

Getting Started

Garlic and Truffle Tortilla Chips

With tomato salsa, guacamole and hummus
10

Chesapeake Bay Crab Cakes

Tomato coulis, remoulade & micro greens
one crab cake 14 two crab cakes 22

Sweet Onion Crusted Jumbo Shrimp

Smoked paprika aioli
14

Cheese & Charcutrie Plate

Selection of cured meats and cheeses
19

“Signature” Fries

Tossed in truffle oil and freshly shaved parmesan cheese
10

Grilled Vegetable Plate

Hummus and garlic-cumin flatbread
12

In the Kettle

Fresh Tomato & Basil Soup

9

Chef's Daily Soup

9

Out of the Garden

Mixed Field Greens

Cabernet vinaigrette, candied pecans and goat cheese
10

Insalata Caprese

Local tomatoes, fresh mozzarella, basil, olive oil and balsamic vinegar
13

Classic Caesar

Romaine lettuce, garlic croutons,
shaved parmesan cheese and white anchovies
13

Cobb Salad: Our Version of a Classic

Poached organic Polyface chicken, hard cooked egg, avocado,
local tomatoes, Maytag blue cheese, bacon, Villa Crawford dressing
14

Add grilled chicken 5 grilled shrimp 7

Build your own pizza

Cheese 12

Additional toppings 1

Tomato
Onion
Ham

Jalapeno
Bell Pepper
Pepperoni

Pineapple
Mushroom
Sausage

At the Deli

Keswick Reuben Sandwich

Rye bread, hot corned beef, swiss cheese, sauerkraut, and Villa Crawford dressing. Served with side salad & cabernet vinaigrette

14

Lord Ashley's Turkey Club

Sliced turkey, tomatoes, lettuce, avocados, eggs, bacon and onions. Choice of white, wheat, rye or multi-grain bread and side salad with cabernet vinaigrette

16

Grilled Herb Marinated Chicken Baguette

Iron Rod chevre cheese, grilled onion and red pepper, fresh basil with Keswick Kitchen garden salad with light herb vinaigrette

12

10 oz. Burger with French Fried Potatoes

Choice of american, white cheddar, swiss, bleu or gruyere cheese lettuce, onions, tomato and pickle

16

Main Events

Reah's Crab Cakes

Spicy horseradish chili sauce and Virginia peanut slaw, served with french fries

28

TV Dinner

Choice of our signature meatloaf or fried chicken daily vegetable, potato, and berry cobbler

22

Fresh Fettuccini with Local Vegetables

Sautéed in ligurian olive oil with garlic, tomato, greens, and our daily vegetables. Topped with ciligene mozzarella and basil

19

Add grilled chicken 5 grilled shrimp 7

Off the Grill

Items from the grill include your choice of sauce and two accompaniments.

Filet Mignon of Angus Beef

30

Fresh Market Fish

28

Breast of Polyface Farms Chicken

24

Rack of Lamb

34

SAUCES

Red wine demi-glace
Béarnaise
Beurre blanc

ACCOMPANIMENTS

Mashed potatoes
Sautéed spinach
Green asparagus
Steamed green beans
Baby carrots vichy
Sautéed mushrooms

(also available a la carte 5)

Finishing Touch

Selection of Ice Creams & Sorbets

Ask about today's flavors

7

Southern Berry Cobbler

Fresh mixed berries in a homemade crust
topped with vanilla ice cream

8

Crème Brûlée

In classic vanilla

7

Ganache Brownie

Tahitian vanilla bean ice cream

7

Children's Menu

ENTRÉE

Grilled Cheese Sandwich

7

Macaroni and Cheese

7

Crispy Chicken Fingers

With Ranch or Barbecue Sauce

9

Hamburger with Fries

9

Angel Hair Pasta

With Butter or Fresh Tomato Sauce

7

Cheese or Pepperoni Pizza

9

DESSERTS

Hot Fudge Sundae with Sprinkles

6

Huge Scoop of Ice Cream

5

Chocolate Chip Cookies

5

Fossett's Dinner Menu Available
Call to have the menu delivered

Celebrate with a picnic

(Available 9:00 a.m. to 6:00 p.m. daily)

Please let our chefs prepare a special picnic for you. We'll pack each ingredient separately so you can assemble your picnic just as you prefer. Everything is packed in an old-fashioned picnic basket, ready to go to any location—Monticello, a vineyard, University of Virginia, Shenandoah National Park or maybe a polo match.

