

monuts

Restaurant & Bakery

Breakfast and Lunch served all day

Fall Squealer \$8

biscuit, melty white cheddar, pumpkin butter, caramelized onions, house breakfast sausage, farm egg*

Pep It Up \$8

biscuit, white cheddar, applewood smoked bacon, pepper jelly, avocado, farm egg*

Eggspanola \$8

bagel, melty manchego, farm egg*, pimento aioli*, rosemary-garlic roasted potatoes, braised greens

Ham, Cheddar & Chutney \$8

focaccia, herby aioli*, house cured ham, sharp white cheddar, cranberry-apple chutney, arugula
Add an over hard egg for \$1.50

Lox of Love \$10

toasted bagel, house cured gravlax*, cream cheese, tomatoes, cucumbers, capers, red onion, black pepper

Bacon & Guac Breakfast Burrito \$9 WEEKDAYS ONLY

flour tortilla, queso fresco, scrambled eggs, guacamole, applewood smoked bacon, maple sriracha home fries

Seasonal Granola Bowl \$4.50

greek yogurt, maple-pecan granola, apple compote

The Usual \$9

make your own breakfast or lunch plate by selecting 3 sides!

BUILD YOUR OWN sandwich

Bagel or Biscuit \$1.50

Bagel Varieties: Plain, Salted, Everything, Sesame

Cheese: White Cheddar (\$1.50), Chèvre Cream Cheese (\$1), Cream Cheese (\$0.75), Tofutti (\$0.75)

Flavored Cream Cheese: Pumpkin Pie (\$1.25), Scallion-Chive (\$1.25), Honey Rosemary (\$1.25)

Veggies: Salad Greens (free), Red Onion (free), Tomato (\$0.50), Avocado (\$1)

Meat: Applewood Smoked Bacon (\$2.50), Housemade Breakfast Sausage (\$2.50)

Condiments: Housemade Jam (\$0.75), Maple Sriracha (\$0.50), Aioli* (\$0.25), PB (\$1)

Egg: Local Farm Egg* (\$1.50), Local Egg White (\$1.50)

Chicken and Pickle Biscuit \$7.50

biscuit, ranch, bread and butter pickles, chili-infused honey, crispy fried chicken *Add a farm egg* \$1.50*

Roast Chicken, Guacamole & Greens \$8.50

focaccia, roasted cage-free chicken, guacamole, queso fresco, fall lettuces, tex-mex caesar dressing*

Apple of My Eye \$8.50

focaccia, applewood smoked bacon, arugula pesto, caramelized onion jam, apples, aged rosemary goat cheese, arugula, aioli*

Turkey, Avocado & Bacon \$8.50

multigrain bread, roast turkey, applewood smoked bacon, sharp cheddar, tomato, green leaf lettuce, avocado mash, aioli*

Arugula, Bacon & Dates Salad \$10

arugula, chevre, applewood smoked bacon, buckwheat groats, broiled dates, pomegranate vinaigrette
Add roast chicken for \$2.50

Kale, Apple, Farro & Hazelnut Salad \$10

lacinato kale, apples, farro, brown butter bread crumbs, toasted hazelnuts, honey-lemon vinaigrette, pecorino

Quiche with Side Salad or Soup \$8

changes often—check our online store for details!

SIDES

Housemade Soup	\$4.00
House Salad	\$4.00/\$8.00
Multigrain Toast	\$3.00
Two Farm Eggs*	\$3.00
Avocado Toast	\$4.50
House Sausage Links (2)	\$3.00
Applewood Smoked Bacon (2)	\$3.00
Maple Sriracha Home Fries	\$3.00
Fruit Salad	\$4.00

Coffee

DRIP COFFEE

Good Ole' Drip (no refills)	\$2.00
Japanese Method Iced Coffee	\$2.50

ESPRESSO

Espresso	\$2.50
Macchiato	\$2.75
Cortado	\$3.00
Cappuccino	\$3.25
Café Americano (Hot/Iced)	\$2.75
Latte (Hot/Iced)	\$3.50
Mocha Latte (Hot/Iced)	\$4.00
Caramel Latte (Hot/Iced)	\$4.00
Also available in DECAF!	

Fall Specialty Drinks

Apple Grey \$3.50

earl grey-infused apple cider spiced with ginger and fall spices, served iced

Pumpkin Butter Latte \$5.00

latte featuring our house pumpkin butter and your choice of steamed milk

Drinks

Natalie's Fresh Squeezed Orange Juice	\$2.00
Homeland Creamery Whole or Chocolate Milk	\$2.00
Unsweetened House Iced Tea (free refills)	\$2.50
Spindrift / Coke / Diet Coke / Sprite	\$1.50
Bottled Water	\$1.00
Chai Latte	\$4.50
Tea Pigs Hot Tea	\$2.00
Hot Chocolate & Whipped Cream	\$3.00
Hot Apple Cider (spiced with ginger and earl grey tea)	\$4.50

Order online at www.ordermonuts.com

*Eating raw or undercooked eggs, seafood, or shellfish may be harmful to your health. Our aioli contains raw egg yolk. Please inform staff of **any** allergies or aversions when ordering. Not all ingredients are listed on this menu. Substitutions politely declined.

1002 Ninth Street Durham, NC 27705 • (919) 286-2642 • Monday- Friday 7am-3pm • Weekends 8am-2pm
Monuts cooks from scratch, sources from local farmers, and is living wage certified.