

MONARCH

AMALFI COAST BRUNCH

COCKTAILS 22



APEROL SPRITZ

*aperol, orange, soda,
bubbles*



WHITE NEGRONI

*beefeater, dolin blanc, bianco bitter,
rosemary, lemon*



THE BELLINI

brut, peach



ESPRESSO MARTINI

*grey goose, kahlúa,
illy whole bean espresso*



MIMOSA

*choice of fresh grapefruit juice,
orange juice, or cranberry juice*



LIMONCELLO MARTINI

*grey goose, limoncello,
lemon essence, basil*



MONARCH BLOODY MARY

*tito's, house made bloody mix,
accoutrements*



LIMONCELLO SPRITZ

tito's, limoncello, thyme, sicilian lemonade, bubbles, absinthe aromatics



ENDLESS MIMOSAS OR BELLINIS

35pp



FLIGHT OF BILLECART-SALMON CHAMPAGNE

(3 - 3oz pours) - 75/flight

BILLECART-SALMON

Brut 'Le Rosé'

BILLECART-SALMON

Brut 'Blanc de Blancs'

BILLECART-SALMON

Brut 'Sous Bois'

HALF BOTTLES

CHAMPAGNE

Jean Vesselle Brut 'Réserve', FR – 80

CHAMPAGNE

Krug 'Grand Cuvée' Brut, FR – 225

ROSÉ CHAMPAGNE

Hervieux-Dumez Brut Rosé 'Hilde', FR – 135

SAUVIGNON BLANC

Merry Edwards Russian River Valley, Sonoma CA, 2022 – 90

PINOT NOIR

Merry Edwards Russian River Valley CA, 2021 – 100

BORDEAUX

Château Margaux, Bordeaux FR, 2019 – 1200

BY THE GLASS

CHAMPAGNE

Veuve Clicquot 'La Grand Dame' Champagne, FR, 2015 – 85

CHARDONNAY

Haynes Vineyard 'Vigneron' Coombesville, Napa Valley, 2021 – 40

ROSÉ

Gros 'Noré Bandol, FR, 2023 – 27

CABERNET

Heitz Cellar Lot C-91 Napa Valley, CA 2018 – 55



MONARCH

AMALFI COAST BRUNCH

95 per person

STARTERS

for the table

WARM FOCACCIA

*sundried tomato, kalamata olive, confit garlic, basil pesto,
meyer lemon whipped ricotta, honey, whipped butter*

HEIRLOOM TOMATO CAPRESE

warm mozzarella, prosciutto, basil

additionally available

ISLAND CREEK OYSTERS 24/48

cucumber mignonette, cocktail, horseradish, fire sauce

SQUASH BLOSSOM FLATBREAD 24

burratatini, meyer lemon, baby zucchini, olive oil

ENTRÉES

choice of

LOBSTER BENEDICT

english muffins, avocado, creamed spinach, hollandaise

RIGATONI CARBONARA

pancetta, three cheese fonduta, cured egg yolk

EGGS IN PURGATORY

Monarch meatballs, tomato crudo, poached eggs

STEAK & EGGS

7oz filet, smoked tomato butter, fire roasted peppers, barolo jus, bearnaise

AVOCADO TOAST

7oz filet, smoked tomato, fire roasted peppers, barolo jus, bearnaise

LEMON RICOTTA PANGAKES

blueberry compote, meyer lemon marmalade

additionally available

FESTA DEL MAR 75

*tiger prawns, island creek oysters, littleneck clams, mussels, octopus,
cassarece, calabrian chili, salsa verde*

CANNOLI FRENCH TOAST 18

sicilian pistachio, candied orange, ricotta mousse, chocolate sauce

SIDES

for the table

CRISPY YUKON HASH BROWNS

pecorino-naise, parsley, basil

WAGYU ITALIAN SAUSAGE

caramelized onions, pepper conserva, giardinara, grilled focaccia

DESSERT

for the table

LEMON CHOUX

blueberry filling, lemon chantilly

additionally available

LEMON 20

lemon mousse, lemon curd, almond crumble

TABLESIDE TIRAMISU 35

mascarpone mousse, homemade lady fingers, coffee, chocolate

CHOCOLATE CAKE 20

chocolate budino, peanut butter, banana mousse, banana ice cream

