

MONTPELIER

Restaurant and Bar

STARTERS/SHARE

- LOCAL ARTISAN CHEESE & CHARCUTERIE 15
Chef's inspiration of house-made chutney and pickles, flat bread, crostini, honeycomb
- DEVILED EGGS 8
Today's inspiration
- FRIED GREEN TOMATOES 9
Tabasco aioli, roasted corn, cilantro, piquillo peppers, cotija
- GOAT CHEESE BRULEE 9
Creamy goat cheese, local honeycomb, griddled flat breads
- BBQ SHRIMP 11
Smoked cheddar grits, buttermilk biscuit
- MONTPELIER NACHOS ⑥ 12
Bowman Bros Bourbon BBQ smoked brisket, smoked queso blanco, house pickled serrano chiles, black beans, slaw, avocado, tomato pico
- HOUSE CUT "LOADED" FRIES ⑥ 11
48-hour smoked beef brisket, Hoffman Dairy smoked cheddar, grilled spring onions, spiked crema, fried farm egg

SOUP & SALAD

- WHITE BEAN CHILI ⑥ 9
Turner ham and house chorizo
- SMOKED PORK & DUCK GUMBO 7
Fluffed rice
- SIMPLE GREENS ⑤⑥ 7
Baby lettuces, pickled red onions, candied pecans, heirloom baby tomatoes, cucumbers, white balsamic vinaigrette

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

Please ask about additional dietary options.

⑤ Vegetarian ⑥ Gluten Free

MAINS

SANDWICHES

Served with choice of house fries, market fruit, slaw or chips

- PRIME BEEF PASTRAMI ON RYE 12
Shaved house pastrami, fried egg, caraway cheddar fondue, slaw, 1000 island dressing, thick cut rye
- PILED HIGH TURNER HAM 12
Shaved ham, smoked gouda, house pickles, grilled ciabatta
- FRIED GREEN TOMATO "BLT" ⑤ 10
*Herb mayo, crisp kale, Twin Oaks Tofu "Facon", ciabatta
 Switch out Facon for house cherry smoked bacon*
- PALE FIRE ALE BATTERED FISH 12
Today's catch, spiked remoulade, pickled serrano tartar, slaw, buttered brioche
- BUTTERMILK FRIED CHICKEN 12
Fried green tomatoes, pickled okra, crisp romaine, spicy aioli, buttermilk buscuit
- GRILLED CHICKEN CLUB 12
Thinly sliced grilled chicken, avocado, applewood smoked bacon, sprouts, pickled onions, heirloom tomatoes, herb aioli, rustic sourdough

- MONTPELIER CAESAR ⑤ 9
Crisp romaine hearts, shaved parmesan, buttermilk cornbread croutons, creamy Caesar vinaigrette
- SHENANDOAH CHOPPED SALAD ⑤ 10
Market greens, chopped hardboiled eggs, black beans, avocado, charred corn, heirloom baby tomatoes, Hoffman smoked cheddar, house dressing

TOP YOUR SALAD

Grilled Chicken Breast / 4 Grilled Salmon / 6
 Grilled Shrimp / 6 Flat Iron Steak / 8

- OPEN FACED BLACKENED SALMON 12
Heirloom tomatoes, market greens, cilantro lime mayo, toasted thick-cut whole grain bread
- BBQ BEEF BRISKET 12
House smoked Bowman Bros Bourbon BBQ, smoked porter cheddar, slaw, buttered brioche
- VEGGIE BURGER ⑤ 11
Black eyed peas, charred scallions, fire roasted peppers, local tomatoes, pickled mustard seed spread, buttered brioche
- MONTPELIER BURGER 12
Monrovia Farms beef, choice of cheese, all the fixins, buttered brioche

ENTREES

- GRILLED FARM VEGETABLES ⑤ 16
Chimichurri, saffron cilantro rice
- GRILLED VEGETABLE PAPPARDELLE ⑤ 17
Selection of roasted seasonal vegetables
- SEAFOOD PAPPARDELLE 21
Scallops, shrimp, Virginia crab, house chorizo, roasted peppers, charred heirloom tomatoes, foraged mushrooms
- GRILLED FLAT IRON STEAK ⑥ 18
House fries, house ketchup
- HONEY FRIED CHICKEN 18
Spiced honey injected fried chicken, collard greens with Turner ham, side of watermelon
- CAST IRON CHICKEN FRIED STEAK 18
Buttermilk battered steak, Mom's buttermilk mashers, creamed corn, peppered cream

We are proud to support and partner with many local purveyors of fine products including **Ryan's Fruit Market, Autumn Olive Farms, Monrovia Farms, Mt. Crawford Creamery** and more.

