



## APPETIZERS

MUSHROOM TART	\$10
V CARMELIZED TURNIPS	\$8
PISSALAEDIERE	\$12
CLAFLOUTIS ST ABRAHAM <i>Spinach &amp; Goat Cheese "Pancake"</i>	\$10
SMOKED WHITE FISH DIP	\$10
FRESH BAKED PRETZEL <i>With Absinthe Mustard</i>	\$10

## SOUPS & STEW

	<i>Cup/Bowl</i>
PEA SOUP	\$5/\$9
BORSCH	\$4/\$8
ST. ANTHONY'S SOUP <i>Barley &amp; Herb</i>	\$5/\$9
BEEF STEW	\$6/\$12

## SALADS

	<i>Mini/Maxi</i>
MIXED GREEN SALAD <i>Red Wine Vinaigrette</i>	\$5/\$9
V IMMACULATA SALAD <i>Local Greens, Arugula, Apples, Almonds, Bleu Cheese &amp; Hazelnut-Tarragon Vinaigrette</i>	\$6/\$11
V RED CABBAGE, POTATO & WALNUT <i>Salad Dressing</i>	\$6/\$11
V CARROT & CUMIN SALAD <i>Salad Dressing</i>	\$5/\$9
V ST. CASILDA'S SALAD <i>Local Greens, Alpine Cheese, Hard Boiled Egg, Honey Nuts, Red Onion &amp; Creamy Herb Vinaigrette</i>	\$5/\$10

Add Chicken or Salmon add \$10

## MAIN COURSE

ROASTED CHICKEN BREAST <i>With Carrot, Sloe Gin, Juniper &amp; Potato</i>	\$23
V PESTO PASTA WITH MAFALDINE	\$18
BRAISED LAMB SHOULDER <i>Fennel, Onions, Sage &amp; Stewed Beans</i>	\$25
SALMON ST. CELESTINE* <i>Roasted with Cream &amp; Sorrel</i>	\$23
PORK ROULAND <i>Fig, Olive &amp; Almond Stuffed with Sheep's Milk Potatoes Gratin</i>	\$24
FISH A LA MONT ATHOS <i>Stewed Branzino with Potato, Fennel, Carrots &amp; Celery</i>	\$25
RIGATONI DE NORICINA <i>Housemade Sausage, Mushrooms, Cream, &amp; Herbs</i>	\$20

## LEGUMES & MORE

V STEWED BEANS WITH TOMATO & CARROT	\$7
V LENTILS	\$7
ROASTED BEETS AND ORANGE	\$6
CURRIED AZUKI BEANS	\$8
HERB ROASTED POTATO	\$5
ROASTED EGGPLANT AND BASIL	\$7

## DESSERT

V JEUDI SAINT COMPOTE <i>Warm Apple, Fig, Apricot, Dates, Honey &amp; Cinnamon</i>	\$9
FRUIT CAKE	\$12
HYSSOP BEIGNET	\$10
ALMOND AND CARMEL TART	\$9
V SORBET	\$8
MONASTIC CHEESE PLATE	\$10

*Items with v are vegan*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*







# DRINKS

## WINE

### BEER

DUVEL	\$8
LA TRAPPE QUAD	\$12
REISSDORF KÖLSCH	\$7
WEIHENSTEPHANER HEFE WEISS	\$5
CLAUSTHALER N/A	\$5

### COCKTAILS

VIEUX CARRÉ	\$13
<i>Cognac, Sweet Vermouth &amp; Benedictine</i>	
BIJOU	\$12
<i>Gin, Sweet Vermouth, Green Chartreuse &amp; Orange Bitters</i>	
NU ET CÉLÈBRE	\$12
<i>Mexcal, Yellow Chartreuse, Aperol &amp; Lime</i>	

### ELIXER

*Non-Alcoholic Options*

MONASTARY	\$11
<i>Plum Preserve, Honey Syrup, Fresh Lemon &amp; Basil</i>	
CLOISTER	\$10
<i>Pineapple, Orgeat, Fresh Lime, Soda</i>	
REFRECTORY	\$12
<i>Ginger Beer, Ruby Red Grapefruit Juice, Agave</i>	
KVASS	\$9

### APERITIF

GREEN CHARTREUSE	\$15
<i>Served with Tonic</i>	
BONAL	\$14
<i>Served Chilled &amp; Neat</i>	
CHAMBERYZETTE	\$13
<i>A French aperitif made with Dolin vermouth &amp; flavored with wild-strawberry juice</i>	

### HOUSE WINE

SPARKLING ROSE	
SAUVIGNON BLANC	
CHARDONNAY	
PINOT NOIR	
CABERNET SAUVIGNON	
GLASS (6 OZ)	\$8
1/2 CRAFT (16 OZ)	\$19
CRAFT (1 LITER)	\$38

### DESSERT - KEO COMMANDARIA ST. JOHN

GLASS (3 OZ)	\$8
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### COFFEE, TEA & SODA

COFFEE	\$4
ESPRESSO	\$3/\$5
CAPPUCCINO	\$5
LATTE	\$5
FRENCH PRESS	\$6
SODA & JUICE	\$4
MYSTIC MONK TEA	\$4
<i>Darjeeling • Peppermint • Earl Grey Blossoming Jasmine Green • Holly and the Ivy</i>	

### DIGESTIF

BENEDICTINE	\$9
<i>Served Neat</i>	
B&B	\$10
<i>Served Neat</i>	
FRANGELICO	\$8
<i>Served Chilled &amp; Neat</i>	
CHARTREUSE (GREEN/YELLOW)	\$14/\$16
<i>Served Chilled &amp; Neat</i>	