



STARTERS

POTATO AND TROUT | 14
yukon gold, black salt, aleppo, apple

BLEU CHEESE AND KALE
cured ham, creme brûlée, pecan | 12

CHICKEN PATE
black truffle, smoked fat, port | 12

CURLY FRITES
chili aioli, tomato jam | 8

SOUP 9
seasonal selection

SALAD

add chicken / 4 add salmon / 6

HOUSE SALAD
beet, buttermilk, sorghum, persimmon | 10

CAESAR | 11
endive, white anchovy, balsamic, focaccia

BEET SALAD | 12
sherry, creme fraiche, egg yolk, arugula, honey

WAGYU STEAK SALAD | 17
corned beef cheek, lemon, leek, bleu cheese, mustard

SANDWICH

served with house chips

MONARCH BURGER | 14
mornay, mustard, dill pickle /add lamb belly | 2

PATTY MELT | 12
braised beef neck, house ricotta, pickled shallot

SMOKED TURKEY | 13
avocado, fried egg, garlic aioli, house pimento cheese

ROASTED MAITAKE BUN | 14
chili aioli, red kraut, aged cheddar

MONARCH TRIO | 15
chef's daily selection of half sandwich, salad, and soup

ENTREE

SHORT RIB MEATLOAF | 15
pepper, celery, demi, pomme purée

PORK SHOULDER | 16
green chile, spinach, potato, house cheese, basil, honey

21 DAY DRY AGED GRASS FED SIRLOIN | 21
curly frites, demi

STRIPED BASS | 24
celeriac, black garlic, potato beignet, sweet pickle

AGNOLOTTI | 18
chestnut, charred onion, tart cherry, nasturtium