DRAFT BEERS & CIDER

VIRGINIA CRAFT

<i>Hardywood Pilsner - Richmond</i>	7
<i>German Style Pilsner 5.2% ABV</i>	
<i>Pale Fire Deadly Rhythm - Harrisonburg</i>	8
<i>American Pale Ale 4.8% ABV</i>	
<i>Devil's Backbone Vienna Lager - Roseland</i>	7
<i>Lager 5.2% ABV</i>	
<i>Three Notch'd Minute Man IPA - Charlottesville</i>	7
<i>New England Style Award Winning IPA 7.0% ABV</i>	
<i>South Street Satan's Pony - Charlottesville</i>	9
<i>Amber Ale 5.3% ABV</i>	
<i>Brothers Hoptimization - Harrisonburg</i>	7
<i>American Style IPA 7.1% ABV</i>	
<i>Deschutes Black Butte Porter - Roanoke</i>	8
<i>Rich Chocolate and Coffee Flavors 5.2% ABV</i>	
<i>Bold Rock Cider Virginia Apple - Nellysford</i>	6
<i>Crisp refreshing cider 4.7 % ABV</i>	
<i>Rotating Taps - Ask your server for today's draft</i>	mkt

DOMESTIC

<i>Coors Light Light Lager 4.2% ABV</i>	5
<i>Bud Light Light Lager 4.2% ABV</i>	5

BOTTLED BEER

<i>Bud Light</i>	4
<i>Budweiser</i>	4
<i>Coors Light</i>	4
<i>Miller Lite</i>	4
<i>Michelob Ultra</i>	4
<i>Corona</i>	6
<i>Heineken</i>	6
<i>Basic City 6th Lord IPA</i>	6
<i>Wild Wolf Blonde Ale</i>	6
<i>Seaquench By Dogfish Head</i>	6
<i>Brothers Lil Hellion</i>	7
<i>Ballast Point Dead Ringer IPA</i>	7
<i>Green Man Porter</i>	7
<i>Aleworks Pumpkin Ale</i>	7
<i>Dominion "Double D" IPA</i>	7
<i>Stablecraft Britchin Brown</i>	7
<i>Pale Fire Deadly Rhythm Pale Ale</i>	8
<i>Duclaw's Sweet Baby Jesus</i>	8
<i>Lagunita Lil Sumpin Sumpin</i>	8
<i>Green Man Trickster IPA</i>	9

WINE

WHITE

<i>Root 1 Sauvignon Blanc, 17</i>	7
<i>Central Valley, Chile</i>	
<i>Novellum Chardonnay, 16</i>	10/33
<i>France</i>	
<i>Barboursville Vineyard Pinot Grigio, 17</i>	10/32
<i>Barboursville, VA</i>	
<i>Zenato Pinot Grigio, 17</i>	10/32
<i>Italy</i>	
<i>Allan Scott Sauvignon Blanc, 18</i>	10/34
<i>New Zealand</i>	
<i>Cross Keys "Joy White" Vidal Blanc, 17</i>	10/32
<i>Rockingham, VA</i>	
<i>Raeburn Chardonnay, 13</i>	11/36
<i>Russian River, CA</i>	
<i>Gruet Blanc de Noirs</i>	12/38
<i>New Mexico</i>	
<i>Mer Soleil Chardonnay, 16</i>	13/41
<i>Santa Lucia, CA</i>	
<i>Trefethen Family Vineyards Chardonnay, 14</i>	15/48
<i>Napa Valley, CA</i>	
<i>Roi Des Pierre Sancerre, 17</i>	59
<i>France</i>	
<i>Stags Leap "Karia" Chardonnay, 16</i>	60
<i>Napa Valley, CA</i>	
<i>Cakebread Chardonnay, 16</i>	70
<i>Napa Valley, CA</i>	
<i>Drouhin Chardonnay, 17</i>	120
<i>Burgundy, France</i>	

