

MONUMENT

Restaurant & Tavern

Small Plates

GUACAMOLE 15

smashed avocado, grilled citrus, tajin-spiced tortilla chips (gf, v)

KUNG PAO BRUSSELS SPROUTS 15

szechuan peppercorns, shishito peppers,
honey-roasted peanuts, sweet chili sauce (gf, v)

CHICKEN ENCHILADA DIP 16

black beans, salsa-ranchera, grilled chicken, tres quesos,
house tortilla chips (gf)

WOOD-FIRE ROASTED CHICKEN WINGS 17

wood fire-roasted, calabrian chili oil, buttermilk ranch (gf)

TRUFFLE MAC & CHEESE 15

cabot cheddar, fontina, pecorino romano,
truffle oil, buttery ritz crumbs (v)

HAND-CUT TRUFFLE FRIES 12

parmigiano reggiano, rosemary, white truffle aioli,
smoked garlic-chili aioli (gf, v)

FRENCH ONION SOUP 12

caramelized french onions, emmental swiss cheese, garlic croutons

Salads

add: chicken 7, garlic butter shrimp 11, *salmon 15,
*6oz. marinated steak tips 16

BEET & CITRUS SALAD 16

mixed greens, cara cara oranges, red & yellow beets,
sliced avocado, pistachio, goat cheese, poppy seed dressing (gf)

PIZZA SHOP CHOPPED SALAD 17

baby green leaf & romaine, calabrian salami, fresh mozzarella,
pepperoncini, chickpeas, marinated artichoke, cucumber,
pecorino romano, italian dressing (gf)

HARVEST BOWL 17

baby greens, arugula, sliced honeycrisp apple,
sweet potato, chickpeas, golden raisins, toasted pepitas,
maple-sherry vinaigrette (gf)

ARTICHOKE CAESAR SALAD 16

shaved romaine, marinated roman artichokes, crispy onion
breadcrumbs, pecorino romano, white anchovies, garlic caesar

Wood-fired Pizza

SPICY SAUSAGE 18

hot italian sausage, pickled cherry peppers,
caramelized onions, house red sauce, fresh mozzarella

MARGHERITA 16

fresh mozzarella, house red sauce, fresh basil,
pecorino romano, olive oil (v)

PEPPERONI 17

crispy ezzo pepperoni cups, mozzarella, house red sauce,
hot honey drizzle, sicilian oregano

LUNCH

★ SMASH BURGER 20

two prime beef patties, american cheese, special sauce,
grillo's pickles, grilled onions, iggy's brioche bun
served pink or not pink • sub gluten-free bun 3

CHICKEN ALLA VODKA SANDWICH 17

fried chicken cutlet, pink vodka sauce, fresh mozzarella,
basil, iggy's roll

STEAK & CHEESE 20

shaved ribeye, white american cheese,
caramelized onions, grilled sweet & spicy peppers,
truffle aioli, arugula, iggy's french roll

SWEET POTATO CRUNCHWRAP SUPREME 18

black beans, tres quesos, smashed avocado, salsa verde,
pico de gallo, crispy corn tortilla, sriracha ranch,
wrapped & grilled in a flour tortilla (v)

CARNITAS TACOS 15

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

HONEY MUSTARD CHICKEN WRAP 17

crispy fried chicken, vermont cheddar, bacon,
honey mustard vinaigrette, cherry tomato, spinach tortilla

★STEAK TIP FRITES 27

8oz steak tips, northshore marinade,
truffle-parmesan fries, green salad (gf)

★YELLOWFIN TUNA POKE 24

yellowfin tuna, spicy mayo, eel sauce,
sesame sticky rice, diced avocado, cucumber, mango,
edamame, carrots, fried garlic, seaweed salad

★MAPLE GLAZED SALMON 28

ancho-spiced sweet potato purée, crispy brussels sprouts &
apple salad, pomegranate, frisée, sherry vinaigrette (gf)

TRUFFLE SHUFFLE 18

truffle honey, toasted pistachio, goat cheese, mozzarella,
parmigiano reggiano, baby arugula (v)

BUTTERNUT SQUASH & BACON 17

shaved butternut squash, bacon, caramelized onions,
mozzarella, goat cheese, hot honey, sage

BUFFALO CHICKEN 18

mozzarella, gorgonzola, chicken tenders, red onion, buffalo
sauce, house blue cheese dressing

* Denotes food items are cooked to order or are served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
(gf) Gluten-free menu item. (v) Vegetarian menu item. (v*) Vegetarian if modified menu item. ** Please let your server know if you have food allergies.

