

# Hello MONTY

## 🌿 DINNER MENU 🌿

### 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**  
banana peppers, red onions, vodka sauce, chili oil

**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

**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 cheese, bacon, green  
onion

### SALADS

add chicken +6 | shrimp +8 | salmon +10 | flank steak +12

**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, onion, mushrooms, fried basil, cream sauce  
add chicken +6 | shrimp +9

**HM BLACKENED SALMON 24**  
8-oz salmon roasted over coals with HM blackening rub,  
romesco cream, grilled cabbage, black garlic vinaigrette

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

**BUTCHER'S CUT 28**  
8-oz flank steak, salsa verde, monty mashed potatoes

**MONTY BURGER† 17**  
half-pound special blend double-stack patties, niedlov's  
bun, white american, special sauce, lettuce, tomato,  
potato wedges  
†sub green origin plant-based patty

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

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

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

General Manager: Mary Halford  
Chef: Antonio Lugo

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## **BRUNCH LUNCH**

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

**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**  
local sausage, banana peppers, red onions, vodka sauce, chili oil

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

**MONTY EGG WRAP 13\***  
house flatbread, over hard eggs, tomato jam, cheese, lettuce, bacon, potato wedges

**EGG PLATE 12\***  
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\* - GF**  
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

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

**HM BRUNCH BURGER† 18\***  
half-pound special blend double-stack patties, niedlov's egg bun, sunny egg, white american, special sauce, grilled onions, lettuce, tomato, pickles, wedge potatoes  
+ add bacon 1  
†sub green origin plant based burger

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

**BRUNCH BURRITO 16\***  
scrambled eggs, grilled steak†, potato wedges, 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

**CHICKEN SCHNITZEL SANDWICH 16**  
niedlov's hoagie, springer mountain farms chicken, sweet mustard, slaw, pickled onions, potato wedges

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



## **FROM THE TANK**

DYNAMO HELLES LAGER  
DYNAMO FEST BIER  
DYNAMO WHITE IPA  
DYNAMO IPA  
DYNAMO BOCK  
DYNAMO CASK-CONDITIONED ESB  
DYNAMO CASK-CONDITIONED STOUT



## **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  
Chandon, California, Blanc de Pinot Noir 16/59  
Raventós i Blanc, Barcelona, Spain, Sparkling Rosé 19/74  
Blanc de Blancs, Champagne, France, Sparkling 50

### **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  
Belle Glos, Santa Barbara County, California, Pinot Noir 18

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## 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 / carafé

**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

**ROSÉ SPRITZ** rosé sparkling, lillet rosé, cocchi rosa 10



## ***KID'S MENU***

### **CHEESEBURGER 9**

4oz. special blend patty, white American cheese, niedlov's bun, potato wedges

### **GRILLED CHICKEN SANDWICH 9**

Springer Mtn chicken, white American cheese, niedlov's bun, potato wedges

### **CHEESE FLATBREAD 7**

niedlov's naan, fresh mozzarella, sweetwater valley white cheddar

### **GRILLED CHEESE 8**

niedlov's pan bread, provolone, sweetwater valley white cheddar, potato wedges

### **PASTA (available after 3PM) 8**

spaghetti, butter, parmesan

### **LEMONADE 3**

made with fresh squeezed lemon juice

*Hello*  
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***SOMETHING SWEET***

**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