

BOLD MONK





This I Command Thee ~ Love One Another

STARTERS

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BRUSSELS14	BITTERBALLEN12
Sprout Leaves, Caramelized Onion, Ginger,	Smoked Brisket, Apple Mostarda, Beet
Smoked Bacon, Chile-Honey Glaze	Sabayon
HUMMUS9	SALMON DIP16
Toasted Walnut, Crudite, Cashew-Parsley	House Cured Salmon, Tarragon Aioli, Toast
Gremolata, Barley Bread	CAULIFLOWER10
MUHAMMARA11	Spiced + Roasted, Romesco
Toasted Walnut, Crudite, Barley Bread	CHILI10
WINGS12	Spiced Beef, Cheddar Cheese, Red Onion,
Confit, Cayenne, Chile-Honey	House Made Tortilla Chips

SALADS + BOWLS

LITTLE GEM CAESAR	10
Endive, Oven-Dried Tomato, Parmesan Cheese, Crouton, Caesar Dressing Add Chicken + 6, Add Shrimp + 8	
HARVEST SALAD	16
Arugula, Baby Tuscan Kale, Chicken, Apple, Dried Cherry, Fine Herb, Apple-Fermented Cherry Vinaigrette	
COBB SALAD	22
Mixed Greens, Avocado, Crispy Chicken, Bacon, Boiled Eggs, Honey Mustard Dressing	
GRILLED CHICKEN KALE SALAD	18
Baby Tuscan Kale, Arugula, Chicken, Cabbage, Peanut, Peanut-Sesame Dressing	
YELLOWFIN TUNA	24
Bibb Lettuce, Seared Ahi Tuna, Charred Corn, Mango, Avocado, Spicy Peanut, Chile-Oran	ige
Vinaigrette	
SHRIMP + GRAINS	18
Red Chermoula, Brunswick Shrimp, Pearl Barley, Corn, Arugula, Oven-Dried Tomato, Cornmeal Spoonbread	

BREAD + BUNS











EVENTS





"THE ORIGINAL FRENCH FRY"

Choice of 2 Sauces

Andalouse, Béarnaise, Classic, Curry, Smoked Tomato, Truffle

ADDITIONAL SAUCES +1



MAINS

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FISH + FRITES	24
Fried Cod, Belgian Frites, Tarragon Aioli	
RIBS + FRITES	28
Rack of Hickory Smoked Ribs, Cole Slaw, Belgian Frites	
STEAK + FRITES	MARKET PRICE
Chef's Cut, Béarnaise, Arugula, Belgian Frites	
SPRINGER MOUNTAIN CHICKEN	24
Half Chicken, Haricot Vert, Heirloom Cherry Tomato, Pearl Barley	y, Herbed Pan Jus
DOUBLE CUT PORK CHOP	26
Mashed Potatoes, Seasonal Vegetables	
WOOD-GRILLED SALMON	28
Scottish Salmon, Black-Eyed Pea, Spinach, Smoked Ham Hock, Cri	spy Okra, Sherry
Butter Sauce	
ST. DAVID'S VEGETABLE STACK	18
Grilled Eggplant, Muhummara, Tomato, Roasted Mushrooms, Che	

MUSSELS

CHORIZO

Fingerling Potato, Vidalia Onion, Bold Monk Chant Lager 18

**Vegan

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SMOKED BACON

Shallot, Garlic, Herbs, White Wine

18

PROVENÇAL

Garlic, Herbs, Tomato, White Wine

16

ACAPULCO

Fennel Butter, Vidalia Onion, Jalapeño, White Wine

16

BRUNSWICK

Brunswick Shrimp, Carrot, Shallot, Garlic, Fine Herbs, White Wine

20

PIZZA

Soppressatta, Mozzarella, Basil

18

THE 1899

Pomodoro, Buffalo Mozzarella, Basil **16**

10

THE 1838

Cremini, Portobello, Mozzarella, House-Made Truffle Ricotta

18

THE 1850

Smoked Bacon, Brussels Sprouts, Grilled Onion, Pomodoro, Mozzarella, Chile-Honey Glaze

19

THE 1862

Chorizo, Fresno Chile, Jalapeño, Chopped Onion, Cilantro, Romesco, Mozzarella, Chile-Honey Glaze

19