

june  
2020

## SMALL PLATES SOUPS &amp; FRIES

<b>Nachos el Curioso</b>	small/large 16 / 23	 <b>Spicy Broccolini</b>	12
double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream		water chestnuts, candied kumquats, thai chili anchovy sauce	
<b>Roasted Garlic Hummus</b>	13	<b>Curry Roasted Cauliflower</b>	11
olive oil, cucumber, tomato, feta, w/grilled pita bread		w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce	
<b>Yellowtail Crudo</b>	15	<b>Mac 'n' Cheese</b>	12
olive oil, lime, harissa, crispy capers		havarti, cheddar, goat & blue cheeses, breadcrumbs	
<b>Yellowtail Coconut Ceviche</b>	16	<b>Asparagus farmers' market special</b>	14
mango, pickled pepper, avocado, white corn tortilla chips		chili rubbed, served w/a wedge of lemon	
 <b>Spicy Thai Satay Skewers</b>	12	 <b>Spicy Chicken Tortilla Soup</b> small/large 10/15	
thai-marinated steak <u>OR</u> chicken thighs, spicy cucumber salad, spicy peanut sauce		garnished w/scallions, avocado and monterey jack cheese	
 <b>Hot Popcorn shrimp/chicken</b>	15/12	<b>Mexican Style Corn on the Cob</b>	7
served w/cajun seasoning, ranch dressing, fresh lemon		w/garlic aioli, grated monterey jack cheese and chili spice	
<b>Beer Poached Peel &amp; Eat Wild Shrimp</b>	16	 <b>Double Pork Chili</b> small/large 12/19	
Allagash Curieux Ale, harissa, garlic, lemon honey butter, bay leaf, toasted baguette		roasted pork shoulder and hickory-smoked bacon w/ale, pinto beans, apricot, an assortment of dried chilies topped w/cheddar & scallions	
<b>Roasted Brussel Sprouts</b>	14	<b>House Fries</b>	7
golden beet purée, burrata, balsamic reduction		hand cut fries, house ketchup	
		<b>Onion Rings</b>	8
		house made ranch and salsa roja dipping sauce	

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## HANDMADE PASTAS

<b>Insalata Mediterranea</b>	19	<b>Prosciutto &amp; Pea, Pesto Pasta</b>	22
pasta salad of cucumbers, garbanzo beans, olives, peas, spinach, carrots, grilled zucchini, pickled peppers, feta, tossed in torchio pasta w/sherry vinaigrette and pesto add grilled chicken <u>or</u> salami 5 <u>or</u> grilled shrimp 8		torchio pasta, cherry tomato, aged monterey jack cheese	
 <b>Spicy Drunken Noodles</b>	19	 <b>Spicy Miso Braised Short Rib Ragu Pasta</b>	22
mushroom, carrot, leek, water chestnut, onion, basil, thai chilies		Niman ranch beef, harissa, mushroom, crispy shallots, cilantro	
add satay chicken 5 steak 8 <u>or</u> shrimp 8		 <b>Spicy Seafood Red Coconut Curry</b>	24
<b>Bucatini Bolognese</b>	21	swordfish, salmon, shrimp, served over tagliatelle, tomatoes, pickled peppers, water chestnuts, leeks, carrots, peas	
pork and beef ragu, w/basil & aged monterey jack cheese			

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## LARGE PLATES

<b>Fish 'n' Chips</b>	24	 <b>Steak Frites</b>	27
tempura fried cod, cole slaw, hand cut fries, house tartar sauce, house ketchup		harissa rubbed hanger steak, roasted cauliflower, hand cut fries, scallions, aged monterey jack cheese, garlic aioli	
<b>Chili Rubbed Grilled Swordfish</b>	26	 <b>"Kung Pao" Chinese Style Fried Chicken</b>	24
mango pickled pepper salsa, roasted cauliflower, broccolini		black bean marinated half chicken tossed w/chilies, peanuts, cilantro and scallions, served w/choice of side	
<b>Pan Roasted Salmon</b>	26		
romesco sauce, spinach & cherry tomatoes			

## BURGERS & HANDHELDS

burgers are 100% grass fed all natural beef on a brioche bun

served w/choice of hand cut fries, house salad, spicy kale caesar salad, mexican stye corn on the cob, farro kale salad or miso slaw

<b>The Curious Palate Grass-Fed Beef Burger</b>	18	 <b>Fried Chicken Sandwich</b>	17
havarti cheese, lettuce, tomato, red onion, pickles, aioli, house ketchup		black bean marinated chicken thigh, lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun	
<b>Bacon Bleu Grass-Fed Beef Burger</b>	18	<b>Miso Short Rib Wrap</b>	18
gorgonzola cheese, hickory-smoked bacon, lettuce, tomato, caramelized onions, guacamole, aioli		short ribs simmered in a soy miso broth w/miso slaw, harissa and pickles in a flour tortilla	
<b>California Grass-Fed Beef Burger</b>	18	 <b>Grilled Swordfish Sandwich</b>	19
aged white cheddar, mixed greens, tomato, red onion, guacamole, mustard aioli		chili rubbed w/remoulade, pickled radish, grilled onions, salsa roja, lettuce, spicy pickled peppers on a brioche bun	
<b>"Tonkatsu" Grass-Fed Beef Burger</b>	17	<b>Veggie Panini</b>	17
havarti cheese, miso slaw, tonkatsu sauce		havarti, grilled zucchini, tomatoes, spinach, moroccan olives, balsamic vinaigrette pressed on country white	

## LEAVES & ROOTS

add grilled chicken or salami \$5, steak skewers \$7  
grilled shrimp, spicy grilled swordfish or roasted salmon \$8

 <b>Spicy Kale Caesar Salad</b>	11
cherry tomatoes, croutons, monterey jack cheese, roasted jalapeño caesar dressing	
<b>Asparagus Salad</b>	18
grilled farmers' market asparagus, chili rubbed, cherry tomato, peas, burrata, hickory smoked bacon crumble, pickled onion & radish, butter lettuce, sherry vinaigrette	
<b>Chopped Salad</b>	11
butter lettuce, tomatoes, red onion, cucumber, green olives, marinated chickpeas, croutons, feta, spicy pickled peppers, sherry wine vinaigrette	
<b>Small Curious Salad</b>	11
marinated chickpeas, feta, moroccan olives, red bell peppers, golden beets, grilled zucchini, mixed greens, balsamic vinaigrette	
<b>Kale &amp; Maple Candied Pecan Salad</b>	12
avocado, golden beets, farro, blue cheese, sherry wine vinaigrette	
<b>Mexican Salad</b>	12
mixed greens w/tortilla chips, cabbage, pinto beans, cherry tomato, pickled peppers, sliced almonds, feta w/avocado-lime and cilantro dressing	

## TACOS

<b>Baja Style Fish Tacos</b>	15
batter-fried fresh cod, pickled red onion, shredded, cabbage, aged monterey jack cheese, cilantro yogurt	
 <b>Spicy Satay Tacos</b>	14
thai-marinated steak <u>OR</u> chicken thighs, harissa, japanese pickles, cucumbers, pickled peppers, crispy leeks and carrots	
 <b>Spicy Swordfish Tacos</b>	15
mango pickled pepper salsa, pickled radish, scallions, salsa roja	
<b>Veggie Medley Tacos</b>	14
cauliflower, broccolini, zucchini, onion, red bell pepper, feta cheese, pico de gallo, salsa roja and avocado	

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