



FALL DINNER MENU

SMALL

SOUP DU JOUR	10
ROASTED CARROT sumac eggplant raita carrot top salsa verde	8
ENDIVE CAESAR belgian endive lemon zest herbed breadcrumb Grana Padano	13
BEETS BY JAY Apple Hill Farm asian pear peach vinaigrette burrata hazelnut arugula	12
PENN COVE MUSSEL* white wine garlic shallot	19

MAIN

FRESH PASTA seasonal preparation	MP
MONO INN BURGER* foie gras truffle aioli bacon white cheddar handcut fries	23
PORK CHEEK Apple Hill Farm apple winter squash polenta pumpkin seed gremolata	27
SEA SCALLOP brassica hazelnut romesco pimenton cuttlefish ink	39
LIBERTY DUCK BREAST* Apple Hill Farm pear mostarda parsnip root vegetable	35
STEAK FRITES* 12 OZ Wagyu NY strip seasonal mushroom handcut fries foie gras butter	43
WHITE MOUNTAIN RANCH BISON Moroccan spiced bison carrot Hansen tomato jam couscous	37

SIDE

FRENCH FRIES	5
POLENTA	6
SEASONAL VEGETABLES	7

DATE:

10/12/21

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness*