

snacks

roasted nuts & marinated olives [vegan, gf]	6
chili cheese popcorn [veg, gf]	2
deviled eggs [gf]	1.25 / ea
sweet snack of the day	4

chef's daily

featured shareable or entree of the day MP

FROM THE SEA* - ask us about today's feature MP
pairs with blanc de blanc / full moon pilsner

small and shared plates

TABBOULEH - bulgur / herbs / local tomato / red onion / lemon / cumin yogurt / flatbread [veg] 7
pairs viognier / frost moon bavarian wheat

EGGPLANT CAPONATA CROSTINI - baguette / pecorino [veg] 8
pairs with cabernet sauvignon / old ironsides new england ipa

CHEESE + CHARCUTERIE BOARD - house-made accompaniments + bread from mariebette bakery 30
any of our wines and beers will compliment this plate

salads

LITTLE GEM - sugar snap peas / pecorino / roasted pecan vinaigrette [veg, gf] 7
pairs with chardonnay / diablo doppelbock

BROCCOLI SALAD - red onion / bacon / sunflower / golden raisin / creamy apple cider dressing [gf] 9
pairs with moonlight white / kveik comet pale ale

sandwiches

CHEESEBURGER* - mount ida farm beef / lettuce / house pickle / onion / 16
cheddar / extra special sauce / challah roll / french fries

add kimchi +1.50 / add fried egg +1
pairs with moonlight red / feisty bull oktoberfest lager

VEGGIE BURGER - arugula / crispy shallot / arugula thyme mayo / 14
pickled red onion / challah roll / french fries [veg]

add kimchi +1.50 / add fried egg +1
pairs with cabernet franc / nantucket haze new england ipa

CUBANO - cubano bread / mojo pork / ham / swiss cheese / house pickles / yellow mustard / potato chips 13
pairs with reserve red / diablo doppelbock

CHIPOTLE CHICKEN GRILLED CHEESE - roasted onion / fontina / cheddar / va sourdough / french fries 15
pairs with chardonnay / supermoon ipa

pizza [add prosciutto +4]

MARGHERITA - olive oil / tomato / mozzarella / basil [veg] 10
pairs with moonlight white, moonlight red / nantucket haze new england ipa

EGGPLANT - marinated eggplant / tomato sauce / cherry tomato / mozzarella / 12
parmesan / spicy chili de arbol [veg]
pairs with viognier / petit verdot / wicked cool southie stout

BACON + ASPARAGUS - ricotta / garlic oil / roasted onion / mozzarella / parmesan / parsley 13
pairs with petit verdot / full moon pilsner

beers on tap

frost moon bavarian wheat	5 / 7
4.1% abv / 6 ibu hefeweizen; banana, clove, allspice; mount ida farm-grown barley	
feisty bull oktoberfest lager	5 / 7
6% abv / 14 ibu märzen style; malty and smooth	
dark moon dunkle lager	5 / 7
5.3% abv / 18 ibu malty & deceptively crisp; smooth & rich	
diablo dopplebock	5 / 7
8% abv / 16 ibu malt forward, caramel, dark fruit; spicy & woody	
mount ida pilsner	5 / 7
5% abv / 25 ibu crisp, lemongrass, soft; mount ida farm-grown barley	
kveik comet pale ale	5 / 7
5.1% abv / 34 ibu fruity, lemongrass & subtle spice; mount ida farm-grown barley	
old ironsides new england ipa	5 / 7
6.6% abv / 32 ibu hazy, floral, juicy with tropical fruits; mount ida farm-grown barley	
wicked cool dry irish stout	5 / 7
3.5% abv / 40 ibu roasted barley, tangy; mount ida farm-grown barley	
nantucket haze new england ipa	5 / 7
6.8% abv / 43 ibu juicy + floral, hazy; mount ida farm-grown barley	
supermoon .992 ipa	5 / 7
7.4% abv / 45 ibu citrus notes, firm bitterness; mount ida farm-grown barley	
beer flight (choose four)	8

non-alcoholic

la colombe draft latte	3
la colombe drip coffee (hot or iced)	3
iced tea	2
hot tea	2
san pellegrino sparkling water	3
coke, diet coke, sprite	2

reserve wines

<i>whites + rosés</i>	glass / bottle
'17 blanc de blanc peach nectar, white flowers, apricot	13 / 36
over the moon sparkling apricot, honeysuckle, limestone	13 / 37
'15 moonlight white pink grapefruit, papaya, honeysuckle	8 / 27
'17 mount pleasant viognier orange zest, wet stone, melon	10 / 32
'17 bell mount chardonnay 2019 va governor's cup silver medalist pecan, fuji apple, limestone	9 / 28
'17 bell mount rosé strawberries, violets, bing cherries	8 / 26
stargazer's rosé bing cherries, cranberry, lilac	8 / 27
<i>white flight</i>	12
<i>reds</i>	glass / bottle
'17 moonlight red plum, black cherry, worn leather	8 / 27
'16 high ridge cabernet sauvignon wood smoke, stewed blackberries	32
'15 high ridge 1810 reserve red plum, black currant, raspberries	36
'16 petit verdot spiced fig, blackberry jam, black cherry	12 / 38
'18 cabernet franc dark plum, black pepper, tobacco spice	12 / 38
port-style tannat - "1795" raspberry, blackberry, tobacco	38
<i>red flight</i>	12

Love our glasses? Wine and beer glasses available for \$7



The Tasting Room & Taphouse at Mount Ida Reserve
5600 Moonlight Drive, Charlottesville, Virginia 22902
434-286-4282 | info@mountidareserve.com
follow us @mountidareserve