



*WELCOME TO*

**ALBEMARLE COUNTY, VIRGINIA**

**HOME OF THOMAS JEFFERSON AND**

**SHADWELL'S RESTAURANT**

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**L**ocated a mile from the site of Peter Jefferson's Albemarle County estate, our restaurant takes its name from Shadwell, the birthplace of Thomas Jefferson. The accomplishments of Mr. Jefferson, the third President of the United States, are well known. Perhaps less well known, but of equal importance, is his status as one of America's original culinarians. Through his travel in Europe, he was able to learn about various cultures and culinary traditions, bringing back this knowledge and using it to cultivate his own crops. Combining this produce with local meats and other ingredients, he was able to provide his family and guests with his interpretation of what he was exposed to in France, Italy and beyond. Shadwell's Restaurant has the same mission. We serve high-quality food and drink in a casual, comfortable, family-friendly atmosphere. We want everyone to feel welcome and comfortable at Shadwell's and we are excited to have you as our guest. We take great pride in our reputation as the best restaurant in Charlottesville for authentic, Chesapeake Bay-inspired seafood and hand-cut steaks. We believe Mr. Jefferson's vision, of always surrounding himself with good conversation, good friends and good times. Life, liberty and the pursuit of happiness indeed!

*Thank you from all of us,*

**OWNERS AND STAFF**

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1791 RICHMOND ROAD, CHARLOTTESVILLE, VIRGINIA

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# Shawwells RESTAURANT

## STARTERS

SHE-CRAB SOUP - 5.5/7.75

SOUP OF THE DAY - 4/6

SCALLOPS ROCKEFELLER - 15  
Sautéed with applewood-smoked bacon,  
over baby spinach, lemon cream sauce

SPINACH AND CRAB DIP - 10  
Creamy, warm dip of lump crab meat,  
spinach, artichoke and parmesan,  
house-made tortilla crisps

FRIED OYSTERS - 14

Virginia oysters, Chesapeake aioli

LOBSTER FRITTER - 14

Lobster, risotto, fresh herbs, breaded  
and fried, saffron aioli

CALAMARI - 10

Lightly breaded and fried, fresh jalapeños,  
roasted red pepper remoulade

CHICKEN TENDERS - 10

Lightly battered and fresh chicken tenders,  
with choice of dip

WINGS - 12

Sweet and Smoky, Buffalo, Plain

## SALADS

HOUSE SALAD - 7

Baby lettuces, grape tomatoes,  
garlic croutons, red onions, balsamic  
vinaigrette *V, GFA*

WEDGE SALAD - 9

Iceberg lettuce, applewood-smoked bacon,  
bleu cheese, tomatoes, house-made bleu  
cheese dressing *VA, GF*

CAESAR SALAD - 10

Romaine lettuce, shredded parmesan,  
house Caesar dressing, croutons *V, GFA*

COBB SALAD - 11

Chopped romaine, topped with hard boiled  
egg, applewood-smoked bacon, tomato,  
bleu cheese, sliced avocado, red wine  
vinaigrette *VA, GF*

SPINACH AND BEET SALAD - 11

Baby spinach, roasted red beets, goat's  
cheese, pecans, dried cranberries, balsamic  
vinaigrette *VA, GF*

*Top any of our freshly made salads with:*

Crab Cake \$11, (5) Fried Oysters \$7,  
(6) Grilled Shrimp \$7, (6 oz.) Grilled  
Salmon \$6, (5 oz.) Grilled Sirloin \$6,  
(6 oz.) Chicken Breast \$4

## SANDWICHES

*Gluten-free bun (+\$3)*

NORTHERN NECK-STYLE  
CRAB CAKE SANDWICH - 16

No filler lump crab, topped with  
Chesapeake aioli, lettuce and tomato on a  
house-baked bun, with fries *GFA*

SHADY BURGER - 12

House-ground beef, topped with sharp  
cheddar, lettuce, tomato, onion, pickle and  
a roasted garlic aioli, on a house-baked bun,  
with fries *GFA*

NO BULL BURGER - 12

Locally-made vegetarian burger,  
lettuce, tomato, onion, pickle and a  
roasted garlic aioli, on a house-baked  
bun, with fries *V, GFA*

THE CONDUCTOR - 12

Marinated, grilled chicken breast,  
provolone cheese, applewood-smoked  
bacon, roasted red pepper remoulade,  
lettuce tomato, onion, pickle, house-baked  
bun, with fries *GFA*

## HAND-CUT STEAKS

*Served with bleu-cheese butter, asparagus  
and fingerling potatoes.*

RIBEYE 12 OZ. - 26 *GFA*

SIRLOIN 10 OZ. - 18 *GFA*

FILET 7 OZ. - 26 *GFA*

NY STRIP 12 OZ. - 23 *GFA*

*Add one of our famous crab cakes  
to any steak for \$11*

## SIDES

French Fries \$3.5

Sweet Potato Fries \$4

Fingerling Potatoes \$4

Mashed Potatoes \$4

House or Caesar Salad \$4

Asparagus \$4

Spinach \$4

Broccoli \$4

Wild Rice \$3.5

## MAINS

PECAN CHICKEN - 16

Black pepper bacon bourbon sauce,  
mashed potatoes, spinach

GRILLED SALMON - 21

Honey-glazed Atlantic salmon, ginger lime  
sauce, wild rice, asparagus *GF*

ROCKFISH - 24

Blue crab grits, spinach, lemon butter *GF*

BRAISED BEEF SHORT-RIB - 22

Sweet and spicy BBQ sauce,  
mashers, broccoli

FRIED SHRIMP PLATTER - 18

Hand-battered jumbo shrimp, fried golden  
brown, cocktail sauce, with fries

FISH AND CHIPS - 17

Atlantic Cod, in a Devil's Backbone  
Vienna Lager batter, served with fries and  
house-made tartar sauce

BAKED VEGETABLE LASAGNA - 16

Spinach, mushroom, mozzarella, ricotta,  
parmesan, fresh egg pasta *V*

NORTHERN NECK-STYLE  
CRAB CAKES - 28

Wild rice, asparagus, aioli *GF*

## DESSERTS

CHOCOLATE BOURBON PECAN  
PIE, WHIPPED CREAM - 8.5 *V*

WARM PEAR AND CHERRY  
CRUMBLE, OAT STREUSEL,  
VANILLA ICE CREAM - 7.5 *V*

LEMON CREME BRÛLÉE,  
BLUEBERRIES, VANILLA  
COOKIES - 6.5 *V, GFA*

## DIETARY OPTIONS

*V*  
VEGETARIAN

*VA*  
VEGETARIAN AVAILABLE

*GF*  
GLUTEN FREE

*GFA*  
GLUTEN FREE AVAILABLE