

Appetizers

> CHUNKY GUACAMOLE 11

chunky avocado, tajin seasoned chips

> KUNG PAO BRUSSELS SPROUTS 12

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

BEET 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

MEATBALLS AL FORNO 13

winter pinenut pesto, amatriciana sauce, parmesan polenta

> 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

FRENCH ONION SOUP 8

emmental cheese, rosemary-focaccia croutons

Salads

add: Chicken 6, Shrimp 9, *Salmon 12, *Steak 15

> 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 sweet gem 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 15

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

CHICKEN SANDWICH 14

grilled chicken breast, smoked bacon, fresh mozzarella, sauteed 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

* FRENCH DIP 17

sliced prime rib, bacon-horseradish aioli, peppadew peppers,
emmental cheese, baby arugula, french roll, onion jus

BLACK BEAN & AVOCADO TORTA 14

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

Entrees

> SEARED SCALLOPS & PORK BELLY 28

george's bank scallops, crispy pork, winter squash puree, grilled broccolini,
spicy rosemary macadamia crumble, sage brown butter

GNOCCHI BOLOGNESE AL FORNO 22

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

SLOW BRAISED SHORT RIBS 30

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

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

> BRICK CHICKEN 22

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

> * NEW YORK STRIP STEAK 35

14oz prime steak, whipped potatoes, endive & bleu salad, bearnaise sauce

Sides

> PATATAS BRAVAS 7

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

CREAMY CHEDDAR MAC & CHEESE 8

peppadew peppers, herb breadcrumbs

> YUCCA FRIES 9

crispy pork chicharrones, salsa verde, baby arugula, cotija, spicy aioli

> ROASTED SPAGHETTI SQUASH 8

pecorino, almond-sage romesco

> GRILLED BROCCOLINI 8

snap pea chimichurri

DRAUGHT

ASK FOR OUR ROTATING DRAUGHT LIST
CHECK CHALKBOARDS FOR SPECIALS

PACKAGED BEER

BLUE MOON BELGIAN WHITE 7
CIGAR CITY JAI LAI IPA 7
CROOKED STAVE PETITE SOUR ROSÉ 9
MAYFLOWER PORTER 7
NIGHT SHIFT SANTILLI IPA 9
SAM ADAMS BOSTON LAGER 6.5
SIX POINT CRISP PILSNER 7
GLUTENBERG GF IPA 9
CLAUSTHALER N/A 6

PACKAGED CIDERS

ARTIFACT FEELS LIKE HOME CIDER 9
BANTAM WUNDERKIND CIDER 9
GRAFT LOST TROPIC MIMOSA CIDER 9
MAGNERS CIDER 7
WÖLFFER DRY ROSÉ CIDER 10

LAWN MOWER BEER

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

LARGE FORMAT

ALLAGASH TRIPEL 750ML - 20
SAISON DUPONT FARMHOUSE ALE 750ML - 20
UNE ANNÉE FRAMBOISE 750ML - 25

Cocktails

MONUMENT MANHATTAN 12

bourbon + carpano antica + black walnut bitters + cherry

FANCY FIZZ 10

grapefruit vodka + aperol + lemon + honey + sparkling rosé

CURRANT LOCATION 10

gin + cassis + lemon + soda + currants

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

SMOKEY THE PEAR 12

blanco tequila + mezcal + elderflower + lemon + agave

THE FRENCH QUARTER 12

rye whiskey + cognac + antica + benedictine + bitters

FIRE FLAMES EMOJI 12

ghost tequila + orange liqueur + blood orange + lime

RED SANGRIA

10/GL • 45/CARAFE
red wine + citrus + soda

all drinks are served without straws... hay 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)

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
barbera d'alba, *De Forville*... Piedmont, IT. 12/46
cabernet sauvignon, *The Huntsman*... Columbia Valley, WA. 11/42
cabernet sauvignon, *Arrowood*... Sonoma County, CA. 13/50

FEATURED BOTTLES

pinot noir, *2016 Siduri*... Willamette Valley, OR. 48
malbec, *2016 Zolo Reserva*... Mendoza, AR. 40
cabernet sauvignon, *2016 La Forge*... Languedoc, FR. 40
cabernet sauvignon, *2014 Jordan*... Alexander Valley, CA. 78