

# MONUMENT

*Restaurant & Tavern*

CHARLESTOWN, MASSACHUSETTS

event menu

2026



# PASSED APPETIZERS

2 dozen per order

## AHI TUNA POKE BITES

spicy mayo, eel sauce, sesame sticky rice, mango,  
fried garlic, seaweed salad

\$120

## ARANCINI CARBONARA

pancetta, green peas, fontina, garlic aioli,  
pecorino

\$55

## ROASTED GARLIC SHRIMP SKEWER

citrus-herb butter, shishito pepper

\$100

## MONUMENT SMASH BURGER SLIDERS

bacon aioli, American cheese, Grillo's pickles,  
potato bun

\$96

## FRIED CHICKEN SLIDERS

Grillo's pickles, pimento cheese, hot honey  
drizzle, potato bun

\$96

## STEAK TIP SLIDERS

marinated tips, grilled onions, cherry pepper  
salsa verde

\$110

## SEASONAL BURRATA CROSTINI

maplebrook farm's burrata, chef's seasonal  
accoutrements

## MINI LOBSTER ROLLS

cucumber, baby lettuce, lemon mayo

\$180

## MINI CRAB CAKES

Old Bay remoulade sauce

\$130

# STATIONARY APPETIZERS

small serves 20-30 guests

large serves 30-40 guests

## SHORT RIB BIRRIA TACOS

braised beef short rib, mexican cheese blend,  
white onions, cilantro, corn tortillas, birria  
broth

\$150/240

## STEAMED PORK & SPRING ONION DUMPLINGS

sweet chili sauce, toasted sesame, scallion

\$130/215

## VEGETABLE CRUDITÉ

served with buttermilk ranch or blue cheese dip

\$100/175

## SALSA TRIO & TAJIN TORTILLA CHIPS

8 oz. each: chunky guacamole, fresh pico de gallo,  
mango salsa

\$70/125

## CHEESE BOARD

chefs choice of four local cheeses, served with  
honeycomb, grapes, spicy marinated olives,  
Marcona almonds, rustic bread & crackers

\$175/250

## IGGY'S TOASTED SOURDOUGH

honey-whipped ricotta, lemon, thyme

\$60/100

## WOOD-FIRE ROASTED CHICKEN WINGS

lemon-rosemary marinade, wood fire roasted,  
buttermilk ranch

\$125/200

## TRUFFLE MAC & CHEESE CUPS

Cabot cheddar, fontina, Pecorino Romano, truffle  
oil, buttery Ritz crumbs

\$125/200

# LARGE FORMAT PLATTERS

all platters serve 20 guests

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## SALADS

add grilled chicken \$35

add shrimp \$45

add steak tips \$75

### ARTICHOKE CAESAR

baby romaine lettuce, garlic-herb croutons,  
white anchovy, shaved pecorino romano,  
house caesar dressing  
\$65

### BLUEBERRY AVOCADO SALAD

lemon-poppysseed dressing, pistachio  
dukkah, crumbled feta, spring greens,  
pickled red onions  
\$60

### PIZZA SHOP CHOPPED SALAD

calabrian salami, fresh mozzarella,  
pepperoncini, chickpeas, marinated  
artichokes, cucumber, italian dressing,  
pecorino romano, chopped iceberg & romaine  
\$70

### MIXED GREENS

shaved heirloom carrots, pecorino romano,  
honey-cider vinaigrette  
\$50

## ENTREES

### BAKED RIGATONI BOLOGNESE

slow-cooked sage bolognese, local burrata,  
basil, pecorino romano  
\$135

### MARINATED STEAK TIPS

north shore marinade, roasted pearl onions,  
prime tips  
\$240

### CRISPY CHICKEN TENDERS

choice of plain, honey-buffalo, nashville hot,  
sweet-chili, or honey mustard  
\$150

### HERB-ROASTED CHICKEN

tarragon chicken jus, grilled citrus  
\$175

### CHARRED KOREAN PORK RIBS

red chili glaze, scallions, sesame  
\$175

### SLOW BRAISED BEEF SHORT RIBS

boneless short rib, black pepper tavern sauce,  
crispy onions  
\$220

### ROASTED FAROE ISLAND SALMON

maple-lemon glaze, grilled citrus, fresh herbs  
\$200

### SHORT RIB COTTAGE PIE

roasted mushrooms, carrot, english peas, pearl  
onions, red wine demi, whipped potato topping  
\$175

### EGGPLANT MILANESE

fresh tomato sauce, smoked mozzarella,  
calabrian chili whipped ricotta, dressed  
arugula  
\$175

### PENNE PRIMAVERA

seasonal vegetables, lemon, butter, parmigiano  
reggiano  
\$125