To order a picnic basket, just call Room Service.

Please allow 12 hours minimum preparation time. We will deliver picnic baskets to your room or to the Front Desk. After you return, please call Room Service so we can pick up the basket.

Keswick Hunt Picnic

House cured king salmon with local herbed goat cheese and baguette, harlic and herb garden roasted chicken from *The Farm of Many Faces*, heirloom fingerling potato salad and lemon marinated local vegetables, seasonal berries and vanilla yogurt.

Bottle of Evian water, O' Reilly's Oregon State Pinot Noir

\$100 for two

Virginia Vineyard Picnic

Local seasonal fruits and grapes, Caramont goat cheese and Everona Piedmont cheese, Kites country ham, Italian and French dry cured sausages, Albermarle bakery artisan breads and local mustards, various housemade pickles.

Bottle of Evian water, Blenheim Vineyards Meritage 2005

\$150 for two

Three Presidents Picnic

Southern white shrimp cocktail with spicy cocktail sauce, rosemary garlic foccacia, salad of Michael Clark's greens with dried currants, stilton and pecans, cold poached salmon with salad of diva cucumbers and heirloom grape tomatoes, tarragon crème fraiche, trifle with dried cherry and amontillado.

Bottle of Evian water, Perrier-Jouet Brut

\$200 for two

The Ultimate Keswick Fantasy Picnic

The ultimate picnic will be designed around your specific needs. Imagine walking out of Monticello and seeing your private Keswick butler standing with his hands behind his back gazing over your own custom picnic consisting of Veuve Clicquot Grande Dame, osetra caviar, blini, cold poached lobster, and chocolate truffles.

Your imagination is the only guide for this ultimate picnic.

Priced according to design

All picnic baskets are prepared for a two-person minimum
The cost of any lost or damaged items will be charged to your room

Specialty Sandwich Boxes

These specialty sandwich selections are prepared on gourmet breads with unique spreads, ingredients and cheeses. Sandwiches are served with seasonal fresh fruit salad, our Chef's side salad and dessert of the day. All boxed lunches presented in our deluxe labeled box. Condiments and utensils included.

Shenandoah Chicken BBQ Sandwich

Virginia BBQ glazed chicken breast, sprouts, tomato, bacon, avocado and swiss cheese. Served on a croissant.

Roasted Turkey and Iron Rod Baguette

Oven roasted turkey with iron rod chevre cheese crumbles, fresh spinach and roasted tomato served on a baguette.

Caromont Vegetarian Focaccia

Herbed caromont goat cheese with marinated and grilled squash, roasted red bell pepper, tomato and radish sprouts served on fresh focaccia.

Tuna Salad Nicoise Wrap

Albacore tuna with mediterranean olives, purple onions and capers tossed in extra virgin olive oil, basil pesto, romaine and herbs. Served in a basil wrap.

Keswick Herb Garden Chicken Salad Croissant

Lightly poached chicken, tossed with a light fresh herb vinaigrette and served on a fresh croissant with local greens and sliced tomato.

Virginia Farm Steak Ciabatta

Marinated, slow roasted Virginia beef, sliced thin with grilled purple onion, lettuce and tomato. Served with a gorgonzola-infused horseradish cream on ciabatta bread.

Madison County Ham and Cheddar on Potato Roll

Thinly sliced local ham and white cheddar served with artisan mustard and grilled onions on a freshly baked potato roll.

28 each