

The Pavilion at Curiosity Store

Culinary Experiences Curated by Executive Chef Lindsay Haigh of *Village Hearth Bakery & Cafe*



BRUNCH Served until 2

<p>Brunch Burger* \$24</p> <p>Half Pound grass fed beef burger topped with white cheddar, house made bacon jam, lettuce, confit tomato and a red onion on a Portuguese Muffin*, served with fried potatoes.</p> <p>Add: Avocado \$3, 1 Egg \$2, 2 Pieces of Bacon \$4</p> <p><i>*GF option available add \$3</i></p> <hr/> <p>Chicken & Waffles \$18</p> <p>Panko coated fried dark meat chicken served on top of a buttermilk waffle with hot bourbon / maple syrup and a cooling kale slaw.</p> <hr/> <p>Eggs Benedict*</p> <p>Traditional: Two poached eggs on a Portuguese muffin with wilted spinach, thick sliced ham and hollandaise. \$15</p> <p>Crab Cake Benedict: Two poached eggs on crab cakes with house made slaw and topped with tarragon hollandaise. \$18</p> <p>Veggie Benedict: Two poached eggs over creme fraiche grits with grilled asparagus, confit tomatoes and wilted spinach. \$14</p> <p>Benedict Flight: One of each of the above egg options. \$18</p> <p><i>*GF option available add \$3</i></p> <hr/> <p>Cinnamon Bread French Toast \$12</p> <p>Thick sliced Cinnamon Bread soaked in a vanilla custard served with maple syrup, fresh whipped cream and fresh berries.</p>	<p>Lemon Ricotta Pancakes \$13</p> <p>Light and fluffy ricotta pancakes scented with lemon zest served with blueberry compote and lemon curd.</p> <hr/> <p>Hash & Eggs (GF) \$13</p> <p>Rotating hash served with two over easy eggs.</p> <hr/> <p>Shrimp and Grits (GF) \$20</p> <p>Creme fraiche with poached jumbo shrimp in a thick gravy with crispy bacon and melted onions.</p> <hr/> <p>Avocado Toast* \$11</p> <p>Creamy avocado spread on multigrain toast* with lemon scented ricotta, pickled radishes and micro greens.</p> <p>Add: 2 eggs \$4</p> <p><i>*GF option available add \$3</i></p> <hr/> <p>Sides</p> <p>Hash of the day \$6</p> <p>Grits \$5</p> <p>2 Pieces of Bacon \$4</p> <p>Breakfast Potatoes \$4</p> <p>2 Eggs \$4</p>
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**Consumption of raw or undercooked foods may increase your risk of food borne illness.*

***Please inform your server of any & all food allergies prior to placing your order.*

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BRUNCH Served after 2

BAR SNACKS

Chareuterie Boards \$25
Selection of cured meat, local cheese and house made jam with Village Hearth Bakery & Café bread.

Stuffies (GF) \$12
Two quahog shells generously stuffed with seafood, onion, herbs, corn and panko stuffing.

Crab Cakes (GF) \$18
Two Jumbo Lump crab cakes with spicy remoulade on a bed of sweet vinegar slaw.

Fried Brussel Sprouts (GF) \$11
Deep fried Brussel Sprouts with house made balsamic glaze.

Bang Bang Shrimp (GF) \$20
Deep fried jumbo shrimp dressed with a thai sweet chili sauce, a house made spicy yum yum sauce and creamy vinegar slaw.

Fish & Chips (GF) \$22
Beer battered cod / haddock loins deep fried to a golden brown and served with a side of fried potatoes and a house made sweet pickle tarter sauce.

FLATBREADS

Naan Style Flatbread topped with fresh and house made ingredients and finished in the outdoor Pavilion oven.

Steak \$18
Flank steak, caramelized onions, arugula & horseradish cream.

Caprese \$14
Fresh tomatoes, sliced fresh mozzarella, torn basil and balsamic reduction.

Mushroom Florentine \$18
Shredded cheese blend topped with mixed RI Mushroom Co. mushrooms and fresh spinach.

Buffalo Chicken or Buffalo Cauliflower \$16
House made buffalo sauce topped with choice of chicken or cauliflower, crumbled blue cheese and a cooling ranch drizzle.

Lobster and Shrimp \$25
Crème Fraiche / tarragon cream sauce topped with lobster, shrimp, and corn.

GF option available add \$3

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*Food is a social catalyst for community-
building. A meal is a theater where stories
are shared and trust is nourished. Food
contains its own stories, woven into and
through our lives. We host tables where the
story of food, the literary stories of books,
and the stories of possibilities converge.
That's a pavilion.*

**Curiosity
& co.**

STARTERS // BAR SNACKS

Charcuterie Boards \$25

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SALADS

Curiosity Salad (GF) \$12

Mixed lettuce base with peanut, shaved parmesan, radishes, pickled green beans dressed in a citrus vinaigrette.

