

Mona's

Late winter menu

Small Plates

Organic Beef Sliders <i>Painted Hills Farm Chuck, Poppy Rolls, Red Onion Jam, Gorgonzola, House Pickles</i>	8
Pulled Pork Sliders <i>Hard Cider BBQ, Celery Seed Slaw</i>	8
White Anchovies <i>Croustini, Hard-Boiled Egg, Smoked Paprika Aioli and Shaved Almonds</i>	8
Shrimp Tacos <i>Granny Slaw, Cilantro, and lime</i>	8
Feta Croquettes <i>With Leeks, Apple and Caramelized Onion Vinaigrette</i>	7
Warm Greek Olives <i>Marinated with Orange and Harissa</i>	4
Sausage Pizzeta <i>House Made Spicy Pork Sausage, Bocconcini and Basil</i>	8
Pepperonata Pizzetta <i>Roasted Red Peppers and Goat Cheese with Roasted Garlic</i>	8
Mushroom Pizzetta <i>Watercress Pesto, Wild Mushrooms, Small Citrus Salad</i>	8
Cheese Plate <i>House Crackers, Pistachios, Local and International Cheeses (Changes Daily)</i>	12
Dips and Pita <i>Hummus, Kafteri, Tzatziki, and Olives</i>	10
Duck Confit <i>Spiced Lentils, Orange Gastrique</i>	13
Baked Brie <i>Puff Pastry, Lavender Honey</i>	6
Calamari Bruschetta <i>Sausage, Chili Flakes, Lemon and Arugula</i>	8

Soups and Salad

Arugula <i>Humbolt Fog Goat Cheese, Truffled Honey, Pistachios, Fennel, Sherry Vinaigrette</i>	10
Caesar <i>Grilled Romaine with Anchovies, Parmesan and Garlic Croutons</i>	10
Warm Spinach <i>Candied Walnuts, Red Onions, Apples, Brie Fondue, and Dried Cranberries</i>	10
Seasonal Soup <i>Please Ask Your Server About Today's Soup</i>	8

Large Plates

Braised Pork Shoulder <i>Orchiette and Crispy Brussel Sprouts</i>	16
Chicken Breast <i>Pan Seared With Fingerlings, Braised Mushrooms And Bacon</i>	16
Steak Frites <i>Natural 8oz Hanger. Roasted Garlic and Peppercorn Jus, Rosemary Fries</i>	19
Ricotta Gnocchi <i>Herb Pesto, Mushrooms, Shaved Parmesan</i>	14
Mac 'n' Cheese <i>White Cheddar, Truffle Oil, Rosemary, Bread Crumbs</i>	13

Mona's strives to use seasonal, organic, local, and responsibly raised ingredients.

**Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.*

Chef Darin Gagner