

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 12**
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 13
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

LOBSTER & CORN CHOWDER 9
smoked bacon, yukon potatoes, 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

> **PEACH & BURRATA SALAD 15**
heirloom tomatoes, italian burrata, yellow peaches, summer greens, honey granola, pickled sweet peppers, summer radish, basil, champagne-poppy 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

SUMMER PESTO CHICKEN 14
basil pesto, grilled chicken, roasted cherry tomatoes, corn, caramelized onion, fresh mozzarella, fontina

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

***GREEK STEAK WRAP 17**
marinated steak tips, grilled pita bread, cucumber yogurt sauce, tomato, 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, sweet gem lettuce, fresh cilantro, sesame torta roll

Entrees

>★ **SHELLFISH PAELLA 29**
george's bank scallops, maine mussels, shrimp, chorizo, snap peas, roasted peppers, cippolini onions, saffron rice

LOBSTER GNOCCHI 28
almond romesco sauce, spinach, cippolini 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, snap peas, bean sprouts, cilantro, lime

>★ **SEARED HANGER STEAK 27**
8oz prime skirt steak, mexican street corn salad, grilled avocado, garlic-chili aioli, queso fresco, cilantro

CRAB & RICOTTA TORTELLINI 26
jonah crabmeat, charred corn, seared snap peas, roasted peppers, saffron-corn brodo, basil, pecorino

>**BRICK CHICKEN 24**
harissa marinated chicken, almond-cauliflower rice pilaf, roasted asparagus, marinated artichokes, greek yogurt sauce

>★ **NEW YORK STRIP STEAK 35**
14oz prime steak, wood-fire roasted tomatoes, grilled asparagus, smashed potatoes, blue cheese butter

Sides

> **PATATAS BRAVAS 7**
crispy fried potatoes, house ketchup, garlic chili aioli, queso fresco

CREAMY CHEDDAR MAC & CHEESE 8
peppadew peppers, herb breadcrumbs

> **MEXICAN STREET CORN "ELOTE" 8**
local corn, zucchini, onion, garlic-chili aioli, queso fresco, cilantro

>**ALMOND-CAULIFLOWER "RICE PILAF" 8**
roasted pepper-yogurt sauce

>**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
ATHLETIC BREWING RUN WILD IPA N/A 6

PACKAGED CIDERS

ARTIFACT CIDER ROTATING 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

ghost tequila + orange liqueur + blood orange + lime

MONUMENT SANGRIA RED OR WHITE-PEACH

10/GL • 45/CARAFE

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

ROSÉ

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

ROSÉ BOTTLES

gamay noir rosé, *Folk Machine*... Santa Rosa, CA. 48
pinot noir rosé, *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*... Erocagasse, AU. 10/38
chardonnay, *Banshee*... Sonoma Coast, CA. 12/46

WHITE BOTTLES

chenin blanc, *Francois Pinon 'Vouvray'*... Loire Valley, FR. 60
sancerre, *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, *2017 Folktale*... Monterey, CA. 46
malbec, *2016 Zolo Reserva*... Mendoza, AR. 40