

Welcome to The Montville Inn

Located on the site of the pre-Revolutionary War Mandeville Inn, The Montville Inn is the fulfillment of a three-year rebuild completed in 2008. The new venue combines the best of the farmhouse aesthetic that still permeates the area with the contemporary—yet comfortably familiar—cuisine that today's diners crave.

Zagat

"Dare to be different" New American Cuisine - 2009/2010

Dark Place Magazine

"The Montville Inn not only caters to your palate, but also to your mood," 2008

Beyond the main dining room, our private event space upstairs accommodates up to 65 people, with state-of-the-art wireless technology perfect for business meetings, video presentations, and more. In addition we have a stunning Wine Room where up to 18 people can enjoy an intimate dining experience, business function, or wine tasting.

Wine Spectator Award of Excellence - 2009

Morris Health and Life Magazine

"Traditional with a twist," 2009

5 Star Diamond Award 2010

"The American Academy of Hospitality Sciences"

Daily Record

"A tasty piece of history that features cutting edge cuisine with a classy décor," 2011

We hope you enjoy your experience at The Montville Inn. Our professionally trained staff is here to cater to each and every one of your needs as we strive for ultimate customer satisfaction. All our food is made to order, so please make yourself at home and feel free to ask for any special requests.

The New York Times

"Sophisticated touches at a Country Inn"-2008

Star Ledger

"Whether the well prepared food you crave is simple or sophisticated, the cooking and the atmosphere at the Montville Inn are bound to please."

Appetizers

Fried Deviled Eggs

Sour Cream & Dill Cucumber Salad with Diced Tomato

5.95

Tomato & White Bean Soup

Sweet Italian Sausage, Baby Spinach, Potatoes with Grated Parmesan

6.95

Braised Short Rib Ravioli

Slow cooked Tomato Ragu, Shredded Parmesan with Red Wine Reduction

9.95

Viking Village Scallops

Tomato & Crab Risotto, Green Peas with Shrimp Reduction Sauce

11.95

Cast Iron P.E.I. Mussels

(3 Styles) Marinara, Fra Diavolo, or Scampi

11.95

Tuna Tartar

Toasted Macadamia Nuts, Crisp Wonton Chips, Avocado Tossed with Asian Flare

12.95

Maryland Jumbo Lump Crab Cake

Fresh Corn Salsa, Chipotle Aioli & Cilantro Puree

13.95

The "Inn's" Famous Calamari

Kung Pao with Pineapple, the other Hot Cherry Peppers with Shallots and Garlic
(Plenty for sharing)

15.95

Salads

The Classic

Shaved Red Onion, Cherry Tomato, Julienne Carrots and Chopped Greens
with Choice of Dressing

(On request 1,000 Island & Russian dressing can be made to order)

7.95

The Inn's Caesar

Garlic & Herb Croutons, Shredded Parmesan and Cracked Black Pepper

8.95

Montville Greens

Mesclun Greens, Candied Walnuts, Dried Cranberries with Honey Balsamic Vinaigrette

9.95

Chop Salad

Julienne Romaine, Roasted Red Peppers, Feta, Red onion, Chic Peas, Kalamata Olives,
Cucumber tossed with Red Wine Vinaigrette

10.95

Macadamia Crusted Goat Cheese Salad

Mix Greens, Cherry Tomatoes, Red Onion, Dried Apricots, Cucumbers
with Champagne Basil Vinaigrette

10.95

The B.L.T.

Boston Bibb, Beefsteak Tomato, Crispy Smoked Pepper Bacon, Shaved Red Onion
with Buttermilk Blue Cheese Dressing

11.95

Chef's Compositions

Chicken "SAVOY"

Bone-In Chicken Breast Braised in Balsamic & Red Wine Vinegar Accompanied by Smash Potatoes & String Beans.

