



MAIN COURSE

APPETIZERS

MUSHROOM TART	\$11
CARMELIZED TURNIPS	\$9
PISSALAEDIERE	\$13
CLAFLOUTIS ST ABRAHAM	\$11
Spinach & Goat Cheese "Pancake"	
SMOKED WHITE FISH DIP	\$11
FRESH BAKED PRETZEL	\$10
With Absinthe Mustard	

SOUPS & STEW

	<i>Cup/Bowl</i>
PEA SOUP	\$5/\$9
BORSCH	\$4/\$8
ST. ANTHONY'S SOUP	\$5/\$9
Barley & Herb	
BEEF STEW	\$12
Served in bread bowl	

SALADS

	<i>Mini/Maxi</i>
V MIXED GREEN SALAD	\$5/\$9
Local Greens, Red Onions & Red Wine Vinaigrette	
IMMACULATA SALAD	\$6/\$11
Local Greens, Arugula, Apples, Almonds, Bleu Cheese & Hazelnut-Tarragon Vinaigrette	
V RED CABBAGE, APPLE & WALNUT	\$6/\$11
Raspberry Vinaigrette	
V CARROT & CUMIN SALAD	\$5/\$9
White Wine Vinegar & Olive	
ST. CASILDA'S SALAD	\$5/\$10
Local Greens, Alpine Cheese, Hard Boiled Egg, Candied Nuts, Red Onions & Creamy Herb Dressing	
Additional bread available for \$2/basket	

ROASTED CHICKEN BREAST	\$24
Carrot, Sloe Gin & Juniper Sauce with Fingerling Potatoes	
PESTO PASTA WITH MAFALDINE	\$19
BRAISED LAMB SHOULDER	\$27
Fennel, Sage & Stewed Beans	
SALMON ST. CELESTINE*	\$25
Roasted with Cream & Watercress	
PORK ROULADE	\$26
Fig, Olive & Almond Stuffed with Sheep's Milk Potato Gratin	
FISH A LA MONT ATHOS	\$29
Stewed Sea Bream with Potato, Fennel, Carrots & Celery	
*Availability limited due to traditional cooking method	
RIGATONI DE NORCINA	\$22
Housemade Sausage, Mushrooms, Cream, & Herbs	

LEGUMES & MORE

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

DESSERT

V SAINT JEUDI COMPOTE	\$9
Warm Apple, Fig, Apricot, Dates, Honey & Cinnamon	
FRUIT CAKE	\$12
ROSE BEIGNETS	\$10
WALNUT, CARAMEL & CHOCOLATE TART	\$10
V SORBET	\$8
MONASTIC CHEESE PLATE	\$10

V are vegan

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



DRINKS

WINE

BEER

DUVEL	\$9
LA TRAPPE QUAD	\$11
REISSDORF KÖLSCH	\$7
WEIHENSTEPHANER HEFE WEISS	\$6
CLAUSTHALER N/A	\$5

COCKTAILS

VIEUX CARRÉ	\$14
Cognac, Rye, Sweet Vermouth, Benedictine & Bitters	
BIJOU	\$14
Gin, Sweet Vermouth, Green Chartreuse & Orange Bitters	
NU ET CÉLÈBRE	\$14
Mezcal, Yellow Chartreuse, Aperol & Lime	

ELIXER

Non-Alcoholic Options

MONASTERY	\$11
Plum Preserve, Honey Syrup, Fresh Lemon & Basil	
CLOISTER	\$10
Pineapple, Orgeat, Fresh Lime, Soda	
REFRECTORY	\$12
Ginger Beer, Grapefruit Juice, Agave	
KVASS	\$9

APERITIF

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

HOUSE WINE

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

Earl Grey • Blossoming Jasmine Green
Peppermint • Decaf Earl Grey

DIGESTIF

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



SANDWICHES

All Sandwiches are served with Pickled Vegetables & Fries

HERB ROASTED TURKEY BREAST ON FOCACCIA	\$12
Tarragon Aioli	
FISH SANDWICH ON BRIOCHE BUN	\$14
American Cheese & Tartar Sauce	
MONTE CRISTO	\$12
Ham, Turkey, Gruyere Cheese, Raspberry Jam, Dijon Mustard	
HAM AND HAVARTI ON CROISSANT	\$12
Honey Mustard Dressing	
FRIAR'S BURGER	\$15
With Olives, Tomatoes & Capers	

LUNCH ENTREES

PISSALAEDIERE PIZZA	\$12
CLAFLOUTIS ST ABRAHAM	\$10
Spinach & Goat Cheese "Pancake"	
BUDDAH'S BOWL	\$13
Quinoa, Red Onion, Broccoli, Sweet Potatoes Chick Peas & Tahini	
PESTO PASTA WITH MAFALDINE	\$14
SALMON ST. CELESTINE*	\$17
Roasted with Cream & Watercress	

SOUPS & STEW

PEA SOUP	Cup/Bowl \$5/\$9
BORSCH	\$4/\$8
ST. ANTHONY'S SOUP	\$5/\$9
Barley & Herb	
BEEF STEW	\$12
Served in bread bowl	

SALADS

MIXED GREEN SALAD	Mini/Maxi \$5/\$9
Red Wine Vinaigrette	
V IMMACULATA SALAD	\$6/\$11
Local Greens, Arugula, Apples, Almonds, Bleu Cheese & Hazelnut-Tarragon Vinaigrette	
V APPLE, FENNEL & CUCUMBER SALAD	\$6/\$11
Mint & Chive Yogurt Dressing	
V ST. CASILDA'S SALAD	\$5/\$10
Local Greens, Alpine Cheese, Hard Boiled Egg, Honey Nuts, Red Onion & Creamy Tarragon Vinaigrette	

Add Chicken or Salmon add \$8

LEGUMES

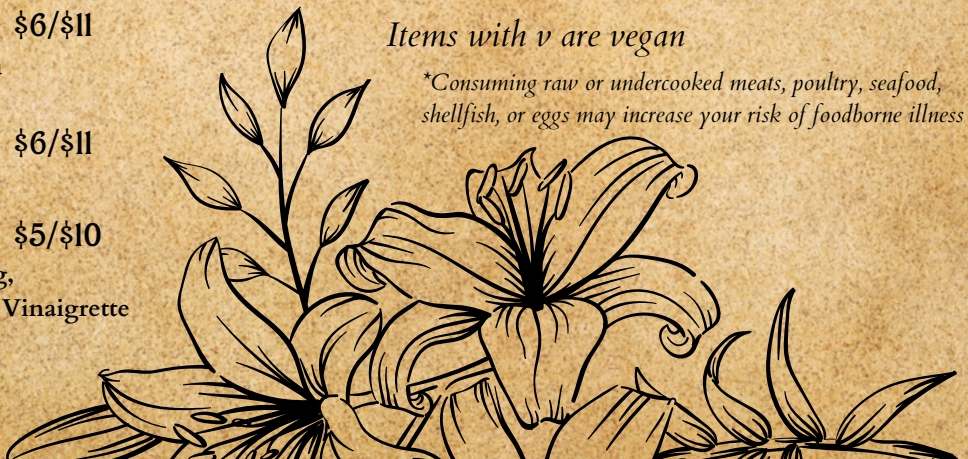
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DESSERT

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ALMOND AND CARAMEL TART	\$9
V SORBET	\$6

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