

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,
honeycomb,
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,
radishes, smoked paprika, fresh chives V GF

12

FRENCH "FIVE" ONION SOUP

sweet caramelized onions, gruyère,
parmesan, sourdough croutons

9

LEMONGRASS CHICKEN MEATBALLS

cola glazed, scallions

12

CRAB & SPINACH DIP

maryland lump crab, spinach, smoked gouda,
old bay, local bread

16

GRILLED CHARRED OCTOPUS

almond romesco, ancho chile peppers,
pomme croquette

15

CRISPY KOREAN FRIED TOFU

agave ketchup glaze, scallions, roasted
sesame seeds V

9

SALADS

SUMMER SQUASH ASPARAGUS

GRANNY SMITH SALAD
green zucchini, asparagus, granny smith
apple, toasted almonds, citrus dressing V

13

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

BABY ICEBERG WEDGE

applewood bacon, heirloom tomatoes,
balsamic pearls, fresh chives, creamy blue
cheese dressing GF

14

CHILLED STONE FRUIT BURRATA CHEESE

roasted peach, fresh apricot, grilled plum,
shaved radish, pole beans, cherry tomato,
shichimi togarashi GF

14

NICOISE SALAD

ventresca white tuna belly in oil, haricot
vert, cucumber, radish, potato, black
olives, heirloom tomato, hardboiled egg,
dijon vinaigrette GF

18

Dinner

5:00PM - 10:30PM

CURE
bar & bistro

ENTREES

LOCH DUART SCOTTISH SALMON

cauliflower soubise, rainbow cauliflower,
farro pilaf, citrus gremolata

29

ROASTED POULET RÔTI

yukon gold pommes dauphinoise,
king trumpet mushrooms, au jus

29

CURE B&B BURGER

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

27

SEARED MAINE SCALLOPS

sweet corn crème, crispy prosciutto di parma,
olive oil maltodextrin

33

PLANT-BASED BOWL

coconut curried heart of palm, seasonal
vegetables, brown rice V

27

GRILLED 1855 ANGUS HANGER STEAK

charred green zucchini, green onion, almond
sweet potato skordalia, jus

38

GRILLED COLORADO DOUBLE LAMB CHOPS

celeriac purée, cipollini onions, broccolini,
salsa verde

42

WILD MUSHROOM RAVIOLI

burrata cheese, wilted greens, balsamic reduction,
rocket pesto, salted walnuts V

29

FEATURED DISH OF THE DAY

ask about our featured chef's special of the day

Market \$