ROSÉ

<i>Mulderbosch, 17</i>	8/24
<i>Western Cape, South Africa</i>	
<i>Magali, 16</i>	11/35
<i>Provence, France</i>	
<i>Cross Keys "Fiore"</i>	14/44
<i>Rockingham, VA</i>	

BUBBLES

<i>Zardetto, Prosecco</i>	9/36
<i>Italy</i>	
<i>Veuve Cliquot, Champagne</i>	120
<i>France</i>	

RED

<i>Root 1 Cabernet Sauvignon, 16</i>	7
<i>Central Valley, Chile</i>	
<i>Borsao Garnacha, 16</i>	8/29
<i>Spain</i>	
<i>Drumheller Cellars Merlot, 14</i>	8/26
<i>Columbia Valley, WA</i>	
<i>Horton "Route 33" Red Blend</i>	9/30
<i>Orange County, VA</i>	
<i>Michael David "6th Sense" Syrah, 15</i>	9/28
<i>Lodi, CA</i>	
<i>Yalumba Organic Shiraz, 16</i>	9/28
<i>Australia</i>	
<i>Braai Cabernet Sauvignon, 17</i>	10/32
<i>South Africa</i>	
<i>Elouan Pinot Noir, 16</i>	12/38
<i>Oregon</i>	
<i>Bluestone Vineyard "Quartz Hill" Chambourcin/ Cab Franc, 17</i>	14/42
<i>Bridgewater, VA</i>	
<i>Zuccardi "Q" Malbec, 15</i>	14/44
<i>Mendoza, Argentina</i>	
<i>Ox Eye Pinot Noir, 16</i>	15/45
<i>Staunton, VA</i>	
<i>Quilt by Caymus Cabernet Sauvignon, 16</i>	18/56
<i>Napa Valley, CA</i>	
<i>Green & Red Vineyard Zinfandel</i>	18/56
<i>Napa Valley, CA</i>	
<i>Bluestone Vineyard Petit Verdot, 14</i>	55
<i>Bridgewater, VA</i>	
<i>Stone Street Cabernet Sauvignon, 14</i>	60
<i>Alexander Valley, CA</i>	
<i>Linden "Hard Scrabble" Cab, Merlot & Cab Franc, 15</i>	80
<i>Linden, VA</i>	
<i>Twomey Cellars by Silver Oak Merlot, 14</i>	135
<i>Napa Valley, CA</i>	
<i>Twomey Cellars by Silver Oak Pinot, 16</i>	110
<i>Russian River Valley, CA</i>	
<i>Stags Leap "Artemis", Cabernet Sauvignon, 16</i>	122
<i>Napa Valley, CA</i>	
<i>Caymus Cabernet Sauvignon, 16</i>	160
<i>Napa Valley, CA</i>	
<i>Silver Oak Cabernet Sauvignon, 14</i>	180
<i>Alexander Valley, CA</i>	

MONTPELIER

Restaurant and Bar

LIGHTER FARE

MADISON CONTINENTAL ④\$7
Breakfast pastry, fresh fruit, market berries

LOCAL FARMERS' FRUIT PLATE ④\$8
Melons, market berries, Freestone peaches

ORGANIC GREEK YOGURT PARFAIT ④\$7
Organic yogurt, local honey, market berries, house granola

MARKET FRUIT SMOOTHIE ④\$8
Market fruit, berries, local honey, organic yogurt
Add house-made protein powder\$2

STEEL CUT OATMEAL BRÛLÉE ④\$7
Cinnamon, brown sugar, local honey, pecans
Add market berries or bananas\$2

CEREALS & GRAINS

Served with skim, 2%, whole, soy or almond milk / \$5
Choice of
House-made granola & honey
Gluten-free Rice Chex ④
Cinnamon crunch
Coconut toasted corn flakes
Add market berries or bananas / \$2

We are proud to support and partner with many local purveyors of fine products including **Ryan's Fruit Market, Autumn Olive Farms, Monrovia Farms, Mt. Crawford Creamery, Seasons Bounty Farm, Woods Edge Farm, Chestnut Ridge Coffee, North Mountain Produce** and more.

