

GRAZING

Fried Calamari Garlic Aioli or Tartar Sauce, Lemon Wedges	\$8
Bacon Wrapped Potatoes Hickory Smoke Syrup, Green Peppercorn Dip, Celery Sticks	\$8
Conch Fritters Curried House Mayo dip, Pickled Vegetable, Green salad	\$12
Trio of Bruschetta Tomato, Smoked Salmon, Cured Ham, on a soft Cheese Spread	\$10
Tuna Tartar Wakame Seaweed, Avocado, Wasabi Mayo, Toasted Sesame Citrus Soy	\$18
Vegetable Root Chips with Guacamole	\$7

SALADS

House Salad Tomatoes, Cucumber, Red Onion, Mushrooms, House Dressing	\$12
Montpelier Salad Quinoa, Green Peas, Avocado, Honey Mustard	\$12
- Smoked salmon	add \$4
Caesar Salad Local Romaine, Croutons, Parmesan, House Caesar Dressing	\$12
-With Chicken	add \$3
-With Shrimp	add \$6

SOUPS

Traditional Tomato Gazpacho Garlic Croutons, Herb Oil Drizzle, Pico Golla	\$8
Seasonal Soup Ask about Today's choice	\$8

SANDWICHES

Black Angus Beef Burger 8 oz Beef Patty, House Smoke Sauce	\$20
BBQ Pulled Pork Homemade Smoked Sauce, Swiss Cheese, Pickle Cabbage	\$20
House Veggie Burger Red Beans Patty, Vegan Brioche, Vegan Cheese	\$19
Spiny Lobster Burger Chopped Lobster, Lemon Garlic Thyme Mayo	\$25

All Burgers are Served with Lettuce, Tomato, Pickles, Onion and Fries
Extra Toppings \$1.50
Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Bacon

HOT PLATES

Nevisian Curried Chicken Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad	\$20
Fisherman's Luck Montpelier Seasoned Rice & Beans, Creole Sauce, Organic Salad	\$20
Farmer's Market Vegetable Risotto Medley of Vegetables, Coconut Milk Cream, Aged Parmesan Shavings	\$18

DINNER (served from 6-9pm)

Grilled Lobster Tail Garlic Infused Potato Gnocchi, Mushroom Cream Sun Blush Cherry Tomatoes	\$38
Herb Crusted Lamb Rack Polenta Cake, Cumin Raisin Puree, Confit Baby Onions, Demi Glace	\$34
Pan-Seared Beef Tenderloin Potato Cake, Roasted Onion Puree, House Roasted Vegetables, Thyme Demi Glace	\$39
Carbonara Shrimp Fettuccini Grilled Zucchini, Sweet Peas, Salt Cured Egg Yolk, Crispy Bacon	\$30

DESSERTS

Drunken Walnut Chocolate Brownie Served with Ice Cream of your Choice, Cream Chantilly	\$10
Coconut Vanilla Cream Brûlée	\$8
Selections of homemade ice cream & sorbets	\$7