DRAUGHT BEER

ASK FOR OUR ROTATING BEER LIST

PACKAGED

BUD LIGHT 7
BUDWEISER 7
MILLER LITE 6
COORS LIGHT 7
MODELO ESPECIAL 7
MICHELOB ULTRA 7
MILLER HIGH LIFE 6
NARRAGANSETT LAGER 6
WOLFFER DRY ROSÉ CIDER 15
NÜTRL ORANGE SELTZER 9
NÜTRL WATERMELON SELTZER 9
SUN CRUISER HARD
ICED TEA-LEMONADE 9

NON-ALCOHOLIC BEER

ATHLETIC BREWING 'RUN WILD' N/A IPA 8
NOTCH N/A PILSNER 8
GUINNESS ZERO N/A DRAUGHT CAN 9

MOCKTAILS

HOUSE HORCHATA 10

PERSEPHONE MULE 12
pomegranate, lime, sugar, gingerbeer

AUTUMN SPRITZ 12
green grape, lemon, brown sugar, seltzer

OTHER N/A BEVERAGES

SPINDRIFT PINK LEMONADE 4
SPINDRIFT RASPBERRY LIME 4
SARATOGA SPARKLING 4
SARATOGA STILL 4
HANK'S ROOT BEER 4
SOFT DRINKS,
COFFEE, ICED TEA

Cocktails 16

HELLO GOURD-GEOUS
pumpkin vodka, chai, cold brew, irish
cream, pumpkin whipped cream

ORCHARD OLD FASHIONED
bourbon or rye, apple cider,
cinnamon, bitters

SPICY BLACKBERRY MARG
ghost tequila, cassis, lime, spicy
bitters

THE MULL-IT
bourbon, applejack, mulled wine
syrup, lemon, angostura

HAKUNA HORCHATA
dark rum, house made horchata

SPOOKY SPICE
tequila, spiced pear liqueur, lime,
agave

PICKLE MARTINI
grillo's infused vodka, pickle juice

GREEN GODDESS SPRITZ
cucumber vodka, elderflower, green
grape, lime, mint, bubbles

SWEENEY TODD
(SERVED HOT)
toffee brandy, cointreau, brown
sugar, lemon, walnut bitters

PRETTY IN PINK
victoria pink gin, apple, honey,
lemon, rose cider

SPARKLING WINE

prosecco, *Mionetto*... Veneto, IT. 12/46/70(1.5L)
sparkling rosé, *Sommariva 'il Rosa'*... Veneto, IT. 13/50

ROSÉ

house rosé, *Chateau Routas*... Provence, FR. 14/54

WHITE

pinot grigio, *Caposaldo*... Veneto, IT. 14/54
alvarinho 'vinho verde', *Foral*... Portugal. 14/54
grüner veltliner, *Karl Lagler*... Wachau, AU. 14/54
sauvignon blanc, *Giesen*... Marlborough, NZ. 13/50
sancerre, *Domaine Cherrier*... Sancerre, FR. 24/94
chardonnay, *Novellum*... Rousillon, FR. 16/62

RED

pinot noir, *Ballard Lane*... Central Coast, CA. 13/50
sangiovese, *Caffagio 'Chianti Classico'*... Toscana, IT. 14/54
nebbiolo, *Fontanabianca*... Langhe, Piedmont, IT. 16/62
tempranillo, *Baron de Ley Rioja*... Rioja, ES. 14/54
cabernet sauvignon, *The Huntsman*... Columbia Valley, WA. 15/58
cabernet sauvignon, *Loren Crossing*... Napa Valley, CA. 19/74