
WELCOME TO

Shadwells
RESTAURANT

HOME OF

T H O M A S J E F F E R S O N

IN

A L B E M A R L E C O U N T Y , V I R G I N I A

Located 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

1791 RICHMOND ROAD, CHARLOTTESVILLE, VIRGINIA

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

NORTHERN NECK
CRAB CAKE - 14

Lump crab cake seared, fresh arugula, Chesapeake 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, Italian vinaigrette *VA, GF*

SPINACH AND BEET SALAD - 11

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

STEAK HOUSE CHOP - 15

Grilled and sliced sirloin, baby lettuces, Italian vinaigrette, bleu cheese, red onion, applewood-smoked bacon, croûtons

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, (8 oz.) Chicken Breast \$4

Shawdells RESTAURANT

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*

SHADDY 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*

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*

BABY BACK RIBS - 19

Half-rack of slow-cooked pork ribs, macaroni 'n' cheese, broccoli *GFA*

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

OYSTER PLATTER - 24

Virginia oysters, lightly battered and fried, Chesapeake aioli, 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*

KEY LIME PIE, GRAHAM
CRACKER CRUST,
WHIPPED CREAM - 8 *V*

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

SIDES

French Fries \$3.5

Sweet Potato Fries \$4

Baked Potato \$3.5, Loaded (+2)

Mashed Potatoes \$4

Mac 'n' Cheese \$4

House or Caesar Salad \$4

Asparagus \$4

Spinach \$4

Broccoli \$4

Wild Rice \$3.5



HAND-CUT STEAKS

*Served with bleu cheese butter,
asparagus, and baked potato (loaded +\$2)*

RIBEYE 12 OZ. - 26 *GF*

SIRLOIN 10 OZ. - 18 *GF*

FILET 7 OZ. - 26 *GF*

NY STRIP 12 OZ. - 23 *GF*

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

DIETARY OPTIONS

V - Vegetarian

VA - Vegetarian Available

GF - Gluten Free

GFA - Gluten Free Available

We offer select allergy-friendly items and modifications. Care is taken to avoid cross-contamination, however, we are not able to guarantee an allergen-free product. Please know that consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.