

# SMOOTHIES & JUICE

**BALANCE SMOOTHIE** (GF) (DF) 8  
banana, strawberry, coconut milk,  
almond flour

**REFRESH SMOOTHIE** (GF) (DF) (NF) 8  
kale, apple, kiwi, banana

**ROCKIN' BEET JUICE** (GF) (DF) (NF) 8  
apple, carrot, beet, lemon, ginger

**PURE GREENS JUICE** (GF) (DF) (NF) 8  
apple, cucumber, celery, romaine,  
zucchini, kale, spinach, lemon, ginger

**GOLDEN GIRL JUICE** (GF) (DF) (NF) 8  
pineapple, carrot, turmeric, lemon, ginger

# EYE OPENERS

**SEASONAL MIXED BERRIES** 15  
agave syrup, morning muffin  
crumbles (DF) (NF)

**GREEK YOGURT** 14  
mixed berries, mango puree,  
oven-roasted pistachio (GF)

**PEANUT BUTTER OVERNIGHT  
OLD-FASHIONED ROLLED OATS** 14  
greek yogurt, fresh blueberries,  
caramelized pecan (GF)

**MARKET FRUIT PLATE** 15  
cantaloupe, watermelon,  
blackberries, passion fruit coulis (GF) (DF) (NF)

# FROM OUR BAKERY

\$6 EACH OR THREE FOR \$15

authentic almond syrup deep croissant  
mixed berries "hotpocket"

"not so" baked monkey bread  
"beignet" from old times

nutella stuffed croissant  
seasonal daily chef's special

# OUR FARM EGGS

**TWO EGGS ANY STYLE** 22  
choice of bacon, pork patties, or chicken  
sausage, roasted yukon gold potatoes (GF) (NF)

**WILD MUSHROOM OMELET** 23  
wild mushrooms, goat cheese, herb  
roasted yukon gold potatoes (GF) (NF) V

**EGG WHITE & CRAB FRITTATA** 26  
jumbo crab meat, asparagus tips, tomato  
confit, persian cucumber salad

**AVOCADO TOAST** 19  
shaved cucumber, breakfast radishes,  
arugula salad, fried capers V  
add one egg any style 3

**PLANT BASED BOWL** 25  
vegan "just egg" tofu, espelette spice, sun  
dried tomato, yukon potato, baby bell  
pepper, green onion (V)

**BUTTERMILK PANCAKES** 14

**BRIOCHE FRENCH TOAST** 14

**BELGIAN WAFFLE** 14  
add banana, or berries, or chocolate chips 3

# SALADS

**LITTLE GEM CAESAR** 13  
parmesan crisps, whole wheat croutons,  
parmigiano reggiano, caesar dressing V

**VIRGINIA FARMS LOCAL GREENS** 13  
shaved strawberries, pickled shallots,  
toasted pistachios, white balsamic  
dressing V (GF)

**NICOISE SALAD** 18  
ventresca white tuna belly in oil, haricot  
vert, cucumber, radish, potato, black  
olives, heirloom tomato, hardboiled egg (GF)

**ANCIENT GRAINS SALAD** 15  
tuscan kale, fresh apple, avocado,  
poached egg, lemon vinaigrette V

**SALAD ADD-ONS:**  
**chicken breast** 8  
**crispy fried chicken thigh** 7  
**loch duart salmon** 8  
**1855 angus hanger steak** 9

# THE LOCAL FAVORITES

Sandwiches come with choice of: french fries,  
potato chips, coleslaw or sweet potato fries

**CURE B&B CHEESEBURGER** 24  
half-pound custom blend burger,  
applewood bacon, larger-onion marmalade,  
brie cheese, bibb lettuce, heirloom tomato,  
brioche bun

**CRISPY CHICKEN SANDWICH** 23  
togarashi mayo, black garlic shoyu sauce,  
cabbage, local brioche bun

**KIMCHI AND AVACADO GRILLED  
CHEESE SANDWICH** 22  
chopped kimchi, scallions, mashed  
avocado, cooper cheese, gochujang,  
honey, sesame oil V

**LOCH DUART SCOTTISH SALMON** 25  
charred sweet corn, mascarpone risotto,  
fennel, orange segments, herbs (GF)

**ROASTED POULET RÔTI** 25  
duo of carrots, burnt jumbo summer carrot  
purée, grilled rainbow heirloom carrots,  
black garlic, vine tomatoes

**GRILLED 1855 ANGUS HANGER STEAK** 29  
french fries, maître d'hôtel butter (GF)

# FROM OUR BAR

**MAKE YOUR OWN MIMOSA FLIGHT** 35  
1 bottle of La Marca, 4 juices of the day

**BLOODY MARY** 15  
Tito's, bloody mary mix, olives

**CLASSIC MIMOSA** 12  
La Marca, orange juice

**cure**  
bar & bistro

*Brunch*

11:00AM - 2:00PM