

THE CURIOUS PALATE

* indicates vegetarian

sept. 2017

HANDHELDS

served w/choice of side salad, hand cut fries, caponata, kale salad, watermelon salad, miso slaw *or* mexican style corn on the cob

Veggie Wrap \$15 *

nectarine, cranberries, roasted almonds, red bell peppers, marinated golden beets, mixed greens, aged white cheddar, tossed in cilantro yogurt in a flour tortilla

Veggie Panini \$15 *

havarti, grilled zucchini, tomatoes, spinach, moroccan olives, balsamic vinaigrette pressed on country white

The Florentine \$15 *

goat cheese, grilled zucchini, spinach, tomato, avocado, moroccan olives, balsamic vinaigrette on multi-grain

Heirloom Tomato BLT \$16

hickory-smoked bacon, pickled red onion, butter lettuce, feta, pickles, cilantro yogurt, chimichurri aioli, on country white

Turkey Sandwich \$15

sliced turkey, tomato aioli, nectarine, red onion goat cheese, mixed greens on country white

Chipotle Chicken Wrap \$15

havarti cheese, roasted red peppers, cilantro, scallions, mixed greens, chipotle aioli in a flour tortilla

Chicken Salad Sandwich \$15

roasted almonds, scallions, cranberries, pesto & aioli, mixed greens on country white

Chicken Club Sandwich \$15

grilled breast w/butter lettuce, tomato, pickled red onion, chicken skin chicharrones & mustard aioli on country white

Fried Chicken Sandwich \$16

black bean marinated chicken thigh, butter lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun

Spicy Thai Satay Sandwich \$16

thai-marinated steak *or* chicken thighs, spicy house-roasted peanut sauce, japanese pickles, avocado, scallions on five-grain

Bánh Mi \$17

vietnamese street sandwich, choice of braised pork belly, chicken breast, thai-marinated steak or thai-marinated chicken thighs mushroom, pickled veggies, cilantro w/chipotle aioli on a baguette

Tonkatsu Wrap \$16

panko fried pork belly *or* chicken breast w/miso slaw in a flour tortilla

BBQ Pulled Pork Sandwich \$16

w/miso slaw and BBQ sauce on a brioche bun

Casablanca Grilled Roast Beef Sandwich \$17

chimichurri aioli, feta, harissa, butter lettuce, tomato, pickled red onions on a baguette

Miso Short Rib Wrap \$18

short ribs simmered in a soy miso broth w/miso slaw, harissa, red onion and pickles in a flour tortilla

Pastreuben \$16

pastrami *or* turkey, havarti cheese, caramelized onions, mustard aioli on five grain + add housemade sauerkraut for \$1

Angler Wrap \$16

panko-fried cod, remoulade, lettuce, tomato, pickled red onions & avocado in a flour tortilla

The Brooklynier \$17

smoked salmon, goat cheese, tomato aioli, red onion, tomato and house pickles on country white

HANDHELDS CONT.

Grilled Swordfish Sandwich \$18

pickled radish, grilled onions, salsa roja, lettuce spicy pickled peppers, remoulade on a brioche bun

Fried Spicy Shrimp Po'Boy \$19 Fried Calamari Po'Boy \$17

lettuce, tomato, pickles, pickled red onion, w/remoulade on a hoagie roll

Wasabi Shrimp Wrap \$18

wild mexican blue shrimp, lettuce, pickled radish, nori, avocado, wasabi aioli, miso dressing, flour tortilla

PB&J \$9 *

choice of house made strawberry, raspberry, blueberry, apricot or blackberry jam, house peanut butter on country white

BURGERS

*100% grass fed all natural ground beef, turkey, or veggie patty, on a brioche bun served w/choice of hand cut fries, side salad, caponata, kale salad watermelon salad, miso slaw *or* mexican style corn on the cob*

The Curious Palate Grass-Fed Beef Burger \$17

havarti cheese, lettuce, tomato, red onion, pickles, aioli, tomato jam

Bacon Bleu Grass-Fed Beef Burger \$18

hickory-smoked bacon, lettuce, tomato, guacamole, gorgonzola cheese, caramelized onions, aioli

California Grass-Fed Beef Burger \$17

guacamole, aged white cheddar, tomato, mixed greens, red onion, mustard aioli

The Acropolis Grass-Fed Beef Burger \$18

hickory-smoked bacon, feta, pickled peppers, pickled red onion, tomato, lettuce, chimichurri aioli, cilantro yogurt sauce

"Tonkatsu" Grass-Fed Beef Burger \$16

w/miso slaw and havarti cheese slathered in tonkatsu sauce

Veggie Burger \$16 *

havarti cheese, lettuce, tomato, red onion, pickles, ranch dressing

FRIES

House Fries \$6 *

hand-cut potatoes, house ketchup

Chili Cheese Fries \$10

double pork chili, aged white cheddar, scallions and havarti cheese

Four Cheese Fries \$8 *

four cheese mornay sauce and chives add bacon \$2

TACOS

3 of each

Spicy Swordfish Tacos \$14 (additional \$4.65/ea)

pickled peppers, radish, and mango salsa, scallions, salsa roja

Baja Style Fish Tacos \$14 (additional \$4.65/ea)

batter-fried cod, pickled red onion, shredded cabbage, aged monterey jack, cilantro yogurt

Spicy Satay Tacos \$12 (additional \$4/ea)

thai-marinated steak *or* chicken thighs, japanese pickles, cucumbers, pickled peppers, fried leeks and carrots, harissa

