



GATHERING PLATES

ROOT VEGETABLES & AVOCADO HUMMUS \$16

Tannia, Sweet Potato, Togarashi, Citrus Oil

CONCH FRITTERS \$18

Curry Mayonnaise Mixed Salad, Fruit Salsa

TAMARIND GLAZED WINGS \$20

House Ranch, Celery Sticks

STICKY CORN STRIPS \$14

Gochujang Sauce, Local Honey, Togarashi

SOUP & SALADS

ROASTED TOMATO GAZPACHO \$12

Croutons, Vegetable Brunoise, Citrus Oil

CARIBBEAN SPINY LOBSTER SALAD \$28

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

TOMATO CAPRESE \$17

Garden Greens, Mozzarella, Balsamic Glaze, Sun Dried Tomato Pesto, 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

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

CHICKEN CURRY BOWL \$28

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

PAN SEARED CATCH OF THE DAY \$32

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

SURF & TURF BBQ KABOBS \$34

Shrimp, Chicken, Bell Peppers, Onions, Vegetables
Montpelier's Rice, Pineapple Chimichurri

SWEET CORNER

ALMOND CREME BRULEE \$12

Cane Sugar, Chantilly, Candy Almond

BROWNIE SUNDAE \$14

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

HOMEMADE ICE CREAM OR SORBET \$12



EXECUTIVE CHEF HALVA BROWNE

13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL