SUNDAY BRUNCH

WESTERN FRITTATA  9.95
with diced ham, bell peppers, sweet onions, cheese, potato
and egg, served with a mini garden salad

CRANBERRY CREAM CHEESE FRENCH TOAST  9.95
with a cranberry drizzle and a side of local maple syrup

LOX & BAGEL PLATE  9.95
lightly toasted, locally made bagel with smoked salmon,
cream cheese, sliced tomato, capers and red onion,
topped with micro greens

LOBSTER COCKTAIL  18.95
with housemade spicy chili sauce
*member or other discounts do not apply to lobster cocktail

CHICKEN CORDON BLEU  11.95
served with a mini garden salad
Sunday Brunch
at the CURRIER

SPECIALTY DRINKS

CURRIER BLOODY MARY  9
housemade bloody mix, tito’s vodka, celery & carrot garnish

MOODY’S MIMOSA  9
classic OJ, cointreau, & prosecco

MERCIE CUTTING FLOWERS  10
st. germain elderflower liqueur, grapefruit juice, & prosecco

PEACHES & HERBS  10
muddled peaches, thyme, nutmeg, & prosecco

ROSE BOUQUET  11
rosé vodka, pomegranate juice, & prosecco

WINE

PROSECCO SPLIT  12
SAUVIGNON BLANC  9
PINOT GRIGIO  9
CHARDONNAY  9

BEER

STELLA ARTOIS  6
STONEFACE IPA  8
ALLAGASH WHITE  8
SEASONAL  8
CITIZEN CIDER  8

MUSEUM MIMOSA FLIGHT  18
FLIGHT OF ALL FOUR SPECIALTY MIMOSAS

PRICES DO NOT INCLUDE TAX