

GRAZING

- Fried Calamari & Shrimp Duo**   \$19
Garlic Aioli, Banana Peppers, Wedge of Lemon
- Bacon Wrapped Potatoes** \$12
Spicy Tamarind , Ranch Dip
- Conch Fritters**   \$15
Curried Vinaigrette, Passion Pico de Gallo, Green Salad
- Vegetable Root Chips**  \$12
Baba Ghanoush Or Avocado Dip

SALADS

- Garden Salad With Peas**   \$14
Fried Plantain, Avocado, Herbs, Tomato, Mango Chunks, Cumin Dressing
- House Caprese Salad**  \$13
Tomatoes, Cucumber, Watermelon, Lemon Basil Pesto, Toasted Pistachios
- Poached Lobster & Apple Salad** \$26
Ponzu Dressing, Hydroponic Salad, Cherry Tomatoes, Cucumber, Herbs
- Caesar Salad**  \$14
Local Romaine, Croutons, Parmesan Shaving, Anchovies, Bacon, House Caesar Dressing
- Add Chicken** \$6
- Add Shrimp** \$8
- Nicoise Salad** \$22
Seared Tuna, Boiled Egg, Tomatoes,Olives, Cucumber, Peppers, Caper Dressing

SOUPS

- Homemade Soup of the day**  \$10
Ask About Today's Choice
- Seasonal Chilled Chunky Gazpacho**  \$12
Garlic Herb Croutons, Oil Drizzle

SANDWICHES

- Black Angus Beef Burger**  \$22
8oz Beef Patty, Smoked House Mayo, Brioche Bun
- Homemade Veggie Burger**  \$19
Black Bean Patty, Vegan Brioche, Vegan Cheese, Fresh Pickled Salad
- Montpelier's Club Sandwich**  \$18
Bacon, Jerk Chicken, Boiled Egg, Tomatoes, Local Lettuce

*All Burgers are Served with, Lettuce Tomato, Gherkins, Onions, Cheese and Fries.

HOT PLATES

- Lemon Grass Curried Chicken with Grilled Pineapple**   \$24
Steamed Basmati Rice, Mini Poppadom, Hydroponic Salad, Peanuts, Sour Cream
- Blackened Catch of the Day**  \$25
Montpelier's Rice & Beans, Creole Coconut Sauce, Hydroponic Salad
- Roasted Vegetable Fettuccini**  \$21
Cherry Tomatoes, Spinach, Bread Crumbs, Pesto Cream

 Vegan	 Wheat	 Eggs	 Nuts
 Vegetarian	 No Wheat	 Milk	 Sesame