

snacks

roasted nuts & marinated olives [vegan, gf]	6
daily house-made charcuterie	MP
chips + caviar	15
sweet snack of the day	4

chef's daily

featured shareable or entree of the day	MP
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small and shared plates

LENTIL SALAD - lentils de puy / roasted onions / butternut / parsley / pickled fresno / sunflower seeds / maple mustard dressing [vegan, gf] pairs with blanc de blanc / feisty bull festbier	8
KALE SALAD - warm root vegetables / spiced pumpkin seeds / sherry vinaigrette [vegan, gf] pairs with reserve red / wicked cool stout	9
HOUSE-MADE RAVIOLI - mushroom duxelles / beurre monté / shallot / sage [veg] pairs with chardonnay / mystic new england ipa	10
ENDIVE SALAD - roasted pecans / valdeon / apple / champagne dressing [vegan, gf] pairs with over the moon sparkling / diablo dopplebock	10
BURRATA - house-made nduja / caramelized fennel / house rye toast / olive oil pairs with bell mount rosé / frost moon hefe	17
CHEESE + CHARCUTERIE BOARD - house-made accompaniments + bread from mariebette bakery any of our wines and beers will complement this plate	30

large plates

KALE + FENNEL + RICOTTA SANDWICH - garlicky kale / roasted fennel / house ricotta / lemon / chili flake / baguette / potato chips [veg] [add prosciutto +4] pairs with petit manseng / cabernet franc / mystic new england ipa	16
REUBEN - house cured brisket / sauerkraut / swiss / russian dressing / va sourdough / french fries pairs with bell mount rosé / cabernet sauvignon / supermoon ipa	16
CHEESEBURGER* - mount ida farm beef / bacon jalapeño jam / smokey gouda / lettuce / ranch / challah roll / french fries [add fried egg +1] pairs with stargazer's rosé / reserve red / feisty bull oktoberfest lager	16
MARGHERITA PIZZA - olive oil / tomato / mozzarella / basil [veg] [add prosciutto +4] pairs with moonlight white / moonlight red / newport new england ipa	10
AUTUMN PIZZA - butternut / bacon lardon / roasted onion / ricotta / mozzarella / sage oil [add prosciutto +4] pairs with chardonnay / cabernet franc / mount ida pils	12

family style [serves 2-4]

TANDOORI CHICKEN - curried vegetables / mango chutney / basmati / grilled naan pairs with viognier / petit verdot / mystic new england ipa	40
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beers on tap

half pint 5 / pint 7
beer flight [choose four] 8

- frost moon bavarian wheat
4.1% abv / 6 ibu
hefeweizen; banana, clove, allspice
- feisty bull festbier
6% abv / 14 ibu
märzen style; malty and smooth
- dark moon dunkle lager
5.3% abv / 18 ibu
malty + deceptively crisp; smooth + rich
- first edition märzen
6.3% abv / 18 ibu
toast, caramel; hearty + malty
- mount ida pilsner
5% abv / 25 ibu
crisp, lemongrass, soft
- kveik comet pale ale
5.1% abv / 34 ibu
fruity, lemongrass + subtle spice
- mystic nipa
6.6% abv / 35 ibu
citrus and tropical fruits
- newport nipa
6.5% abv / 35 ibu
pineapple, passion fruit; medium bitterness
- wicked cool dry irish stout
3.5% abv / 40 ibu
roasted barley, tangy
- supermoon .992 ipa
7.4% abv / 45 ibu
citrus notes, firm bitternes
- boston strong dipa
8.5% abv / 46 ibu
pineapple, hazy; hint of dank hop resin
- madison stout
8.4% abv / 48 ibu
roasted barley, chocolate malts; heavy hops

our craft brews are made with mount ida farm-grown barley

non-alcoholic

- la colombe draft latte3
- la colombe drip coffee (hot or iced)3
- iced tea2
- hot tea2
- san pellegrino sparkling water3
- coke, diet coke, sprite2

reserve wines

whites + rosés glass / bottle

- ‘17 blanc de blanc13 / 36
peach nectar, white flowers, apricot
- over the moon sparkling13 / 37
apricot, honeysuckle, limestone
- ‘17 moonlight white27
pink grapefruit, papaya, honeysuckle
- ‘17 mount pleasant viognier10 / 32
orange zest, wet stone, melon
- ‘17 bell mount chardonnay9 / 28
2019 va governor’s cup silver medalist
pecan, fuji apple, limestone
- ‘18 petit manseng35
papaya, pineapple, dried apricot
- ‘17 bell mount rosé26
strawberries, violets, bing cherries
- stargazer’s rosé8 / 27
bing cherries, cranberry, lilac
- white flight12

reds glass / bottle

- ‘17 moonlight red8 / 27
plum, black cherry, worn leather
- ‘16 high ridge cabernet sauvignon10 / 32
wood smoke, stewed blackberries
- ‘16 high ridge 1810 reserve red12 / 36
black current, plum, boysenberry
- ‘18 petit verdot12 / 38
spiced fig, blackberry jam, black cherry
- ‘18 cabernet franc12 / 38
dark plum, black pepper, tobacco spice
- port-style tannat - “1795”16 / 38
raspberry, blackberry, tobacco
- red flight12

seasonal wine special8

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



The Tasting Room & Taphouse at Mount Ida Reserve
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