MONTY



FRIED BRUSSELS SPROUTS

charred lemon aioli

CAESAR

niedlov's country loaf croutons, charred lemon, caesar dressing, parmesan add grilled chicken | shrimp | salmon

ITALIAN SAUSAGE FLATBREAD

smoked italian sausage and mushrooms, tomato jam, mixed cheese, green onion

CAST IRON CHEESE DIP

dynamo lager, pickled banana peppers, oven roasted garlic cloves, grilled niedlov's country loaf

MONTY EGG WRAP

house flatbread, over hard eggs, tomato jam, cheese, lettuce, bacon, potato wedges

EGG PLATE

scrambled eggs, bacon, house biscuit, apple butter or raspberry jam, butter

HM GRIT BOWL

anson mill's grits, cheesy scrambled eggs, anson mill's sea island red peas with tomato jam, pickled onions

choice of protein: grilled gulf shrimp, sirloin steak, or veggie patty

SWEET TEA BRINED CHICKEN SANDWICH

springer mtn farms' chicken, alabama white sauce, crispy onions, slaw, potato wedges

HM BRUNCH BURGER

half-pound special blend patty, niedlov's egg bun, white american, sunny egg, bacon jam, special sauce, wedge potatoes sub green orgin plant based burger

COLLARD GREENS MELT

niedlov's pan bread, sweetwater valley white cheddar, provolone, gruyere, parmesan, roasted garlic, potlikker au jus, potato wedges

BRUNCH BURRITO

scrambled eggs, grilled steak, anson mill's rice, sea island red peas, guacamole, chorizo cheese sauce sub green origin plant based crumbles

MONTY FRENCH TOAST

lightly fried baguette, strawberry cream sauce, fresh strawberries & blackberries, powder sugar & amp; cinnamon

SUNNY ENGLISH MUFFIN

neidlov's English muffin, sunny eggs, avocado cream cheese spread, pickled onions, herbs, roasted garlic, side greens

PORK SCHNITZEL SANDWICH

niedlov's hoagie, fried pork tenderloin, sweet mustard, slaw, pickled onions, potato wedges

VEGAN COCONUT PARFAIT

charred strawberries and oranges, sorghum granola, toasted walnuts, cardamom powder sugar, basil, mint

General Manager: Mary Halford Chef: Antonio Lugo