

## Appetizers

### > CHUNKY GUACAMOLE 11

chunky avocado, tajin seasoned chips

### > KUNG PAO BRUSSELS SPROUTS 12

szechuan peppercorns, shishito peppers, honey roasted peanuts, sweet chili sauce

### BEEF HUMMUS 12

honey-whipped feta, apple jam, toasted almonds, housemade pita bread

### > WOOD FIRE ROASTED CHICKEN WINGS 13

lemon rosemary with buttermilk dressing or  
spicy ancho chili with blue cheese

### > \* SALMON POKE BOWL 16

soy marinated raw salmon, sesame sticky rice, cucumber, sliced avocado,  
toasted macadamia nuts, ginger aioli, seaweed salad

### PIMENTO CHEESEBURGER SLIDERS 12

bacon aioli, sweet onion jam, grillo's pickles, potato buns

### STEAMED THAI MUSSELS 12

green curry-coconut broth, smoked bacon, roasted tomatillo,  
thai herbs, lime, grilled toast

### > CARNITAS TACOS 11

crispy slow cooked pork, mojo sauce, charred scallion,  
tomatillo salsa, cilantro curtido

### PORK AND SPRING ONION DUMPLINGS 12

steamed or seared, sweet chili sauce

### LOBSTER & CORN CHOWDER 7/12

smoked bacon, paprika crackers, chives

## Salads

add: Chicken 4, Shrimp 8, \*Salmon 10, \*Steak 13

### > CHOPPED KALE 13

cabot yellow cheddar, snap peas, radish,  
heirloom cherry tomatoes, shaved carrots, buttermilk dressing

### > BEET & BLEU CHEESE SALAD 14

mixed local beets, watercress, belgian endive, heirloom carrots,  
sweet currant vinaigrette, toasted walnuts

### > SHAVED BRUSSELS SPROUT SALAD 15

shaved brussel sprouts, bacon, red quinoa, sliced apple, goat cheese,  
pickled red onions, toasted almonds, maple-sherry vinaigrette

### BABY CAESAR 10

baby romaine lettuce, garlic croutons, white anchovy, shaved pecorino romano

### > MIXED GREEN SALAD 9

shaved pecorino romano, heirloom carrots, honey-cider vinaigrette

# MONUMENT

Restaurant & Tavern

CHARLESTOWN, MASSACHUSETTS

## PIZZA

### SAUSAGE 15

spicy sausage, peppadew peppers, shaved red onion,  
marinara, fontina

### MARGHERITA 13

fresh mozzarella, hand crushed san marzano tomato sauce,  
fresh basil, olive oil

### PROSCIUTTO & ARUGULA 15

fresh mozzarella, sliced prosciutto, baby arugula,  
marinara, shaved pecorino, balsamic reduction

### WHITE 14

fresh mozzarella, fontina, goat cheese, fig jam,  
arugula, wildflower honey, fried sage

### PEPPERONI 14

fontina, marinara, hot honey drizzle

### WILD MUSHROOM 15

roasted local mushrooms, crumbled prosciutto, smoked mozzarella,  
fontina, caramelized onions, lemon-rosemary oil, crispy kale

### BUFFALO CHICKEN 15

buffalo chicken tenders, great hill blue cheese crumbles,  
fresh mozzarella, bacon, caramelized onion, hot sauce

## Sandwiches

### \* SMASH BURGER 14

two prime beef patties, griddled onions, american cheese, special sauce,  
grillo's pickles, lettuce, tomato, shaved red onions, griddled potato bun

### CHICKEN SANDWICH 13

grilled chicken breast, smoked bacon, fresh mozzarella, wilted spinach,  
tomato, lemon caper aioli, onion focaccia

### CUBANO 15

slow cooked crispy pork, black forest ham, swiss cheese, grillo's pickles,  
spicy mustard, roasted garlic and chili aioli, sesame torta roll

### \* GREEK STEAK WRAP 17

marinated steak, grilled pita bread, cucumber yogurt sauce, chick peas,  
grilled peppers & onions, kalamata olives, feta cheese, arugula

### BLACK BEAN & AVOCADO TORTA 14

braised black beans, smashed avocado, cotija cheese, pickled fresno chiles,  
roasted garlic & chili aioli, romaine, fresh cilantro, sesame torta roll

## Entrees

### > NEW ENGLAND SEAFOOD PAELLA 28

seared local scallops, maine mussels, littleneck clams, spicy chorizo,  
saffron rice, snap peas, roasted peppers, chili oil

### GNOCCHI BOLOGNESE AL FORNO 22

slow cooked sage bolognese, potato gnocchi,  
imported italian burrata, pecorino romano

### SLOW BRAISED SHORT RIBS 28

creamy cheddar mac & cheese, charred broccolini,  
crispy onions, black pepper tavern sauce

### > \* SEARED FAROE ISLAND SALMON 24

almond-romesco sauce, roasted spaghetti squash,  
seasonal mushrooms, pancetta, tuscan kale

### > \* SEARED HANGER STEAK 25

8oz prime hanger steak, creamy chipotle polenta, seared avocado,  
snap pea chimichurri, smoked paprika butter

### RICOTTA TORTELLINI 19

butternut squash bisque, seasonal mushrooms, sage-brown butter,  
tuscan kale, toasted almonds, shaved pecorino

### > \* CHARRED KOREAN PORK RIBS 23

kimchi fried rice, scallion salad, red chili glaze,  
blistered shishito peppers, lime

