MONARCH KITCHEN

FALL 2017 - WINTER 2018 EDITION

SNACKS

C	SAVORY ADDICTION NUTS	\$7
	Smoked over locally-sourced wood, seasoned with salt and pepper N	
C	CRISPY CHICKPEAS	\$4
C	MARINATED OLIVES Lemon, chili, apricot	\$5
	SKEWERS (3 skewers per order)	
	GRILLED CHEESE & TOMATO SOUP Farm to Market sourdough, tomato soup dunk $\ \textcircled{\tiny 10} $ add bacon for $\$2$	\$11
	SICILIAN CAULIFLOWER & BROCCOLI	\$9
	CRISPY BAY SCALLOPS	\$16
	CAVIAR SERVICE	
	OSETRA CAVIAR Smoked brioche, truffled egg salad, elderflower crème fraîche © D	\$120
	Paired with 3 oz. frozen Russian Beluga Vodka	\$190
	FOOD ALLERGY KEY	
	N NUTS S SHELLFISH G GLUTEN D DAIRY	-

SEASONAL SMALL PLATES

	NEGRONI CURED LOX & AVO "TOAST"	\$15
	FRENCH ONION BONE MARROW	\$13
	SPAGHETTI SQUASH GRATIN (Vegan version available)	\$14
	CRAB FRIED "RICE"	\$16
	FAVORITES	
C	PIGS IN A BLANKET	\$11
C	AUTUMN LOBSTER ROLL (Vegan version available)	\$13
	CHEF'S CHOICE OF BROADWAY BUTCHER MEATS AND LOCAL CHEESES Served with olives, brioche, seasonal accoutrements (a) (D) (N)	\$18
	DESSERTS	
	PASTRY PUFFS	\$9
	BOOZY ICE CREAM SANDWICH	\$9
	COLD BREW AFFOGATO	\$9
	CHRISTOPHER ELBOW TRUFFLES (2 pieces)	\$9

^{*}According to the Kansas City Health Department, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.