

JULY 16, 2020

SMALL PLATES

fish tacos *crisp or herb roasted haddock / pico de gallo / avocado / cabbage / chipotle mayo / served with side of hot sauce - 2 for 10.*

truffle fries *white truffle oil / hand cut fries / aged parmesan / tarragon aioli - 9.*

english pea 'edamame' *garlic / salt / pepper - 6.*

scottish smoked salmon *crostini / cucumbers / capers, shallots / hard cooked egg / goat cheese whip - 16.*

smoked duroc ribs *half rack heritage baby back ribs, slow smoked with hickory & cherry wood / smoky bbq glaze // grilled / cut to order / 3 per order - 10.*

beetroot raita *lightly spiced roasted beet & yogurt dip / local vegetables - 9.*

smoked kipper dip *creamy blend of smoked herring, lemon, horseradish / olive oil / house focaccia - 7.*

crispy chicken wings *crispy but tender / plum soy sauce / creamy garlic parmesan sauce - 12.*

proper scotch egg *soft boiled egg / pork-sage sausage / flash fried / honey mustard sauce - 7.*

bavarian pretzel sticks *served warm / pub cheese / honey mustard sauce (2) - 7.*

forfar bridies *seasoned ground beef / onion / carrots / baked in puff pastry (3) - 8.*

SHARE

highland gathering *scotch egg / forfar bridies / smoked salmon / manchego tapenade baguette - 18.*

grilled halloumi flatbread *warm focaccia / arugula-basil pesto / cherry tomatoes / fresh herbs - 12.*

duck two ways *house smoked duck pastrami / classic confit leg / duck fat toasted couscous finished with clarified lemongrass duck stock / rieger's gin herb-orange demi - 14.*

SALADS

add grilled chicken - 6. | tofu - 6. | shrimp - 7

house monticello

mixed greens / tomato / roasted red peppers / olives / artichokes / parmesan / house Italian dressing - 6. / 10.

duck confit & pear salad

arugula / roquefort cheese / herb croutons / red onion / french vinaigrette - 13.

watermelon + grilled haloumi salad

shaved fennel / orange / toasted spiced walnuts / mint / pink peppercorn dressing - 12.

BOWLS

tikka curry bowl *grilled chicken / tikka masala / fried chickpeas / long grain basmati / sautéed peppers / local corn {sub tofu available or sub shrimp for \$2} - 14.*

haddie bowl *herb roasted haddock / vegetable couscous / heirloom tomatoes / green onion / shredded cabbage / pickled red onions / roasted sunflower seeds / lime-cilantro vinaigrette - 15.*

ON BREAD a la carte

lamb burger *grilled ground lamb mix / fennel jam / goat cheese - 13.*

flat-top brisket burger *house ground blend of brisket point for juiciness, balanced with ground flank steak, two 4oz patties, thin stacked / gruyere / american / tarragon aioli / tomato / sautéed onions - 11.*

lamb kofta gyro *spiced ground lamb / tzatziki / feta / pita / onion / cabbage / tomato - 9.*

CLASSIC PUB

fish & chips *brown ale battered atlantic haddock, fries, sautéed peas, lemon caper sauce - 16.*

confit lamb shepherd's pie *shredded leg of lamb, roasted vegetables, whipped potatoes, shredded cheddar - 15*

SIDES

local heirloom tomatoes *basil-olive oil-feta - 5.99* | **fries** - 3.99 | **duck fat couscous** - 5.99 | **sautéed peas** - 3.99 |

fried okra - 3.99 | **basmati rice** - 3.99 | **creamy mashed potatoes** - 3.99 |

DESSERT

fried mars bar *beer battered milkyway / vanilla ice cream / chocolate sauce - 7.*

strawberry fool *strawberry whip / mint / strawberry-herb coulis - 7.*

apple & strawberry bread & butter pudding *vanilla ice cream / butterscotch - 8.*