MAINS

CAST IRON PORK BELLY & EGGS\$13
Crispy pork belly hash, farm eggs, smoked cheddar, pico, toast

SHENANDOAH BREAKFAST\$10
Two farm eggs any style, house potatoes, toast
Choice Of
House cherry smoked bacon
Country style pork sausage
Chicken apple sausage ④
Edwards ham steak

BLUE RIDGE SANDWICH\$10
Griddled Turner ham, house cherry smoked bacon, fried farm eggs, Hoffman smoked cheddar, buttered ciabatta

HUEVOS RANCHEROS\$13
Fried farm eggs, charred tomato salsa, black beans, chorizo, guacamole, cheddar & cotija cheese, corn tortilla

STEAK & EGGS\$18
Grilled flat iron steak, farm eggs, house potatoes, toast

FRENCH TOAST SLIDERS ④\$11
Vanilla custard, peach jam, whipped cream, pure maple syrup

CLASSIC BENEDICT\$14
Toasted English muffin, house-cured Canadian bacon, poached eggs, Tabasco-spiked hollandaise, house potatoes

CHICKEN FRIED STEAK BENEDICT\$14
Buttermilk battered angus steak, fried farm egg, country biscuit, peppered gravy, house potatoes

FLAPJACKS ④\$12
House-made buttermilk batter, whole wheat or gluten-free, pure maple syrup, honey butter
Choice Of
House cherry smoked bacon
House pork sausage
Chicken apple sausage ④
Edwards ham steak
Add market berries or bananas\$2

BUILD OUR OWN OMELET ④\$12
Served with house potatoes and toast, farm eggs or egg whites, onions, heirloom tomatoes, mushrooms, house chorizo, house cherry smoked bacon, house pork sausage, Turner Ham, spinach, cheddar or fresh mozzarella

BEVERAGES

Juice / \$2.50
orange, cranberry, grapefruit,
pineapple, tomato, or vegetable
Milk / \$3
whole, 2%, skim, soy, almond

Hot Chocolate / \$3
Coffee / \$3
Our signature blend from
Chestnut Ridge, decaf available
Hot Tea Selections / \$3

SIDES

Toast / \$2.50
Country white, whole wheat,
sourdough, rye, English muffin,
buttermilk biscuit
Griddled Edwards ham / \$5
House cherry smoked bacon / \$5
House pork sausage / \$4

Chicken apple sausage ④ / \$4
Yogurt / \$3
House potatoes / \$4
Bagel & cream cheese / \$4
Buttermilk biscuits & peppered
gravy / \$5
Side farm egg / \$2

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

Please ask about additional dietary options.

④ Vegetarian ④ Gluten Free

MONTPELIER

Restaurant and Bar

STARTERS/SHARE

LOCAL ARTISAN CHEESE & CHARCUTERIE.....	15
<i>Chef's inspiration of house-made chutney and pickles, flat bread, crostini, honeycomb</i>	
DEVILED EGGS ©.....	8
<i>Today's inspiration</i>	
GOAT CHEESE BRULEE ①.....	9
<i>Creamy goat cheese, local honeycomb, griddled flat breads</i>	
CHAR-GRILLED OYSTERS ©.....	12
<i>Tabasco-spiked Mt. Crawford cream, Meyer lemon, shaved parmesan</i>	
PORK BELLY "FRENCH TOAST" ©.....	10
<i>Grit cake, poached egg, cracked pepper hollandaise</i>	
CAST IRON FOIE GRAS ©.....	16
<i>Roasted peaches, crunchy pecans</i>	
BBQ SHRIMP.....	11
<i>Smoked cheddar grits, buttermilk biscuit</i>	
MONTPELIER NACHOS ©.....	12
<i>Bowman Bros Bourbon BBQ smoked brisket, smoked queso blanco, house pickled serrano chiles, black bean, slaw, avocado, tomato pico</i>	
HOUSE CUT "LOADED" FRIES ©.....	11
<i>48-hour smoked beef brisket, Hoffman Dairy smoked cheddar, grilled spring onions, spiked crema, fried farm egg</i>	

We are proud to support and partner with many local purveyors of fine products including **Ryan's Fruit Market, Autumn Olive Farms, Monrovia Farms, Mt. Crawford Creamery, Seasons Bounty Farm, Woods Edge Farm, Chestnut Ridge Coffee, North Mountain Produce** and more.

