

Appetizers

SOURDOUGH GARLIC KNOTS 9
parmigiano reggiano, garlic butter, pink vodka dipping sauce (v)

CHUNKY GUACAMOLE 15
chunky avocado, tajin-spiced tortilla chips (gf, v)

KUNG PAO BRUSSELS SPROUTS 16
szechuan peppercorn, shishito peppers,
honey-roasted peanuts, sweet chili sauce (gf, v)

WOOD-FIRE ROASTED CHICKEN WINGS 17
lemon rosemary with buttermilk ranch or
spicy ancho chili with blue cheese (gf)

MEATBALLS AL FORNO 15
sweet tomato ragu, taleggio fonduta, toasted ciabatta

ARANCINI CARBONARA 16
pancetta, green peas, fontina,
black truffle aioli, pecorino romano

PORK & SPRING ONION DUMPLINGS 16
sweet chili sauce, served steamed or seared

SPICY TUNA ROLL NACHOS 21
spicy mayo-dressed yellowfin, cucumber-mango salsa,
diced avocado, wasabi crema, sweet soy, furikake, wonton chips

FRENCH ONION SOUP 12
caramelized french onions, emmental swiss cheese, garlic croutons

Salads

*add: chicken 7, shrimp 11, *salmon 15, *6 oz. 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, v)

HARVEST BOWL 17
tuscan kale, arugula, farro, sliced honeycrisp apple,
sweet potato, delicata squash, dried cranberries,
toasted pepitas, maple-sherry vinaigrette (v)

TAVERN WEDGE SALAD 15
baby romaine, house blue cheese dressing,
north country smokehouse bacon, blue cheese crumbles,
cherry tomatoes, shaved red onions, dill, "everything" breadcrumbs (v*)

BABY CAESAR 14
baby romaine, garlic croutons, white anchovies, shaved pecorino romano

MONUMENT

Restaurant & Tavern

CHARLESTOWN, MASSACHUSETTS

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

TRUFFLE SHUFFLE 18
truffle honey, toasted pistachio, goat cheese, mozzarella,
parmigiano reggiano, baby arugula (v)

MEATBALL & RICOTTA 17
house meatballs, fresh mozzarella, chili flakes,
garlic, basil, house red sauce, evoo

FALL HARVEST 18
garlicky tuscan kale, delicata squash, crispy prosciutto,
caramelized onions, mozzarella, goat cheese, hot honey drizzle (v*)

NASHVILLE HOT CHICKEN 18
crispy nashville hot chicken, jalapeño-pimento cheese,
mozzarella, shaved red onions, buttermilk ranch, scallions

Sandwiches

*** 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

STEAK & CHEESE 19
shaved ribeye, white american cheese, truffle aioli, caramelized onions,
grilled sweet & spicy peppers, arugula, italian roll

SWEET POTATO CRUNCHWRAP SUPREME 17
black beans, tres quesos, smashed avocado, salsa verde,
pico de gallo, crispy corn tortilla, side of sriracha ranch,
wrapped & grilled in a flour tortilla (v)

HOT HONEY FRIED CHICKEN SANDWICH 17
hot honey-dipped, jalapeño-pimento cheese, grillo's pickles,
alabama white bbq sauce, romaine, sesame potato bun

Entrees

*** SIRLOIN STEAK TIPS 35**
10 oz. prime tips, north-shore marinade, whipped potatoes,
charred broccolini, cippolini onions, grilled cherry pepper (gf)

*** TUNA POKE 29**
yellowfin tuna, spicy mayo, eel sauce, sesame sticky rice,
diced avocado, carrots, cucumber, mango, edamame,
fried garlic, seaweed salad

WOOD-FIRE ROASTED CHICKEN MARSALA 29
pan-roasted statler breast, spaghettini, crispy prosciutto,
local mushrooms, tuscan kale, marsala wine demi

MAPLE-GLAZED SALMON 32
ancho-spiced sweet potato purée, crispy brussels sprout &
apple salad, dried cranberries, frisée, sherry vinaigrette (gf)

CHICKEN MILANESE 28
yukon gold & arugula salad, english peas
castelvetrano olives, pickled red onions, pecorino romano,
sweet mustard vinaigrette, pistachio dukkah (gf)

GNOCCHI BOLOGNESE AL FORNO 28
slow cooked sage bolognese, potato gnocchi,
maplebrook farm's burrata, pecorino romano

SHORT RIB COTTAGE PIE 30
whipped potatoes, caramelized local mushrooms,
heirloom carrot, english peas, pearl onion, red wine demi (gf)

SWEET POTATO TORTELLINI 27
madeira cream sauce, roasted hazelnuts, dried cherries,
tuscan kale, delicata squash, pecorino, fried sage (v*)

Sides

PATATAS BRAVAS 12
crispy fried potatoes, house ketchup,
garlic chili aioli, queso fresco (gf, v)

CREAMY CHEDDAR MAC & CHEESE 10
peppadew peppers, herb breadcrumbs (v)

GRILLED BROCCOLINI 10
parmesan cheese, chili flakes (gf, v)

CREAMY WHIPPED POTATOES 7 (gf, v)

* 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.