18.95

"Murry's Ranch" Pan Roasted Chicken

Sautéed Broccoli Rabe, Crispy Garlic Potatoes with Roasted Chicken Gravy and Fresh Herbs

19.95

Pistachio Crusted Scottish Salmon

Maple Sweet Potato Puree, Sautéed Rainbow Swiss Chard with Cider Gastrique Drizzle

21.95

Country Style Pork Chop

Marinated Portobello Mushrooms, Roma Tomato, Vinegar Peppers, Sweet Italian Sausage, Potatoes and Roasted Fennel

22.95

Marinated Skirt Steak

Crumbled Gorgonzola Blue Cheese, Roasted Red Bliss Potatoes with a Port Wine Reduction and String Beans

22.95

Seafood Pappardelle

Baby Spinach, Grape Tomatoes, Scallops, Salmon and Shrimp with a Truffle Roasted Garlic Sauce

25.95

Pan Seared Alaskan Cod

Cannelloni Beans, Cherry Tomatoes, Caramelized Vidalia Onions, Sweet Sausage and Baby Arugula

27.95

Seven Spice Tuna

Asian Stir-Fry Vegetables, Wasabi Mashed Potatoes, Fried Avocado with Sweet Soy Reduction

26.95

Grilled Filet Mignon

Whipped Potatoes, Sautéed Baby Spinach with a Wild Mushroom Demi-Glace

28.95

14oz N.Y. Strip

Caramelized Onion & Smoked Pepper Bacon Whipped Potatoes, Asparagus, topped with Roasted Garlic Butter

27.95

Italian Favorites

Chicken Parmesan

Fresh Mozzarella, San Marzano Tomato Sauce Served Over Choice of Pasta

15.95

Concetta's Sunday Gravy

Sweet Italian Sausage, Grandma's Meatballs, Creamy Ricotta Cheese over Spaghetti

16.95

Orecchiette and Sausage

Fresh Mozzarella, Broccoli Rabe, Red Chili Flake with San Marzano Tomato Sauce

16.95

Linguini & Clams

Little Neck Clams, Sliced Garlic, Italian Style Bread Crumbs and Your Choice of White or Red Sauce

17.95

Cavatelli & Broccoli

Sauteed with Sliced Garlic, Olive Oil & Red Chili Flakes

14.95

Veal Milanese

Tender Crispy Golden Brown with Baby Arugula, Shaved Red Onion, Parmesan Cheese and Cherry Tomato Bruschetta

23.95

★ Please feel free to "Simply Grill" any of our Seafood, Meats, or Poultry. Chef Bryan Cioletti is not sensitive so substitutions are welcome.

Tavern Menu

Slider Sampler

Your Choice: Meatball, BBQ Brisket, or Hamburger (Available 3, 6, 9 pc.)
8.95 / 13.95 / 18.95

Pork Danish Baby Back Ribs

Pickled Cole Slaw & Fries with our House-made Slow Simmered BBQ Sauce
Half 9.95/ Full 19.95

Montville Inn Burger (certified Angus)

Smoked Applewood Pepper Bacon, Vermont Cheddar, Tomato, Bibb Lettuce,
House-Made Butter Pickles and Red Onion
11.95

Kung Pao Chicken

Crisp Asian Vegetables, Basmati Rice, Roasted Peanuts with a "Sweet and Sour" Stir-Fry Sauce
11.95

Turkey & Black Bean Chili

Crispy Tortillas, Sharp Cheddar Cheese, Smoked Paprika Sour Cream and Baked Corn Bread
12.95

Fish Tacos

Blackened Tilapia, Fresh Pico de Gallo, Chopped Romaine with a Chipotle & Lime Aioli
13.95

Fish & Chips

Beer Battered Alaskan Cod, House-Made Cole Slaw and Traditional Tartar
15.95

Seafood Gumbo

Assorted Fresh Seafood and Shellfish, Diced Cherry Peppers served over Basmati Rice
18.95

Steak Frites

Grilled Marinated Skirt Steak, French Fries and Chipotle Herb Butter
19.95

Specialty Pizza's

Montville Inn's Bar Pie

(BBQ Brisket, Red Onion, Mozzarella Cheese)
10.95

California Margarita

(Sliced Roma Tomatoes, Basil Puree, Crumbled Goat Cheese)
10.95

Shrimp with House-Made Scampi Butter Sauce

11.95

Sausage, Red Onion and Hot Cherry Peppers

12.95

Wild Mushroom, Applewood Smoked Pepper Bacon and Goat Cheese

12.95

Build Your Own

.50 Per Topping

Pepperoni, Onions, Peppers, Mushrooms, Spinach, Olives, Bacon, Goat Cheese, Pineapple

.95 Per Topping

Chicken, Sausage, Shrimp, Brisket, Meatball