

MONUMENT

Restaurant & Tavern

Small Plates

SOURDOUGH GARLIC ROLLS 8

parmigiano reggiano, garlic butter, pink vodka dipping sauce (v)

GUACAMOLE 15

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

TRUFFLE MAC & CHEESE 15

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

FIRE-ROASTED GARLIC SHRIMP 18

citrus-herb butter, charred shishito peppers, toasted sourdough

MEATBALLS AL FORNO 15

sweet tomato ragu, taleggio fonduta, toasted sourdough

LEMON-ROSEMARY CHICKEN WINGS 17

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

ARANCINI CARBONARA 16

pancetta, green peas, fontina, black truffle aioli, pecorino romano

WOOD-FIRED CRAB & ARTICHOKE DIP 18

local jonah crabmeat, spinach, garlic, fontina, pecorino, house pita (v*)

FRENCH ONION SOUP 12

caramelized french onions, emmental swiss cheese, garlic croutons

Seasonal Vegetables

ROASTED ACORN SQUASH 12

smoked garlic yogurt, pepita-peanut honey crunch (gf, v)

KUNG PAO BRUSSELS SPROUTS 13

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

PATATAS BRAVAS 12

crispy smashed potatoes, house ketchup, garlic-chili aioli, queso fresco (gf, v)

CHARRED SHISHITO PEPPERS 10

smoked garlic yogurt sauce, grilled citrus, tajin (gf, v)

HAND-CUT TRUFFLE FRIES 9

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

Wood-Fired Pizzas

SPICY SAUSAGE 18

hot italian sausage, pickled cherry peppers, caramelized onions, marinara, mozzarella

MARGHERITA 16

fresh mozzarella, hand crushed san marzano tomato sauce, fresh basil, olive oil (v)

PEPPERONI 17

ezzo pepperoni cups, mozzarella, marinara, 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, red sauce, mozzarella, chili flake, garlic, basil, evoo

NASHVILLE HOT CHICKEN 18

crispy nashville hot chicken, jalapeno pimento cheese, mozzarella, red onion, buttermilk ranch, scallion

ENTREES

★ FLAT IRON STEAK 37

8oz brandt beef, three-peppercorn steak sauce, local mushrooms, crispy truffle-parmesan potatoes, glazed pearl onions (gf)

★ YELLOWFIN 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 HALF CHICKEN 31

semi-boneless & citrus-brined chicken, tarragon jus, spinach-artichoke gratin with crispy onion breadcrumbs

★MAPLE-GLAZED SALMON 32

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

WILD MUSHROOM GNOCCHI 30

brown-butter cauliflower purée, local mushrooms, tuscan kale, toasted hazelnuts, truffle honey-glazed bacon lardons, whipped ricotta (v*)

SHORT RIB COTTAGE PIE 30

whipped potatoes, caramelized local mushrooms, heirloom carrot, english peas, pearl onion, red wine demi (gf)

PAN-SEARED LOCAL SCALLOPS 37

wood fire-roasted bacon steak, grilled shishito & citrus salad, stoneground polenta, pepita-peanut honey crunch (gf)

LASAGNA BOLOGNESE ROTOLO 29

maplebrook's farm burrata, sweet tomato ragu, mozzarella, pecorino, basil

Salads

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

ARTICHOKE CAESAR 15

shaved romaine, marinated roman artichokes, crispy onion breadcrumbs, pecorino romano, white anchovies, garlic caesar dressing (v)

BEET & CITRUS SALAD 16

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

PIZZA SHOP CHOPPED SALAD 17

chopped iceberg & romaine, calabrian salami, fresh mozzarella, pepperoncini, chickpeas, marinated artichokes, cucumber, pecorino romano, italian dressing (gf, v*)

TAVERN WEDGE SALAD 15

baby romaine, house blue cheese dressing, north country smokehouse bacon, blue cheese crumbles, cherry tomatoes, shaved red onions, fresh herbs, everything breadcrumbs (v*)

Sandwiches

served with hand-cut fries or house salad • sub truffle-parmesan fries 3

★ 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, iggy's french roll

SWEET POTATO CRUNCHWRAP SUPREME 17

black beans, tres quesos, smashed avocado, salsa verde, pico de gallo, crispy corn tortilla, 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

Cocktails

MONUMENT MANHATTAN 16
*bourbon, sweet vermouth, black walnut bitters,
luxardo cherry*

COCO BLANCO 14
blanco tequila, aperol, coconut, lime

PICKLE MARTINI 15
*grillo's pickle-infused vodka, pickle juice
ask to make it spicy*

DAD BOD 15
bourbon, cynar, orange, lemon, cinnamon

CRANBERRY MULE 14
cranberry vodka, lime, ginger beer

THE ALIBI 15
*vodka, spiced pear liqueur, lemon,
honey, prosecco*

WINTER HUGO SPRITZ 14
*elderflower liqueur, cranberry,
cinnamon, mint, prosecco*

SPICY BLACKBERRY MARG 15
ghost tequila, cassis, lime, spicy bitters

PEPPERMINT MOCHA MARTINI 16
*vodka, espresso liqueur, peppermint,
chocolate liqueur, cold brew*

Mocktails

SQUEEZE THE DAY 12
agave blanco N/A spirit, blood orange, lime

BLUEBERRY FIZZ 12
london dry N/A spirit, lemon, blueberry, soda

PEPPERMINT MOCHA COLD BREW 6
*cold brew, chocolate, peppermint, milk
~ ask to substitute oat milk ~*

OTHER N/A BEVERAGES

SPINDRIFT: ASSORTED FLAVORS 4

SARATOGA SPARKLING OR STILL WATER 4

HANK'S ROOT BEER 4

SOFT DRINKS, COFFEE, ICED TEA

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
ARTIFACT CIDER ROTATING SEASONAL 10
SHACKSBURY CIDER ROTATING SEASONAL 10
NÜTRL SELTZER: ORANGE 9
SUN CRUISER HARD ICED TEA 9

NON-ALCOHOLIC BEER

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

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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

ROSÉ

HOUSE ROSÉ, Campuget... Rhone, FR. 12/46
light & refreshing, fresh 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 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*

**CHECK OUT OUR ROTATING
DRAFT LIST!**