

APPETIZERS

FRENCH ONION SOUP - 7

SOUP OF THE DAY - MARKET PRICE

BREAD BOARD - 5

Smoked garlic and thyme butter, Mike's hot honey, zucchini bread, parmesan crusted loaf

AHI TUNA - 16

Blackened, sesame ginger cabbage slaw, wasabi cream, crispy wontons

HUMMUS PLATE - 8

Red pepper hummus, marinated vegetables, grilled pita **V**

MONON NACHOS - 13

Corn tortilla chips, Monterey Jack cheese, queso, black bean corn salsa, salsa rojo, cilantro lime crema, pulled pork with tangy peach BBQ or grilled chicken

VEGAN NACHOS - 13

Corn tortilla chips, ground Beyond Meat, vegan Violife cheese, roasted corn and black bean salsa, avocado, salsa, diced tomato **VG**

CRAB DIP - 14

Creamy crab, Cajun seasoning, Monterey Jack cheese, green onions, served with tortilla chips

SHRIMP COCKTAIL - 15

Five jumbo shrimp, horseradish cocktail sauce, lemon **GF**

CHEESE CURDS - 10

Wisconsin white cheddar, flash fried beer batter, smoked garlic aioli **V**

BUFFALO CAULIFLOWER - 12

Battered and fried crispy, tossed in buffalo sauce served with celery and carrot curls, choice of ranch or blue cheese **V**

WINGS - 9/16

5 or 10 wings fried, celery and carrot curls, with choice of sauce BBQ sauce, Buffalo, Tangy Peach BBQ served with choice of blue cheese or ranch

FRIED GREEN TOMATOES - 9

Hand breaded, fried golden brown, parmesan, parsley, chipotle ranch **V**

POUTINE

PULLED PORK - 14

CRISPY FRENCH FRIES, TOASTED PEPPERCORN CREAM GRAVY, CHEESE CURDS, BBQ PULLED PORK, CAJUN EGG SUNNY SIDE UP

BEYOND - 15

GROUND PLANT BASED PROTEIN, CRISPY FRENCH FRIES, CHEESE CURDS, TOASTED PEPPERCORN CREAM GRAVY, ROASTED VEGGIES, CAJUN EGG SUNNY SIDE UP **V**

SLIDERS

Select individually or make it a meal.
Choice of 2 plus choice of a side for \$13.

SMOKED BRISKET - 5

House-smoked brisket, cheddar, BBQ sauce, pickled onion and jalapeño

FILET - 6

Seasoned center cut filet medallion, Swiss, arugula, Dijonnaise

PICKLE BRINED CHICKEN - 5

Buttermilk battered pickle brined fried chicken, slab bacon, cheddar, ranch

FRIED BOLOGNA - 5

Bologna, golden velvet cheese, slab bacon, Dijonnaise

CRAB CAKE - 6

Crab cake, cabbage slaw, tomato marmalade

SALADS

ICEBERG WEDGE - 11

Wedge, cherry tomato, bleu cheese crumbles, bleu cheese dressing, red onion, bacon, balsamic reduction

+ chicken 4 + salmon 6 + steak 7 **GF**

STEAK - HALF 12/FULL 16

Arugula, red onion, roasted tomato, blue cheese crumble, pistachios, balsamic reduction, lemon herb vinaigrette, zucchini nut bread

COBB - HALF 10/FULL 14

Romaine lettuce, bleu cheese dressing, herb marinated chicken, cherry tomatoes, avocado, diced hard-boiled egg, red onion, bacon, bleu cheese crumbles, zucchini nut bread

CHICKEN CAESAR - HALF 10/FULL 14

Chopped romaine, crostini, parmesan, caesar dressing, grilled chicken

SOUTHERN FRIED - HALF 10/FULL 14

Spring mix, honey mustard vinaigrette, fried chicken, egg, bacon, candied pecan, bell pepper, zucchini nut bread

GRILLED SALMON - HALF 10/FULL 14

Spring mix, balsamic vinaigrette, sliced strawberries, candied pecans, goat cheese crumbles, grilled salmon, asparagus, crispy potato straws, zucchini nut bread

CHICKEN SALAD PLATE - 12

Herb chicken, grapes, candied pecans, celery, pink lady apples, creamy dressing, arugula, zucchini nut bread

DRESSINGS:

LEMON HERB VINAIGRETTE • RANCH • CHIPOTLE RANCH • BLEU CHEESE • HONEY MUSTARD • BALSAMIC VINAIGRETTE • CAESAR • POMEGRANATE AÇAI • FRENCH

BURGERS

Served with a choice of 1 side. Sub a Gluten-free bun for \$2.

