THE MOUNTAIN GRAPE TAVERN

Visit us online! MGT would love to be part of your next celebration or event!

salads • soups • starters

MGT Salad Bowl & Garlic Bread
For the table, Mediterranean salad greens, banana peppers, peppadew peppers, cherry tomatoes, shaved cucumbers, parmesan, croutons tossed in our signature parmesan & peppercorn vinaigrette, with Nonna DiValentino's garlic bread 16

Arancini di Ricci
Deep-fried Italian rice with roasted red peppers and parmesan, served with house marinara 12

Greek Salad
Romaine and arugula, cherry tomatoes, red onion, feta cheese, and kalamata olives tossed in Greek dressing. Served with a side of Manousakis Family tzatziki, cucumber dip, and pita bread 13
Add chicken 5, add shrimp 5, add salmon 6, add sirloin steak 7, add crab cake 12

Mezze Dip Trio
Celery and carrot sticks, warm pita served with hummus, Emily's tzatziki, and Chef Martin's roasted red pepper feta dip 15

Wedding Soup
Cup of wedding soup with Gram Stella's mini meatballs 6

Soup du Jour
Ask about our daily cup! price varies

Gorgonzola Steak Salad
Chopped romaine, artisan greens, marinated tenderloin tips, crumbled gorgonzola, cherry tomatoes, peppadew peppers, and cucumbers tossed in balsamic dressing, topped with crispy potato straws 18

Fried Mozzarella Plank
Thick mozzarella plank, hand-breaded and fried, served with house marinara and parmesan 12

Crab & Corn Bread
Our creamy crab dip, topped with crumbled cornbread and baked in a cast iron skillet served with house-made Old Bay chips 16

Mountain Charcuterie
A selection of cheese, including a warm spinach & asiago dip. With pickled vegetables, kielbasa, prosciutto, and warm naan 15

Crispy Duck Wings
Five duck wings fried crispy and served with your choice of ramp sauce,maple barbecue, or jalapeño raspberry glaze 16

pastas

Spaghetti & Meatballs
Spaghetti alla chitarra, a shape from the Abruzzo region, in our signature house-made marinara, served with Gram Stella's famous meatballs half 13, whole 19

Fettucini Alfredo
Fresh egg fettuccine noodles in Chef Martin's classic Alfredo 17
---- add grilled chicken +5, add shrimp +7, add salmon +7, or our add signature spicy chicken tinga +6

Chicken Milanese & Creamy Gnocchi
Thin crispy fried chicken breast atop creamy gnocchi with green peas and carrots 19

Chef Martin's Signature 7 Cheese Lasagna
Fresh egg lasagna noodles in Chef Martin's signature, extra cheesey, 7 cheese blend, and housemade marinara half 12, whole18

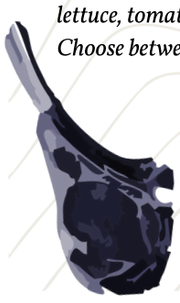
steaks • burgers • chops

Filet Mignon
8oz Hand-cut tenderloin, grilled and served with Chef's butter or Chef Martin's signature steak sauce, with Chef's potato 39

Grilled Sirloin
10oz grilled sirloin served on white bean mash, with sautéed marinated mushrooms and Chef's steak sauce 23

Steak Burger
All beef 8oz patty, grilled on a toasted Caporale's roll, grilled mushrooms, crispy onions, and jack cheese with steak sauce aioli. Served with your choice bean salad or fries 18
Choose between all beef blend, turkey burger, or beyond beef patty

Classic Burger
All beef 8oz patty, on a toasted Caporale's roll with your choice of cheese and lettuce, tomato, onion, and pickle. Served with your choice bean salad or fries 16
Choose between all beef blend, turkey burger, or beyond beef patty



Pork Tomahawk
10oz bone-in pork chop served with smoked apple bread pudding and a maple walnut butter glaze 23

fish • shellfish

Broiled Crab Cakes
Two jumbo lump crab cakes, served with corn remoulade and Chef's potato 27

Shrimp & Grits
Golden cheddar grits, smokey house-made BBQ, jumbo shrimp, crispy pancetta, and crumbled goat cheese 22

Cedar Plank Salmon
Atlantic salmon blackened and baked on red cedar with Chef's butter, served with Chef's potato 23

sides

Chef's potato 5
Bean salad 5
White bean mash 5
French fries 5
Greek green beans 5
Side salad 5
Garlic bread 5

CULINARY DIRECTOR MARTIN GALLOWAY, CEC
TAVERN KITCHEN MANAGER, ANDY DURST

Parties of more than six can choose to pay via equal split, or pay all on one tab

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.