DRAFT BEER

ASK FOR OUR ROTATING DRAFT BEER LIST

PACKAGED BEER

BUD LIGHT 6
BUDWEISER 6
COORS LIGHT 6
CORONA EXTRA 7
MICHELOB ULTRA 6
MILLER HIGH LIFE 5
MILLER LITE 6
NARRAGANSETT LAGER 6
BLUE MOON BELGIAN WHITE 7
SAM ADAMS AMERICAN LIGHT LAGER 7
ARTIFACT LONG WAY BACK CIDER 10
SHACKSBURY CIDER BLUEBERRY LIME W/ MINT 10
NÜTRL SELTZER: ORANGE 9
SUN CRUISER HARD ICED TEA -LEMONADE 9

NON-ALCOHOLIC BEER

ATHLETIC BREWING 'RUN WILD' N/A IPA 7
NOTCH N/A PILSNER 7
GUINNESS ZERO N/A DRAUGHT CAN 8

MOCKTAILS

SQUEEZE THE DAY 12
agave blanco N/A spirit, blood orange, lime
THE FAUX FIZZ 12
*london dry N/A spirit, lemon,
house blackberry-cinnamon-sage syrup, fee foam, soda*
CIDER SIPPER 9
apple cider, lemon, cinnamon, sparkling cider

OTHER N/A BEVERAGES

SPINDRIFT: PINK LEMONADE,
BLOOD ORANGE-TANGERINE, RASPBERRY-LIME,
OR HALF TEA-HALF LEMONADE 4
SARATOGA SPARKLING OR STILL WATER 4
HANK'S ROOT BEER 4
SOFT DRINKS, COFFEE, ICED TEA

Cocktails

MONUMENT MANHATTAN 16

bourbon, carpano antica vermouth,
black walnut bitters, cherry

MARGARITA MANZANA 14

ghost tequila, apple cider, cinnamon, lime

PICKLE MARTINI 15

grillo's pickle-infused vodka, pickle juice
ask to make it spicy

AUTUMN GIN FIZZ 14

gin, house blackberry-cinnamon-sage syrup, lemon, soda

DAD BOD 15

bourbon, cynar, orange, lemon, cinnamon

GOLDEN ORCHARD 14

vodka, apple cider, orange bitters, cinnamon

FALLING FOR HUGO 14

elderflower liqueur, cranberry, mint, prosecco

SPICY BLACKBERRY MARG 15

ghost tequila, cassis, lime, spicy bitters

PUMPKIN ESPRESSO MARTINI 16

vanilla vodka, espresso liqueur,
irish cream, cold brew, pumpkin

RED SANGRIA

14/GL • 58/CARAFE

SPARKLING

prosecco, Mionetto... Veneto, IT. 12/46/70 (magnum)
green apples & honey

sparkling rosé, Sommariva 'il Rosa'... Veneto, IT. 13/50*
cherries, blackberries, raspberries, & wild strawberries

ROSE

house rosé, Campuget... Rhone, FR. 12/46
light & refreshing, fresh strawberries

rosé, Laroque... Languedoc-Roussillon, FR. 14/54
crisp, well-balanced, raspberries & strawberries

WHITE

pinot grigio, Silver Gate... California. 13/50
light & refreshing, citrus, melon, hints of honeysuckle

alvarinho 'vinho verde', Foral... Portugal. 13/50
full bodied, dry, green apples, touch of effervescence

grüner veltliner, Karl Lagler... Wachau, AU. 14/54
light bodied, bright, fresh & clean

sauvignon blanc, Ponga... Marlborough, NZ. 14/54
classic NZ SB, notes of grapefruit/pineapple

sancerre, Domaine Reverdy Ducroux... Sancerre, FR. 20/78
round, balanced, finesse with orange & apricot

chardonnay, Novellum... Roussillon, FR. 16/62
bright, crisp, peaches & apricots

RED

pinot noir, Ballard Lane... Central Coast, CA. 13/50
ripe berries, hints of toasted french oak

sangiovese, Cafaggio 'Chianti Classico'... Toscana, IT. 14/54
earthy, savory, cherries & raspberries

nebbiolo, Fontanabianca... Langhe, Piedmont, IT. 16/62
dark red fruits, balance of tannins & acidity

tempranillo, Baron de Ley 'Rioja'... Rioja, ES. 14/54
ripe fruits, round tannins

cabernet sauvignon, Huntsman... Columbia Valley, WA. 15/58
blueberries, dark fruits, cocoa

cabernet sauvignon, Jax 'Y3'... Napa Valley, CA. 18/70
full bodied Napa Cab, ripe blackberries, currants & a hint of spice

cabernet sauvignon, Jordan 'Alexander Valley'... Sonoma, CA. 92
balance in fruit, tannins, & a lingering finish