FRIED BRUSSELS SPROUTS 10
charred lemon aioli
GF DF V

CAESAR 10
niedlov’s country loaf croutons, charred lemon, caesar dressing, parmesan
add grilled chicken +6 | shrimp +8 | salmon +10 | flank steak +12

ITALIAN SAUSAGE FLATBREAD 13
smoked italian sausage and mushrooms, tomato jam, mixed cheese, green onion

CAST IRON CHEESE DIP 13
dynamo lager, pickled banana peppers, oven roasted garlic cloves, grilled niedlov’s country loaf

MONTY EGG WRAP 14
house flatbread, over hard eggs, tomato jam, cheese, lettuce, bacon, potato wedges

EGG PLATE 11
scrambled eggs, bacon, house biscuit, apple butter or raspberry jam, butter

BISCUITS AND GRAVY 6.50
house made biscuit, italian sausage gravy | add egg +2

HM GRIT BOWL 16
anson mill’s grits, scrambled eggs, anson mill’s sea island red peas with tomato jam, pickled onions
choice of protein: grilled gulf shrimp or veggie patty
sub flank steak +3
GF

SWEET TEA BRINED CHICKEN SANDWICH 16
springer mtn farms’ chicken, alabama white sauce, crispy onions, slaw, potato wedges

HM BRUNCH BURGER† 17
half-pound special blend patty, niedlov’s egg bun, white american, sunny egg, bacon jam, special sauce, wedge potatoes
†sub green origin plant based burger

COLLARD GREENS MELT 13
niedlov’s pan bread, sweetwater valley white cheddar, provolone, gruyere, parmesan, roasted garlic, potlikker au jus, potato wedges V

BRUNCH BURRITO 16
scrambled eggs, grilled steak†, rice, sea island red peas, guacamole, chorizo cheese sauce
†sub green origin plant based crumbles | sub chicken +2

MONTY FRENCH TOAST 13
lightly fried baguette, strawberry cream sauce, fresh strawberries & blackberries, powder sugar & cinnamon

SUNNY ENGLISH MUFFIN 12
niedlov’s english muffin, sunny eggs, avocado cream cheese spread, pickled onions, herbs, roasted garlic, side greens

PORK SCHNITZEL SANDWICH 14
niedlov’s hoagie, fried pork tenderloin, sweet mustard, slaw, pickled onions, potato wedges

VEGAN COCONUT PARFAIT 10
charred strawberries and oranges, sorghum granola, toasted walnuts, cardamom powder sugar, basil, mint V+ GF
### BITES

**FRIED BRUSSELS SPROUTS 10**
charred lemon aioli V DF GF

**ROASTED CAULIFLOWER 12**
grilled pineapple, al pastor, roasted cauliflower purée, cilantro, pistou V GF

**GRILLED SHRIMP SKEWERS 11**
garlic oil, chile, comeback sauce, herbs DF

**ICY BLUE MUSSELS 18**
dynamo helles lager, romesco sauce, charred lemon, grilled bread

**CAST IRON CHEESE DIP 13**
dynamo lager, pickled banana peppers, oven roasted garlic cloves, grilled niedlov's country loaf V

**BLISTERED TOMATO TOAST 10**
prosciutto, tomato compote, goat cheese, spiced honey

**ITALIAN SAUSAGE FLATBREAD 13**
smoked italian sausage and mushrooms, tomato jam, mixed cheese, green onion

**TOMATO MOZZARELLA FLATBREAD 12**
blistered tomato compote, fresh mozzarella, evoo, herbs V

**FIRE ROASTED BROCCOLI 12**
parmesan dressing, almond citrus crumble, parmesan crisps, chili oil V

**ELOTE 9**
grilled corn, queso fresco, chipotle aioli, tajin V GF

**CARROTS 8**
curry crème fraîche, sorghum, mint V

**FRIED POTATO WEDGES 7**
spicy lemon aioli V DF

**MONTY MASHED POTATOES 9**
roasted garlic, butter, mixed cheeses, bacon, green onion

### SALADS

**CAESAR 10**
niedlov's country loaf croutons, charred lemon, caesar dressing, parmesan

**HOUSE 10**
cherry tomato, cucumber, sweetwater valley white cheddar, charred lemon vinaigrette, roasted walnuts V GF

### PLATES

**FIRE ROASTED PASTA 18**
spaghetti, charcoal-roasted tomatoes, red and poblano peppers, mushrooms, fried basil, cream sauce add chicken +6 | shrimp +9

**HM BLACKENED SALMON 24**
8-oz salmon roasted over coals with HM blackening rub, black garlic vinaigrette, goat cheese polenta

**SPRINGER MTN. FARM'S 1/2 CHICKEN 27**
spiced yogurt marinade, herbs, pickled onions charcoal roasted, deboned, with wing, sliced

**BUTCHER'S CUT 28**
flank steak, roasted potatoes, corn crème

**MONTY BURGER† 17**
half-pound special blend patty, niedlov's egg bun, white American, bacon jam, special sauce, potato wedges sub green origin plant-based patty

