



KESWICK CLUB

AT MONTICELLO

PALMER ROOM

WINTER DINNER

appetizers

MUSSELS KESWICK

Steamed in Keswick Vineyards Chardonnay with Garlic,
Herbs and Olive Oil Grilled Ciabatta

14

FRIED GREEN TOMATOES

Hoppin John and Spicy Remoulade

9

WILD MUSHROOM BEIGNETS

Green Onion Aioli

8

ARTICHOKE & CHEDDAR DIP

Grilled Flatbreads

11

soups & salads

HEARTY BEEF BARLEY

An Old World Winter recipe

8

PALMER HOUSE SALAD

A mix of Seasonal Salad Greens

Garnished with Cucumbers, Grape Tomatoes, Sweet Onions and Julienned Vegetables

Palmer Room dressing

6

CAESAR SALAD

crisp romaine, ciabatta croutons, shaved parmiggiano,

marinated grape tomatoes, and white anchovy's

with our own Caesar dressing

10

entrees

DAILY BLACKBOARD FISH
Chef's preparation of the finest fish available.
Market Price

COQ AU VIN
A Half Chicken Braised with Mushrooms and Cabernet Franc
Buttered Noodles and seasonal vegetables
20

CHESAPEAKE SEAFOOD STEW
A Traditional Virginia Dish with Oyster's, Clams, Scallops, Shrimp and Fish
All stewed with Potatoes, Bacon with Rice
28

12 HR. BRAISED BONELESS SHORTRIBS OF BEEF
seasonal vegetables, yellow cheddar grits, and crispy fried onions
24

WORLD FAMOUS BEER CAN CHICKEN
Fresh whole chicken is roasted over a can of ale, leaving it extremely tender, juicy and tasty
Smashed Potatoes and Green Beans
19

GRILLED NEW YORK STRIP OF ANGUS BEEF
10 oz. Striploin grilled to perfection
Served with Garlic Mashed Potatoes and Seasonal Vegetables
Bernaise Sauce
32

SPAGHETTI BOLOGNESE
Garlic Bread and Seasonal Vegetables
18

palmer room desserts

BOURBON BREAD PUDDING
whiskey crème anglaise
7

DEEP SOUTH PECAN PIE
caramel whipped cream
7

CARTER'S MOUNTAIN APPLE COBBLER
vanilla ice cream
7

LEMON CHESS TART
fresh blackberry's
7

ASSORTED ICE CREAMS & SORBETS
7

We proudly serve Keswick Coffee
A special blend, hand selected and roasted by
Shenandoah Joe's