agave ketchup glaze, scallions, roasted sesame seeds (V)

9

SALADS

LITTLE GEM CAESAR

parmesan crisps, whole wheat
croutons, parmigiano reggiano,
caesar dressing V

13

VIRGINIA FARMS LOCAL GREENS

shaved strawberries, pickled shallots,
toasted pistachios, white balsamic
dressing V (GF)

13

SALAD ADD ONS:

chicken breast
crispy fried chicken thigh
loch duart salmon
1855 angus hanger steak

8

7

8

9

BURGER

CURE B&B

CHEESEBURGER

half-pound custom blend
burger, applewood bacon,
larger-onion marmalade,
brie cheese, bibb lettuce,
heirloom tomato, brioche bun

27

V = Vegetarian (V) = Vegan (GF) = Gluten-free

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