**GRILLED HALIBUT 34**
spinach, fennel salad, crème made from icy blue mussels, mint

**PORK TENDERLOIN 20**
chile garlic apricot compote, slaw

**PRIME N.Y. STRIP STEAK 37**
12-oz prime, monty mashed potatoes

**CHARCOAL ROASTED BONE-IN RIBEYE 47**
18-oz, bone-in, miso compound butter, maldon sea salt

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General Manager: Mary Halford
Chef: Antonio Lugo

09.08.23
FROM THE TANK

DYNAMO HELLES LAGER
DYNAMO SMASH ALE
DYNAMO VIENNA LAGER
DYNAMO IPA
DYNAMO PILSNER
DYNAMO CASK-CONDITIONED ESB
DYNAMO CASK-CONDITIONED PORTER

WINES

White/Rose

Luzon, Murcia, Spain, Blanco-Macabeo, Sauv blanc 10/35
Batasiolo, Gavi di Gavi, Piedmont, Italy, Cortese 14/54
Famille Perrin, Rhône Valley, France, Côte du Rhone Rosé 11/29 carafe
Chic, Barcelona, Spain, Sparkling 9/33
Chic Rosé, Barcelona, Spain, Sparkling 9/33
Wente, Monterey, CA, Chardonnay 12/46
La Cala, Alghero, Italy, Vermentino 12/46
Black Stallion, Napa Valley, CA, Chardonnay 14/54
Chandon, California, Blanc de Pinot Noir 16/59
Raventós i Blanc, Barcelona, Spain, Sparkling Rosé 19/74

Red

Luzon Verde, Jumilla, Spain, Monastrell 11/39
Pierre-Marie Chermette, Griottes, France, Beaujolais 12/46
Chemistry, Willamette Valley, Oregon, Pinot Noir 14/54
Nevio, Montepulciano d’Abruzzo, Italy, Montepulciano 12/46
Caymus, Napa Valley, California, Cabernet Sauvignon 22/110- 1L Bottle
Belle Glos, Santa Barbara County, California, Pinot Noir 18
Hello Monty

COCKTAIL MENU

DYNAMO HELLES
A Munich-style pale lager whose name can be translated as “bright” or “light”, this golden-yellow beer lets the grain shine providing a soft smooth body.
ORIGINAL GRAVITY: 12.0° Plato (1.048 SG) • ALCOHOL BY VOLUME: 5.08%

DYNAMO IPA
Dominated by hops, a strong note of citrus with hints of peach and strawberry result from a healthy helping of American hops throughout the creating of this American-style IPA.
ORIGINAL GRAVITY: 14.6° Plato (1.059 SG) • ALCOHOL BY VOLUME: 6.51%

ON DRAFT
glass / carafe

FEATURED ROSE 11/29
FEATURED WHITE 11/29
MEXICAN FIRING SQUAD tequila, lime, house grenadine, hell fire bitters 10/25
STRAWBERRY LIMEADE house infused strawberry vodka, fresh lime, fresh lemon 10/25
PALOMA tequila, grapefruit, lime, salt, agave 10/25
SEASONAL DRAFT COCKTAIL 10/25
HOUSE GINGER ALE fresh ginger, lime, lemon 3.75

COCKTAILS

SOUTHSIDE ROYALE gin, lime, cane, sparkling, mint 11
MONTY MARTINI blended gin, dry vermouths, orange, lemon twist 13.5
OLD FASHIONED bourbon, rye, angostura, orange, cane, cherry 13.5
CORPSE REVIVER gin, cointreau, cocchi americano, lemon, cherry 11.5
MEDITERRANEAN MULE house limoncello vodka, lime, angostura, house ginger ale 11
WHISKEY SOUR bourbon, lemon, cane, egg 10
PISCO BUCK pisco, lime, house ginger ale, simple, angostura 11
HEMINGWAY DAIQUIRI rum, luxardo, grapefruit, lime 12
CHAMPAGNE COCKTAIL sparkling, angostura, sugar cube, lemon twist 13
ROSE SPRITZ rosé sparkling, lillet rosé, cocchi rosa 10

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CHAMPAGNE COCKTAIL sparkling, angostura, sugar cube, lemon twist 13
ROSE SPRITZ rosé sparkling, lillet rosé, cocchi rosa 10
CAST IRON S’MORES 9
wood fired marshmallows, dark chocolate, niedlov’s graham cracker, toasted peanuts

BROWNIE SUNDAE 9
vanilla ice cream, chattanooga whiskey caramel, toasted walnuts, nutella-stout sauce

CAST IRON CARAMEL APPLE CRISP 9
oatmeal brown sugar crumble, vanilla ice cream, cardamom powdered sugar

VEGAN COCONUT PARFAIT 8
raspberry jam, sorghum, granola, cardamom powdered sugar

ALL-NIGHTER 13.50
vodka, coffee liquor, cognac, cold-brew, egg whites, simple, salt

CHAMPAGNE COCKTAIL 13
sparkling, angostura, sugar cube, lemon twist