



GATHERING PLATES

ROOT VEGETABLES & AVOCADO HUMMUS \$16

Tannia, Sweet Potato, Citrus Oil

GOLDEN FRIED CALAMARI \$18

Tartar Sauce

CONCH FRITTERS \$18

Curry Mayonnaise

LOCAL MAHI MAHI CEVICHE \$18

Bell Peppers, Red Onions, Cilantro & Tropical Fruit

BOURBON & TAMARIND GLAZED WINGS \$20

House Ranch, Celery

STICKY CORN RIBS \$14

Gochujang Sauce, Local Honey, Togarashi

SESAME SEARED AHI TUNA TATAKI \$22

Wakame, Watermelon, Pickle Ginger, Soy Sauce

SOUP & SALADS

ROASTED TOMATO GAZPACHO \$12

Croutons, Citrus Oil

CARIBBEAN LOBSTER SALAD \$28

Cherry Tomato, Cucumber, Lettuce, Tortilla Chips, Pasion Fruit Mayonnaise

QUINOA & JERK SWEET POTATO BOWL \$18

Avocado, Cucumber, Chickpeas, Feta Cheese Crumble, Coconut Herb Dressing

FRESH BURRATA & TOMATO CAPRESE \$17

Garden Greens, Balsamic Glaze, Herb Focaccia

CLASSIC CAESAR SALAD \$15

Local Romaine, Croutons, Shaved Parmesan, Bacon, House Caesar Dressing

Add any protein to your salad

Add Jerk Chicken \$12

Add Shrimp \$14

Add Catch of the Day \$16

HAND HELDS

WAGYU BEEF BURGER \$25

Brioche Bun, Aged Cheddar, Lettuce, Tomato, House Pickles, Onion Marmalade, Fries

Add Bacon \$2

GRILLED VEGGIE PANINI \$20

Zucchini, Bell Peppers, Red onions, Mozzarella, Sun Dried Tomato Pesto, Fries

MONTPELIER CLUB SANDWICH \$19

Bacon, Chicken, Hard Boiled Egg, Tomato, Local Lettuce, Mayonnaise, Fries

BLACKENED FISH TACOS \$20

Tortilla, Cabbage, Mango Salsa, Avocado Cilantro Crema, Montpelier's Rice & Beans

BEYOND BEEF BURGER \$22

Jerk Pineapple, Tomato, Cheese, Lettuce, House Pickles, Brioche Bun, Fries

LOCAL FLAIR

ROASTED GARLIC VEGETABLE FETTUCCINE \$26

Tomatoes, Spinach, Parmesan Streusel, Pepper Flakes

CHICKEN CURRY BOWL \$28

Basmati Rice, Peanuts, Sour Cream, Mango Chutney, Montpelier's Rice

PAN SEARED CATCH OF THE DAY \$32

Montpelier's Rice & Beans, Hydroponic Lettuce, Lemon Coconut Sauce

SURF & TURF KABOBS \$34

Shrimp, Chicken, Bell Peppers, Onions, Pineapple Chimichurri

SWEET CORNER

ALMOND CREME BRULEE \$12

Cane Sugar, Chantilly, Candy Almond

BROWNIE SUNDAE \$14

Caramel, Peanut Butter Cookies Crumb, Warm Chocolate, White Chocolate Ice Cream

HOMEMADE ICE CREAM & SORBET \$12

EXECUTIVE CHEF HALVA BROWNE

12% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL