

## Appetizers

### > CHUNKY GUACAMOLE 11

chunky avocado, tajin seasoned chips

### > KUNG PAO BRUSSELS SPROUTS 12

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

### > CARNITAS TACOS 11

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

### > 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 MAINE MUSSELS 12

white wine, garlic, cherry tomatoes, butter, herbs, grilled bread

### PORK AND SPRING ONION DUMPLINGS 12

steamed or seared, sweet chili sauce

### WOOD FIRED CRAB-ARTICHOKE DIP 15

local jonah crab meat, spinach, garlic, fontina, pecorino, housemade pita bread

### POTATO-LEEK CHOWDER 8

smoked bacon, new potatoes, cream, spring onion, paprika crackers

## 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

### GREEK COBB SALAD 15

kale-spinach mix, farro, bacon, egg, marinated artichokes, cucumbers, cherry tomato, feta cheese, sweet peppers, kalamata olives, tahini-Greek dressing

### > SHAVED BRUSSELS SPROUT SALAD 15

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

### > SPRING GREEN SALAD 14

sliced strawberries, lavender goat cheese, honey-granola, pickled sweet peppers, spring radish, lemon-poppysseed vinaigrette

### BABY CAESAR 10

baby sweet gem lettuce, garlic croutons, white anchovy, shaved pecorino romano

# 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

### SPRING VEGGIE 14

almond-romesco sauce, roasted cherry tomatoes, mushrooms, artichokes, leeks, goat cheese, fontina, fresh basil

### 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

### SOUTHERN BLT 15

thick-cut bacon, fried green tomatoes, pimento cheese, bacon aioli, spring greens, iggy's ciabatta

### 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

### >★ SHELLFISH PAELLA 28

george's bank scallops, maine mussels, shrimp, chorizo, snap peas, roasted peppers, cipolini onions, saffron rice

### LOBSTER GNOCCHI 28

almond romesco sauce, spinach, cipolini onion, pecorino, fennel-asparagus salad, fennel pollen

### SLOW BRAISED SHORT RIBS 30

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

### >★ FAROE ISLAND SALMON PAD THAI 25

sweet chili glaze, rice noodles, napa cabbage, carrots, roasted peanuts, bean sprouts, cilantro, lime

### >★ SEARED HANGER STEAK 26

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

### RICOTTA TORTELLINI 22

sugar snap peas, seasonal mushrooms, pea greens, shaved prosciutto, garlic cream, pecorino

### >BRICK CHICKEN 23

harissa marinated chicken, almond-cauliflower rice pilaf, roasted asparagus, greek yogurt sauce

### >★ NEW YORK STRIP STEAK 35

14oz prime steak, rosemary smashed potatoes, roasted asparagus, blue cheese butter, peppercorn cream

## Sides

### > PATATAS BRAVAS 7

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

### CREAMY CHEDDAR MAC & CHEESE 8

peppadew peppers, herb breadcrumbs

### > CHARRED SHISHITO PEPPERS 8

chili salt, grilled lime

### >ROASTED ASPARAGUS 8

pecorino, almond 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  
BROOKLYN SUMMER ALE 7  
CIGAR CITY JAI LAI IPA 7  
CROOKED STAVE PETITE SOUR ROSÉ 9  
NIGHT SHIFT SANTILLI IPA 9  
SAM ADAMS BOSTON LAGER 7  
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**

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

# Cocktails

## **MONUMENT MANHATTAN 12**

bourbon + carpano antica + black walnut bitters + cherry

## **FANCY FIZZ 10**

grapefruit vodka + aperol + lemon + honey + sparkling rosé

## **CURRENT LOCATION 10**

gin + cassis + lemon + soda + currants

## **PEACH BOD 12**

bourbon + peach + lemon + mint + ginger beer

## **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

## **TAI ME DOWN 10**

white rum + dark rum + orange liqueur + lime + orgeat\*

## **FIRE FLAMES EMOJI 12**

spicy ghost tequila + orange liqueur + blood orange + lime

## **RED SANGRIA**

10/GL • 45/CARAFE

red wine + brandy + citrus + soda

all drinks are served without straws but available upon request. \*contains almonds

## **SPARKLING**

prosecco, *Mionetto*... Veneto, IT. 9/34 / 62 (magnum)  
sparkling rosé, *The Diver*... Carmel, CA. 10/38  
champagne, *Pol Roger*... Épernay, FR. 75  
champagne, *Nicolas Feuillatte*... Chouilly, FR. 125 (magnum)

## **ROSÉ**

rosé, *Unparalleled*... Provence, FR. 10/38  
rosé, *Gobelsburg*... Kamptal, AU. 12/46

## **ROSÉ BOTTLES**

gamay noir rosé, *2018 Folk Machine*... Santa Rosa, CA. 48  
pinot noir rosé, *2018 Scribe*... Sonoma, CA. 56

## **WHITE**

pinot grigio, *La Fiera*... Italy. 9/34  
albariño, *Lagar Cervera*... Rias Baixas, ES. 12/46  
sauvignon blanc, *Harbor Town*... Marlborough, NZ. 10/38  
sauvignon blanc, *Clément*... Menetou-Salon, FR. 12/46  
grüner vetliner, *Landhaus Mayer*... Ercicagasse, AU. 10/38  
chardonnay, *Banshee*... Sonoma Coast, CA. 12/46

## **WHITE BOTTLES**

chenin blanc, *2016 Francois Pinon 'Vouvray'*... Loire Valley, FR. 60  
sancerre, *2017 Domaine Merlin Cherrier*... Sancerre, FR. 56  
chardonnay, *2016 Stag's Leap*... Napa Valley, CA. 54

## **RED**

pinot noir, *Love Noir*... Livermore, CA. 9/34  
tempranillo, *Bodegas Franco-Espanolas*... Rioja, ES. 12/46  
super tuscan, *Capezzana*... Tuscany, IT. 12/46  
red blend, *Meinklang*... Pamhagen, AU. 12/46  
cabernet sauvignon, *The Huntsman*... Columbia Valley, WA. 11/42  
cabernet sauvignon, *Arrowood*... Sonoma County, CA. 13/50

## **RED BOTTLES**

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