

STARTERS

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

BLEU CHEESE AND KALE | 12
cured ham | crème brûlée | pecan

CHICKEN PÂTÉ | 12
black truffle | smoked fat | port

CURLY FRITES | 8
chili aioli | tomato jam

SOUP | 6
seasonal selection

SALADS

WEDGE | 9
butter lettuce | egg yolk | tomato | beef neck | sorghum

CAESAR | 8
endive | white anchovy | balsamic | focaccia

BEET SALAD | 12
sherry | fromage blanc | egg yolk | petite greens | oats

WAGYU SALAD | 17
corned beef cheek | leek | bleu cheese | mustard | hazelnut

BUNS

served with curly frites

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

CRISPY CHICKEN | 12
ancho chile | buttermilk | pickle | butter lettuce

CRACKED PEPPER TURKEY | 13
avocado | farm egg | garlic aioli | house pimento cheese

MUSHROOM | 12
oyster mushroom | chili aioli | red kraut | aged cheddar

PLATES

***WAYGU MEATLOAF | 15**
red pepper | demi | pommes purée | chervil

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

SPAGHETTINI | 18
smoked vegetable ragout | celery | fennel pollen

21 DAY DRY-AGED SIRLOIN | 21
curly frites | demi

EXECUTIVE LUNCH | 34

MONARCH HOUSE SALAD

DIJON VINAIGRETTE | POPPED SORGHUM | TOMATO | RED ONION

45 DAY DRY AGED PRIME RIBEYE

5 OZ. PRIME | POMMES PURÉE | ASPARAGUS