### > BRICK CHICKEN 22

whipped potatoes, apple jam, roasted heirloom carrots,  
bacon braised kale, thyme brown butter

## Sides

### > PATATAS BRAVAS 7

crispy fried potatoes, house ketchup, garlic chili aioli, queso fresco

### CREAMY CHEDDAR MAC & CHEESE 8

peppadew peppers, herb breadcrumbs

### > KIMCHI FRIED RICE 8

snap peas, spring onion, shishito peppers

### > ROASTED SPAGHETTI SQUASH 8

pecorino, almond-sage romesco

### > GRILLED BROCCOLINI 8

snap pea chimichurri

## **DRAUGHT**

ASK FOR OUR ROTATING DRAUGHT LIST

### **PACKAGED BEER**

BEAR REPUBLIC RACER 5 IPA 7  
BLUE MOON BELGIAN WHITE 7  
CIGAR CITY JAI LAI IPA 7  
CROOKED STAVE ST. BRETТА SOUR 8  
LEFT HAND NITRO MILK STOUT 7  
MAYFLOWER PORTER 7  
NIGHT SHIFT SANTILLI IPA 9  
SAM ADAMS BOSTON LAGER 6  
SIX POINT CRISP PILSNER 6  
GLUTENBERG GF IPA 8  
CLAUSTHALER N/A 6

### **PACKAGED CIDERS**

ARTIFACT CIDER ROTATING 9  
BANTAM WUNDERKIND CIDER 8  
GRAFT LOST TROPIC MIMOSA CIDER 9  
MAGNERS CIDER 7  
WÖLFFER DRY ROSÉ CIDER 9

### **LAWN MOWER BEER**

BUD LIGHT 5  
BUDWEISER 5  
COORS LIGHT 5  
CORONA EXTRA 6  
MICHELOB ULTRA 5  
MILLER HIGH LIFE 4  
MILLER LITE 5  
NARRAGANSETT 4  
NIGHT SHIFT NITE LITE 5  
TECATE 4

### **LARGE FORMAT**

ALLAGASH TRIPEL 750ML - 18  
SAISON DUPONT FARMHOUSE ALE 750ML - 19  
UNE ANNÉE FRAMBOISE 750ML - 25

## *Cocktails*

### **MONUMENT MANHATTAN 12**

bourbon + carpano antica + black walnut bitters + cherry

### **MARGARITA ROSA 12**

blanco tequila + aperol + lemon + agave

### **SOLEY SPRITZ 10**

autumn gin + capertif + cardamom bitters + prosecco

### **DAD BOD 12**

bourbon + cynar + lemon + orange + cinnamon

### **CUCUMBER COLLINS 10**

cucumber infused vodka + lemon + mint + soda

### **MEXICAN MULE 10**

reposado tequila + lime + firey ginger syrup + soda

### **RUM D.M.C. 10**

double aged dark rum + fresh lime + cinnamon

### **THE OLD PORT 12**

tawny port, rye, amaro nonino, orange bitters

### **MARGARITA MANZANA 12**

ghost tequila + apple cider + lime + cinnamon

### **FALL RED SANGRIA**

10/GL • 45/CARAFE

red wine + apple cider + cinnamon

all drinks are served without straws... available upon request

## **SPARKLING/ROSÉ**

prosecco, *Mionetto*... Veneto, IT. 9/34 / 62 (magnum)  
rosé, *Unparalleled*... Provence, FR. 10/38  
sparkling rosé, *Col de Salici*... Piave, IT. 10/38

### **FEATURED BOTTLES**

champagne, *Pol Roger*... Épernay, FR. 75  
champagne, *Nicolas Feuillatte*... Chouilly, FR. 125 (magnum)  
rosé, *Liquid Farm*... Santa Barbara, CA. 50

## **WHITE**

pinot grigio, *La Fiera*... Italy. 9/34  
albariño, *Lagar Cervera*... Rias Baixas, ES. 12/46  
sancerre, *Paul Cherrier*... Loire Valley, FR. 14/52  
sauvignon blanc, *Harbor Town*... Marlborough, NZ. 10/38  
grüner vetliner, *Landhaus Mayer*... Ercicagasse, AU. 10/38  
chardonnay, *Banshee*... Sonoma Coast, CA. 12/46

### **FEATURED BOTTLES**

pinot grigio, *2015 Livio Felluga*... Friuli, IT. 48  
sauvignon blanc, *2016 Cakebread*... Napa Valley, CA. 48  
chardonnay, *2013 Chanin*... Bien Nacido, CA. 50  
chardonnay, *2016 Stag's Leap*... Napa Valley, CA. 50

## **RED**

pinot noir, *Love Noir*... Livermore, CA. 9/34  
tempranillo, *Bodegas Franco-Espanolas*... Rioja, ES. 12/46  
super tuscan, *Capezzana*... Tuscany, IT. 12/46  
cabernet sauvignon, *La Forge*... Languedoc, FR. 11/42  
cabernet sauvignon, *Arrowood*... Sonoma County, CA. 13/50  
cabernet blend, *Chateau Musar Jeune*... Bekaa Valley, Lebanon. 14/52

### **FEATURED BOTTLES**

pinot noir, *2016 Siduri*... Willamette Valley, OR. 48  
malbec, *2016 Zolo Reserva*... Mendoza, AR. 40  
barbera d'alba, *2017 De Forville*... Piemonte, IT. 44  
cabernet sauvignon, *2014 Jordan*... Alexander Valley, CA. 78