

GRAZING

Fried Calamari & Shrimp Duo	\$19
Garlic Aioli, Wedge of Lemon	
Bacon Wrapped Potatoes	\$12
Hickory Smoked Glaze, Green Peppercorn Mayo Dip	
Conch Fritters	\$14
Curried House Dip, Pickled Vegetables, Green Salad	
House Nicoise Tartine	\$14
Poached Tuna, Boiled Egg, Tomatoes, Mustard Dressing, Black Olives	
Market Root Chips & Dip	\$10
Ask about our choice of dips	

SALADS

Tossed Garden Salad	\$12
Tomatoes, Cucumber, Red Onions, Croutons, Peppers , Herb Dressing	
Montpelier Salad	\$14
Quinoa, Green Peas, Avocado, Cherry Tomatoes, Honey Mustard	
Add Smoked Salmon	\$4
Caesar Salad	\$12
Local Romaine, Croutons, Parmesan, House Caesar Dressing	
Add Chicken	\$3
Add Shrimp	\$6
Roasted Beets & Compressed Watermelon Salad	\$14
Roasted Pistachio, Micro Greens, Citrus Segments, Honey Balsamic	

SOUPS

Traditional Tomato Gazpacho	\$10
Garlic Croutons, Herb Oil Drizzle, Pico de Golla	
Seasonal Soup	\$10
Ask about today's choice	

SANDWICHES

Black Angus Beef Burger	\$22
8 oz Beef Patty, Smoked House Mayo, Brioche Bun	
Veggie Burger	\$19
Red Bean Patty, Vegan Brioche, Vegan Cheese	
Citrus Herb Spiny Lobster	\$25
Roughly Chopped Lobster, Brioche Bun, Lemon Zest	
Wild Mushroom Open Face Toast	\$18
Sautéed Onions, Brie Cheese, Roasted Garlic Paste	
*All Burgers are Served with Lettuce Tomato, Gherkins, Onions, Cheese, and Fries.	

HOT PLATES

Nevisian Curried Chicken	\$20
Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad	
Fisherman's Luck	\$25
Montpelier's Rice & Beans, Creole Sauce, Hydroponic Salad	
Roasted Curried Vegetables	\$18
Medley of Vegetables, Steamed Lemon Basmati Rice, Ginger Peanut Sauce	
Shrimp Fettuccini Carbonara	\$30
Grilled Zucchini, Sweet Peas, Grated Egg Yolk, Local Cured Bacon	