Salad Add-Ons: Lobster Salad \$20, Grilled or Fried Shrimp \$11, Steak \$13, Ahi Tuna \$11, Seared Scallops \$18

Burrata & Tomato Balsamic Reduction & Basil (GF) \$12

Narragansett Creamery burrata with fresh / seasonal tomatoes, torn basil and house made balsamic reduction.

Quinoa Bowl "Bibimbap" (GF) \$9

Quinoa base with diced peppers, cilantro topped with bancham of diced cucumber, pickled radishes, sauteed corn, seaweed salad, sesame zucchini, kimchi and a spicy Bibimbap sauce.

Choice of: Flank Steak \$13, 3 Fried or Grilled Shrimp \$11, Ahi Tuna \$11, Sauteed Marinated Mushrooms \$8

SOUPS

Chilled Corn Soup // Lobster Salad (GF) \$28

Chilled corn soup topped with chunks of fresh lobster dressed in a house made tarragon aioli and sweet pickles.

Clam Chowder (GF) \$9

Creamy but light New England Style Clam Chowder loaded with chopped clams, potatoes and corn.

Gazpacho \$8

Fresh tomato based chilled soup with hint of pepper, onion, herbs and finished with a crème fraiche drizzle.

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Caprese \$14

Fresh tomatoes, sliced fresh mozzarella, torn basil and balsamic reduction.

Mushroom Florentine \$18

Shredded cheese blend topped with mixed RI Mushroom Co. mushrooms and fresh spinach.

Buffalo Chicken or Buffalo Cauliflower \$16

House made buffalo sauce topped with choice of chicken or cauliflower, crumbled blue cheese and a cooling ranch drizzle.

Lobster and Shrimp \$25

Crème Fraiche / tarragon cream sauce topped with lobster, shrimp, and corn.

GF option available add \$3

BURGERS // SANDWICHES

The Curiosity Burger \$18

Grass fed beef burger with confit tomatoes, lettuce and pickled red onions.

Add: Bacon \$4

Fried Chicken Sammie \$16

Pickle juice brined dark meat chicken with house made sweet pickles.

Beet Burger \$15

Pastrami spiced beet with a goat cheese remoulade and peppery arugula.

All Burgers / Sandwiches served on a brioche bun* with side of fries or side salad.

**GF bun available add \$3*

Fish & Chips (GF) \$22

Beer battered cod / haddock loins deep fried to a golden brown and served with a side of fried potatoes and a house made sweet pickle tarter sauce.

DINNER

Served after 4

Steak & Potatoes (GF) \$35

Grilled strip steak with compound herb and garlic butter, sauteed mushroom medley, root vegetable mash and grilled asparagus.

Surf & Turf Option: 3 Seared Scallops \$18, 3 Grilled or Fried Shrimp \$11, both \$19

Bone-In Heritage Pork Chop (GF) \$30

Bone-in pork chop with bourbon, apple caramel, mashed root vegetables and sauteed brussels sprouts.

Summer Bounty Pasta (GF) \$20

Ribbon cut vegetable "pasta" dressed in a vegan alfredo sauce with sauteed mushrooms and fresh tomatoes.

PLATED DESSERTS

Milk & Cookies (GF) \$9

Cereal Milk panna cotta with mini cookies.

Next Level Bananas Foster Pudding \$9

Vanilla wafer cookies topped with vanilla pastry cream, brown sugar sauteed bananas and torched merengue.

Fluffernutter Moon Pie \$9

PB & marshmallow cream sandwiched between two layers of chocolate pate sucre.

Boston Cream Pie \$9

Soft yellow cake layers with vanilla pastry cream, chocolate ganache and a cherry / bacon / almond salsa.

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BEER

Bard's Brewery Gluten Free Beer 12 oz - 4.6% Wild honey fades into fresh apple and earthy hops flavors.	\$6
Bigg Summer IPA - Greater Good 16 oz - 8.0% Citrus IPA Juice Bomb, clean citrus, coconut, and stone fruit aromas.	\$9
CA Love - Radiant Pig 16 oz - 7.0% West Coast IPA, bright, tropical and citrusy hop flavors combined with floral cascade notes and a balanced bitterness.	\$7
Coast - Newport Craft 12 oz - 4.0% Pale Ale low calorie packed with tropical and citrus flavors with a soft mouthfeel.	\$5.50
DayBreak - Newport Craft 16 oz - 6.0% Belgian Style Witbier Hints of chamomile and lemon peel.	\$8
Del's Shandy - Narragansett 12 oz - 4.7% Shandy made in collaboration with Del's Frozen Lemonade.	\$5
Drift - Whalers 12 oz - 4.5% Seltzer with a subtle combination of cucumber and lime- neither flavor is overpowering.	\$6
Fresh Catch - Narragansett 12 oz - 4.2% Blonde Ale that is dry hopped with citra for a crisp grapefruit finish.	\$6.50
Harbor Light - Newport Craft 16 oz - 5.0% Lager that is crisp and crushable with a clean finish.	\$6.50
Juicy Fruit - Radiant Pig 16 oz - 5.2% Sour beer with pink guava, papaya and ginger sour flavors combined.	\$8
Pulp Daddy - Greater Good 16 oz - 8.0% New England IPA which is juice forward with citrusy aroma and tropical notes with minimal bittering notes.	\$9
Rise - Whalers 12 oz - 5.5% APA heavily dry hopped with bursts of citrus but clean and dry.	\$5.50

