

MONUMENT

Restaurant & Tavern

CHARLESTOWN, MASSACHUSETTS

Appetizer Platters

- > **KUNG PAO BRUSSEL'S SPROUTS 50/95**
szechuan peppercorns, shishito peppers, honey roasted peanuts, sweet chili sauce
- FRENCH ONION SOUP MEATBALLS 70/130**
caramelized onions, emmental cheese, french onion jus
- > **SHIRMP COCKTAIL 30/DOZEN**
U15 shrimp, cocktail sauce, lemon
- > **WOOD FIRE ROASTED CHICKEN WINGS 55/100**
lemon rosemary with buttermilk dressing or spicy ancho chili with blue cheese
- PORK AND SPRING ONION DUMPLINGS 60/110**
steamed or seared, sweet chili sauce
- > **CARNITAS TACOS 50/100**
crispy slow cooked pork, mojo sauce, charred scallion, tomatillo salsa, cilantro curtido
- BUTTERNUT SQUASH ARANCINI 50/95**
fontina cheese filling, fried sage aioli
- > ***SALMON POKE BITES 70/130**
soy marinated salmon, cucumber, sticky rice, wakame salad, ginger aioli

Chips & Dip Platters

- > **CHUNKY GUACAMOLE 35/65**
- > **FRESH PICO DE GALLO 25/45**
- > **BLACK BEAN & CORN SALSA 30/55**
all of the above served with tajin seasoned chips
- BEET HUMMUS AND PITA 30/55**
honey whipped feta, apple-currant jam, toasted almonds, warm pita bread
- VEGETABLE CRUDITE 35/60**
seasonal vegetables served with buttermilk or blue cheese dip
- HONEY WHIPPED RICOTTA AND FRESH BREAD 35/65**
iggy's fresh sourdough, handpacked ricotta, wildflower honey
- CHEESE BOARD 100/190**
chef's choice of four local cheese served with honeycomb, apple jam, marcona almonds, rustic bread and crackers

Sandwich Platters

- ITALIAN 55/100**
mortadella, prosciutto, sopresatta, provolone, olive-pepperocini relish, arugula
- GRILLED CHICKEN 50/95**
smoked bacon, fresh mozzarella, sauteed spinach, tomato, lemon caper aioli, onion focaccia
- BLACK BEAN & AVOCADO TORTA 50/95**
braised black beans, smashed avocado, cotija cheese, pickled fresno chiles, roasted garlic & chili aioli, fresh cilantro, sesame torta roll
- PROSCIUTTO CAPRESE 55/100**
toasted ciabatta, fresh mozzarella, tomato, arugula, balsamic reduction, basil aioli
- CHEESEBURGER SLIDERS 60/110**
bacon aioli, american cheese, potato bun
- PULLED PORK SLIDERS 45/85**
sweet & spicy bbq sauce, ranch slaw, potato bun
- FRIED CHICKEN SLIDERS 50/95**
bread & butter pickles, pimento cheese, hot honey drizzle, potato bun

Salads

- add grilled chicken 20/40
add shrimp 30/60
- > **CHOPPED KALE 40/75**
cabot yellow cheddar, snap peas, radish, heirloom cherry tomatoes, shaved carrots, buttermilk dressing
- > **BEET AND BLEU CHEESE 40/75**
mixed local beets, watercress, endive, heirloom carrots, sweet currant vinaigrette, toasted walnuts
- > **SHAVED BRUSSEL'S SPROUTS SALAD 40/75**
shaved brussel sprouts, bacon, red quinoa, sliced apple, goat cheese, pickled red onions, toasted almonds, maple-sherry vinaigrette
- BABY CAESAR 30/55**
baby romaine lettuce, garlic croutons, white anchovy, shaved pecorino romano
- > **MIXED GREENS 30/55**
heirloom carrots, pecorino romano, honey cider vinaigrette

Entrees

- RICOTTA TORTELLINI 75/140**
butternut squash bisque, seasonal mushrooms, sage-brown butter, tuscan kale, toasted almonds, shaved pecorino
- RIGATONI BOLOGNESE AL FORNO 85/160**
slow cooked sage bolognese, rigatoni pasta, imported italian burrata, basil, pecorino romano
- > *** HANGER STEAK TIPS 130/260**
snap pea chimichurri
- > **BRICK CHICKEN 100/200**
thyme brown butter, apple currant jam
- > **CHARRED KOREAN BBQ PORK RIBS 125/240**
red chili glaze, scallions, sesame
- > **SLOW BRAISED SHORT RIBS 140/280**
black pepper tavern sauce

Side Platters

- CRISPY SMASHED POTATOES 25/45**
- CREAMY WHIPPED POTATOES 30/55**
- MAC & CHEESE 40/75**
peppadew peppers, garlic-herb breadcrumbs
- PAPAS BRAVAS 35/65**
house ketchup, garlic chili aioli, queso fresco
- KIMCHI FRIED RICE 40/75**
snap peas, shisito peppers, spring onion
- GRILLED BROCCOLINI 35/70**
almond-sage romesco sauce

CATERING PLATTERS COME IN SMALL AND LARGE SIZES
Small platters are typically enough for 10-15 people, while large platters are typically enough for 20-25 people