

SMALL PLATES SOUPS & FRIES

Nachos el Curioso small/large	14 / 21	Brussel Sprouts	12
double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream		bacon, burrata, strawberry shrub reduction	
Spicy Roasted Garlic Hummus	12	Crispy Kabocha Squash	11
olive oil, cucumber, tomato, feta, w/grilled pita bread		chimichurri and salsa roja dipping sauce	
Poke	16	Spicy Broccolini	12
yellowtail, sweet soy sauce & chili oil, scallions, avocado, nori & black sesame crostini		water chestnuts, candied kumquats, thai chili anchovy sauce	
Hamachi Crudo	15	Curry Roasted Cauliflower	11
yellowtail, chilled soy dashi broth, crispy brussel sprouts, hawaiian lava salt, crispy shallots		w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce	
Spicy Thai Satay Skewers	12	Mac 'n' Cheese	9
thai-marinated steak <u>OR</u> chicken thighs, spicy cucumber salad, spicy peanut sauce		havarti, cheddar, goat & blue cheeses, breadcrumbs	
Pomegranate Glazed Steak Skewers	12	Spring Pea Bisque small/large	9/14
sumac, tomatoes, cilantro yogurt		garnished w/crispy prosciutto and cilantro yogurt	
Octopus Carpaccio	14	Spicy Chicken Tortilla Soup small/large	9/14
chimichurri aioli, lemon vinaigrette, moroccan olives, pickled fresno chiles, capers		garnished w/scallions and avocado	
Hot Popcorn Shrimp	14	Double Pork Chili small/large	11/18
served w/cajun seasoning, ranch dressing, fresh lemon		roasted pork shoulder and hickory-smoked bacon w/ale, pinto beans, apricot, an assortment of dried chilies topped w/cheddar & scallions	
Beer Poached Peel & Eat Wild Shrimp	15	House Fries	7
Allagash Curieux Ale, harissa, garlic, lemon honey butter, bay leaf, toasted baguette		hand cut fries, house ketchup	
		Onion Rings	7

LARGE PLATES

Fish 'n' Chips	24	Steak Frites	27
tempura fried cod, house salad, hand cut fries, house tartar sauce, house ketchup		harissa rubbed hanger steak, roasted cauliflower, hand cut fries, scallions, aged monterey jack cheese, garlic aioli	
Chili Rubbed Grilled Swordfish	26	"Kung Pao" Chinese Style Fried Chicken	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	

LEAVES & ROOTS

- Spicy Caesar Salad** 11
baby romaine, cherry tomatoes, croutons, monterey jack cheese, roasted jalapeño caesar dressing
- Kale & Maple Candied Pecan Salad** 12
avocado, butternut squash, farro, blue cheese, sherry wine vinaigrette
- Chopped Salad** 11
romaine & butter lettuce, tomatoes, red onion, cucumber, green olives, marinated chickpeas, croutons, feta, spicy pickled peppers, sherry wine vinaigrette
- Small Curious Salad** 11
marinated chickpeas, feta, moroccan olives, red bell peppers, marinated beets, grilled zucchini, mixed greens, balsamic vinaigrette

<p>Fat Asparagus Salad 16 grilled farmers' market jumbo asparagus, market english peas, burrata, hickory smoked bacon crumble, pickled onion & radish, butter lettuce, sherry vinaigrette</p>	<p>farmers' market special</p>
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TACOS

- Baja Style Fish Tacos** 14
batter-fried fresh cod, pickled red onion, shredded, cabbage, aged monterey jack cheese, cilantro yogurt
- Spicy Satay Tacos** 12
thai-marinated steak OR chicken thighs, harissa, japanese pickles, cucumbers, pickled peppers, crispy leeks and carrots
- Spicy Swordfish Tacos** 14
mango pickled pepper salsa, pickled radish, scallions, salsa roja
- Crispy Cauliflower Tacos** 13
guacamole, salsa roja, cabbage, cilantro, scallions, aged monterey jack cheese

BURGERS & HANDHELDS

burgers are 100% grass fed all natural beef, turkey, or veggie patty on a brioche bun served w/hand cut fries, house salad, miso slaw, spicy caesar salad or kale salad

- The Curious Palate Grass-Fed Beef Burger** 18
havarti cheese, lettuce, tomato, red onion, pickles, aioli, tomato jam
- Bacon Bleu Grass-Fed Beef Burger** 18
gorgonzola cheese, hickory-smoked bacon, lettuce, tomato, caramelized onions, guacamole, aioli
- California Grass-Fed Beef Burger** 18
aged white cheddar, mixed greens, tomato, red onion, guacamole, mustard aioli
- "Tonkatsu" Grass-Fed Beef Burger** 17
havarti cheese, miso slaw, tonkatsu sauce
- The Acropolis Grass-Fed Beef Burger** 18
feta cheese, hickory-smoked bacon, lettuce, tomato, pickled peppers & onion, chimichurri aioli, cilantro yogurt
- Veggie Burger** 16
house veggie patty, havarti cheese, lettuce, tomato, red onion, pickles, ranch dressing
- Fried Chicken Sandwich** 16
black bean marinated chicken thigh, lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun
- Miso Short Rib Wrap** 18
short ribs simmered in a soy miso broth w/miso slaw, harissa, red onion and pickles
- Grilled Swordfish Sandwich** 19
chili rubbed w/remoulade, pickled radish, grilled onions, salsa roja, lettuce, spicy pickled peppers on a brioche bun
- BBQ Pulled Pork Sandwich** 17
w/miso slaw and BBQ sauce on a brioche bun

HANDMADE PASTAS

- Spicy Miso Braised Short Rib Ragu Pasta** 22
Niman ranch beef, harissa, mushroom, crispy shallots, cilantro
- Cherry Tomato Pasta** 19
cherry tomatoes sauteed w/olive oil, garlic and basil, topped w/aged monterey jack cheese
add grilled chicken breast 4
- Bucatini Bolognese** 20
pork and beef ragu, garnished w/basil and aged monterey jack cheese
- Prosciutto & Pea Pasta** 22
torchio pasta, prosciutto, market english peas, mushroom, cream, topped w/aged monterey jack cheese
- Mushroom Tagliatelle** 19
mushroom, farro, kale, butternut squash, aged monterey jack cheese
- Spicy Drunken Noodles** 19
mushroom, carrot, leek, water chestnut, onion, basil, thai chilies
add satay chicken 4 steak 6 or shrimp 6

** Ingredients may be omitted, but not substituted **