NON-ALCOHOLIC DRINKS

Yacht Club Sodas Cola, Blue Raspberry, Orange Cream.	\$4.25
Yacht Club Sparkling Sparkling Water, Grapefruit Seltzer, Lime Seltzer.	\$4.25
Del's Lemonade	\$4
Black Iced Tea	\$2

SPARKLING WINES

Tre Monti Doppio Barbera Italy Is a dry sparkling red made from the Barbera grape. It has bright fruit characteristics of cherries and raspberries.	\$8 // \$25
Le Colture Sylvoz Prosecco Italy Is light and fresh with orchard fruit and white flower characteristics and a dry finish.	\$9 // \$28
German Gilabert Cava Spain Is a fresh cava with flavors of citrus fruits, honeysuckle, and green apples.	\$12 // \$38

WHITES

Satellite Sauvignon Blanc New Zealand With notes of grapefruits, lemongrass, sweet peas, and green apples.	\$8 // \$25
Muri Gries Pinot Grigio Italy has tempting flavors of fresh ripe pears, lemon zest, and herbs.	\$12 // \$38
Black Girl Magic Riesling USA Is intensely aromatic with ripe apricot, jasmine, and honey notes.	\$13 // \$40
Husch Chardonnay USA Is an elegant example of California Chardonnay where creamy caramel flavors marry with yellow apples and spiced pears.	\$12 // \$38

REDS

Gold Miner's Trek Pinot Noir Australia Is a light bodied easy drinking Pinot Noir with plum and ripe blackberry flavors that finishes with a nice savory note.	\$13 // \$38
Vina Zorzal Garnacha Spain Has a soft mouthfeel with characteristics of blackberries, mint, bramble bushes, and plums.	\$8 // \$25
In Sheep's Clothing Cabernet Sauvignon USA Is fruit forward with black cherry and boysenberry flavor and hints of chocolate and dried rosemary.	\$15 // \$45

ROSE

Collab & Bloom Rose Ausatralia Is a beautiful summertime rose. It is dry and acidic with juicy flavors of watermelons, nectarines, rose petals, and kiwis.	\$11 // \$30
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SANGRIA

Casal Garcia Red Sangria Portugal	\$7 // \$20
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Literary Cocktails

Catch 22 | Joseph Heller \$13
Providence, RI based ISCO (Industrious Spirit Co) Structural Vodka mixed with Fever Tree Ginger Beer, muddled strawberries and basil, and lime juice.

The Dogs Bark | Truman Capote \$13
Providence, RI based ISCO (Industrious Spirit Co) Structural Vodka mixed with orange liqueur, grapefruit juice and dry vermouth.

The Mysterious Stranger | Mark Twain \$13
South Kingstown, RI based Sons of Liberty Bourbon mixed with strained and muddled blackberries and mint, lime juice, simple syrup topped with club soda.

Catcher in the Rye | JD Salinger \$15
Newport, RI based Sea Fog Rye Whiskey shaken with brown sugar simple syrup, bitters and finished with an orange peel and Luxardo cherry.

Garden of Eden | Ernest Hemingway \$13
Providence, RI based ISCO (Industrious Spirit Co) Ornamental Gin mixed with strained and muddled blackberries and mint, lemon juice, simple syrup topped with tonic water.

The Stand | Steven King \$15
Providence, RI based ISCO (Industrious Spirit Co) Ostreida Vodka, which has been distilled with oysters, mixed with our house Bloody Mary mix garnished with picked veg and bacon.

Sense & Sensibility | Jane Austen \$12
Providence, RI based ISCO (Industrious Spirit Co) Ornamental Gin mixed with lemon juice and club soda topped with rosemary.

Old Man & The Sea | Ernest Hemingway \$13
Newport, RI based Thomas Tew Rum shaken with lime juice, simple syrup and bitters topped with Le Colture Sybooz Prosecco and mint.

To Kill a Mockingbird | Harper Lee \$13
Casamigos Blanco Tequila shaken with lime juice, cherry juice and Cherry 7Up.

Spellbinders in Suspense | Alfred Hitchcock \$13
German Gilabert Cava (Spain) mixed with OJ and orange liquor.

Black Cat | Edgar Allan Poe \$13
Pawtucket, RI based Rhodium Coffee Black Walnut Vodka blended with cold coffee, Half & Half and simple syrup served in a martini glass.

And Still I Rise | Maya Angelou \$12
Providence, RI based ISCO (Industrious Spirit Co) Ornamental Gin mixed with honey syrup and lemon juice.