

# MONTICELLO

*Chef Chris Jakubczak / May 2010 / Lunch*

## SOUP / SALADS . . . .

She Crab Soup	6~
Classic French Onion	6~
Mesclun Salad, roasted nuts, goat cheese and a pineapple vinaigrette	7/11~
Classic Caesar	7/11~
Chicken Salad, roasted chicken, diced avocado, arugala & honey lime vinaigrette	12~
Classic Niciose Salad, calamata olives, haricot verts, fingerling potato and seared Ahi tuna	13~

## MAIN COURSES . . . .

Reuben, thin shaved corned beef brisket, kraut, swiss cheese on pumpernickel rye	9~
Carolina Shaved Pork, slow roasted shoulder with sweet and smoky collards and provolone	9~
Seared Tuna Croustade, Ahi tuna, atop grilled baguette, avocado, tomato jam and arugala	11~
Carolina Black and Blue, 1/2 lb. Angus burger with bacon, blue cheese and hot sauce	12~
Bistro Burger, 1/2 LB. Angus burger topped with choice of cheese	10~
Chicken Bacon and Swiss, grilled chicken and pepper bacon on an herb focaccia roll	8~
Truffled Lobster Mac and Cheese, chunks of Maine lobster in a white truffle cream	13~
Grilled Heirloom Tomato and Soba Noodle, sugar snap pea, shiitake mushrooms in an orange basil miso sauce	12~
Shrimp and Grits, peppers, Andouille sausage and red eye gravy	14~

18% Gratuity for Parties of 5 or More . . . \$20 Corkage Fee  
Gift Certificates Available