Squash Blossom \$13 (additional \$4.35/ea) *

goat cheese stuffed & fried blossoms w/red bell peppers, havarti cheese, caramelized onion, guacamole, sour cream

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LEAVES & ROOTS

add grilled chicken \$4, steak or wild shrimp \$6

Summer Nectarine & Burrata Salad \$15 *

Fresh basil and mixed greens tossed in olive oil, toasted almonds and drizzled w/a strawberry shrub reduction

+ Creminelli prosciutto \$3

Chicken Salad \$16

almonds, cranberries, scallions, pesto, and aioli w/cucumber, red bell peppers, balsamic vinaigrette, mixed greens

Brooklyn Salad \$17

smoked salmon, goat cheese, tomatoes, red onion, cucumbers, balsamic vinaigrette, mixed greens

Misto Garden Salad \$15 *

cucumbers, nectarine, red onion, cherry tomatoes, avocado, sherry wine vinaigrette, mixed greens

Caesar Salad Chicken \$16 Shrimp \$19

baby romaine lettuce, cherry tomatoes, torn croutons, monterey jack cheese, roasted jalapeño caesar dressing

Big Curious Salad \$15 *

marinated chickpeas, feta, moroccan olives, red bell peppers, marinated beets, grilled zucchini, mixed greens, balsamic vinaigrette

Spicy Thai Satay Salad \$16

thai-marinated steak or chicken thighs, spicy house-roasted peanut sauce, avocado, red bell peppers, japanese pickles, pickled carrots, scallions, mixed greens, miso dressing

Chopped Salad \$16

spicy sopressata salami or grilled chicken breast, marinated chickpeas, tomatoes, red onion, green olives, torn croutons, cucumber, feta, spicy pickled peppers, romaine & butter lettuce, sherry wine vinaigrette

Kale & Maple Candied Pecan Salad \$15 *

w/avocado, butternut squash, farro, blue cheese and a sherry wine vinaigrette

HANDMADE PASTAS

Spicy Drunken Noodles \$18

stir fried mushrooms, red bell pepper, onion, basil and thai chili
add satay chicken \$4, steak \$6 or shrimp \$6

Smoked Salmon \$19

torchio pasta, spinach, broccolini, capers, lemon, shallots, goat cheese, dill, garnished w/monterey jack cheese

"Classic" Cherry Tomato Tagliatelle \$18 *

cherry tomatoes sauteed w/olive oil, garlic and basil, garnished w/aged monterey jack cheese
add grilled chicken \$4

Spicy Short Rib Ragù Tagliatelle \$24

braised Niman Ranch beef, harissa, mushroom, crispy shallots and cilantro

Bucatini Bolognese \$19

pork and beef ragù garnished w/aged monterey jack cheese & basil

Mushroom Tagliatelle \$19 *

mushroom, farro, kale, butternut squash, aged monterey jack cheese

STARTERS & SOUP

Double Pork Chili small/large \$10/\$16

roasted pork shoulder and hickory-smoked bacon w/ale, pinto beans, apricot, an assortment of dried chilies topped w/cheddar & scallions

Nachos El Curioso small/large \$12/19

double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream

Mac 'n' Cheese \$8 *

havarti, cheddar, goat, and blue cheeses, topped w/breadcrumbs

Mexican Style Corn on the Cob \$6 *

w/garlic aioli, grated monterey jack cheese and chili spice

Fried Calamari \$13

served w/cilantro yogurt, salsa roja and lemon wedge

Hot Popcorn Shrimp \$13

w/cajun seasoning, ranch dressing and lemon wedge

Spicy Broccolini \$10

water chestnuts, candied kumquats, thai chili anchovy sauce

Curry Roasted Cauliflower \$8

w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce

Butternut Squash Soup small/large \$7/\$11

garnished w/peanuts, dry cranberry and chili oil made w/our house chicken broth

Heirloom Tomato Gazpacho small/large \$7/\$11

garnished w/croutons, feta cheese, pickled peppers

ENTREES

Steak Frites \$25

harissa rubbed hanger steak, caponata, hand cut fries, scallions, aged monterey jack cheese, garlic aioli

Chili Rubbed Grilled Swordfish \$24

mango pickled pepper salsa, caponata, broccolini

"Kung Pao" Chinese Style Fried Chicken \$23

black bean marinated half chicken tossed w/chilies, peanuts, cilantro and scallions, served w/choice of side

Fish 'n' Chips \$22

cod, handcut fries, tossed green salad, house tartar sauce

Beer Poached Peel & Eat Wild Shrimp \$27

Allagash Curieux Ale, harissa, lemon honey butter, bay leaf

Squash Blossom Quesadillas \$13 (two per order) *

goat cheese stuffed & fried blossoms, red bell peppers, caramelized onion, monterey jack cheese, served w/guacamole, pico de gallo and sour cream

KIDS

for 12 years and under

PB&J and Fries \$6

Grilled Cheese and Fries \$6

Chicken Fingers and Fries \$8

Cheeseburger and Fries \$8

Fish and Chips \$9

Cheese Quesadillas and Fries \$6

Substitute fries w/farmers' market fruit salad \$3

Handmade Pasta with Butter & Cheese \$5
w/meat & tomato sauce \$8

Farmers' Market Fruit Salad \$6

House made ice cream, \$4/scoop