SOUP & SALAD

WHITE BEAN CHILI ©.....	9
<i>Turner ham and house chorizo</i>	
SMOKED PORK & DUCK GUMBO.....	7
<i>Fluffed rice</i>	
SIMPLE GREENS ①②.....	7
<i>Baby lettuces, pickled red onions, candied pecans, heirloom baby tomatoes, cucumbers, white balsamic vinaigrette</i>	
MONTPELIER CAESAR ①.....	9
<i>Crisp romaine hearts, shaved parmesan, buttermilk cornbread croutons, creamy Caesar vinaigrette</i>	
SHENANDOAH CHOPPED SALAD ①.....	10
<i>Market greens, chopped hardboiled eggs, black beans, avocado, charred corn, heirloom baby tomatoes, Hoffman smoked cheddar, house dressing</i>	

TOP YOUR SALAD

Grilled Chicken Breast / 4
Grilled Salmon / 6
Grilled Shrimp / 6
Flat Iron Steak / 8

DAILY BUTCHER'S CUTS

Served with choice of two sides

FLAT IRON STEAK	7 OZ	18
ROTISSERIE STYLE HALF CHICKEN		18
SUSTAINABLY SOURCED SALMON	7 OZ	22
DOUBLE CUT PORK CHOP	16 OZ	24
SLOW SMOKED PORK RIBS	½ or full rack	18/24
NY STRIP	14 OZ	29
FILET MIGNON	7 OZ	29
VIRGINIA "CHB" RIBEYE	16 OZ	31

ENTREES

VIRGINIA WILD CAUGHT BLACK DRUM ©.....	29
<i>Fried green tomatoes, cilantro herb salad, pickled serrano lime butter</i>	
SEAFOOD PAPPARDELLE.....	22
<i>Scallops, shrimp, Virginia crab, house chorizo, roasted peppers, charred heirloom tomatoes, foraged mushrooms, wide, flat noodle</i>	
MARKET VEGETABLE PAPPARDELLE ①.....	17
<i>Selection of roasted seasonal vegetables</i>	
GRILLED FARM VEGETABLES ①.....	18
<i>Chimichurri, saffron cilantro rice</i>	
CAST IRON CHICKEN FRIED STEAK.....	18
<i>Buttermilk battered steak, Mom's buttermilk mashers, creamed corn, peppered cream</i>	
HONEY FRIED CHICKEN.....	18
<i>Spiced honey injected fried chicken, collard greens with Turner ham, side of watermelon</i>	

FOR THE TABLE SIDES

Loaded mac
Smoked cheddar grits
Collard greens & Turner ham
Mom's buttermilk mashers
Creamed corn
Crispy brussels sprouts
House cut fries
Crock pot beans
Garlic Braised Broccolini
Small Caesar Salad
Small Simple Greens

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

Please ask about additional dietary options.

① Vegetarian © Gluten Free



SWEETS

TABLE SMOKED BLUEBERRY LEMON CRUMBLE ... 9

toasted marshmallow, graham cracker streusel, Meyer lemon cake, blueberry syrup

CRÈME BRÛLÉE..... 6

simply vanilla, warm Double chocolate cookie, market berries

WARM CHOCOLATE FONDANT CAKE..... 6

vanilla ice cream, peanut brittle crunch, strawberries

VANILLA BEAN CHEESECAKE..... 6

raspberries, whipped cream, white chocolate drizzles

MONTPELIER FARMHOUSE PIES..... 6

today's chef inspiration, a la mode

CAST IRON PEACH COBBLER..... 6

vanilla ice cream, caramel

MT. CRAWFORD CREAMERY ICE CREAM..... 5

chocolate, vanilla, strawberry & butter pecan