MONON BURGER - 12

Double stacked patties, choice of cheese, crispy slab bacon, lettuce, tomato, pickle, onion, brioche bun

BISON BURGER - 15

Red Frazier Farm raised bison, caramelized onion, bleu cheese crumbles, bacon jam, brioche bun

BEYOND BURGER - 15

Plant based protein, choice of cheese, smoked garlic aioli, lettuce, tomato, pickle, onion, brioche bun **V**

CLANCY'S TOPPER - 12

Double stacked burgers, American cheese, shredded lettuce, house tartar sauce, double decker sesame seeded bun

MONON MELT - 13

Double stacked patties, grilled onion, Swiss cheese, Thousand Island dressing, served on toasted sourdough

LAMB BURGER - 15

Viking Farms ground lamb, feta cheese, cucumber tzatziki sauce, lettuce, tomato, onion, brioche bun

WILD MUSHROOM AND SWISS - 13

Double stack patty, arugula, mushroom, caramelized onions, Swiss cheese, brioche bun

Grindstone on the Monon burgers are hormone-free, antibiotic-free and from a signature grind of chuck and brisket.

SANDWICHES

Served with a choice of 1 side. Sub a Gluten-free bun for \$2.

SMOKED BRISKET - 13

House smoked beef brisket, bourbon BBQ sauce, pickled onion and jalapeño, cheddar cheese, sourdough

AVOCADO BLT - 11

Slab bacon, avocado, lettuce, tomato, smoked garlic aioli, sourdough

GRILLED CHEESE - 10

Swiss, cheddar, parmesan, smoked garlic thyme butter, sourdough **V**

+ slab bacon 2

FRIED BOLOGNA SANDWICH - 13

Bologna, slab bacon, golden velvet cheese, fried egg, Dijonnaise, brioche bun

PICKLE BRINED CHICKEN SANDWICH - 12

Buttermilk battered pickle brined fried chicken, cheddar, bacon, ranch, brioche bun

INDIANA PORK TENDERLOIN - 12

Hand breaded or grilled, premium center cut, lettuce, tomato, pickle, brioche bun

GF = Gluten-Free **V** = Vegetarian **VG** = Vegan

MAINS

Add a house or caesar salad for \$4.

CHICKEN & NOODLES - 14

Flavorful broth with chicken, carrots, celery, herbs, home style egg noodles, served over Yukon Gold mashed potatoes, green beans

MEATLOAF - 16

House made blend of beef and pork, red peppers, onion, bacon jam, grainy honey mustard glaze, served with Yukon Gold mashed potatoes and green beans

HOT HONEY DIJON CHICKEN - 16

Miller's chicken breast, grilled, glazed with Hot Honey Dijon, served with Yukon Gold mashed potatoes and roasted vegetables

STREET TACOS

Charred corn tortilla, avocado, corn salsa, cilantro lime crema, pickled onion and jalapeño, side of tortilla chips and salsa

SIRLOIN

17

GRILLED CHICKEN

15

FRIED HADDOCK

16

FISH AND CHIPS - 17

Bier Weizengoot beer battered haddock, crispy fries, tartar sauce, coleslaw

PASTA

Add a house or caesar salad for \$4.

TOSCANA CHICKEN - 17

Spaghetti, lemon cream sauce, cremini mushrooms, roasted tomatoes, grilled chicken, basil

SPAGHETTI BOLOGNESE - 17

Blend of beef and pork, crushed tomato, basil, parmesan

CARBONARA - 15

Spaghetti, parmesan, jowl bacon, egg yolk, heavy cream, basil

SEA

Served with choice of 2 sides.

FRIED CATFISH - 17

Crispy cornmeal catfish, pickled onions and jalapeños

AHI TUNA STEAK - 24

Sesame ginger slaw, wasabi cream **GF**

CRAB CAKES - 23

Creamy cabbage slaw, tomato marmalade

PISTACHIO CRUSTED SALMON - 23

Hot honey Dijon glaze, lemon cream sauce

LAND

Served with choice of 2 sides.

Grindstone on the Monon proudly serves naturally raised Angus Beef that is hormone-free, antibiotic-free, and source-verified.

8oz **SIRLOIN - 21** GF

VIKING FARM LAMB LOLLIPOPS - 26

Pistachio, cucumber cumin tzatziki, tomato marmalade **GF**

6oz **FILET MIGNON - 26** GF

HOUSE SMOKED RIBS

16 HALF RACK / 24 FULL RACK

15 spice dry rub + choose your sauce:
BBQ / bourbon BBQ / tangy peach BBQ

12oz **NEW YORK STRIP - 30** GF

SMOKED CHICKEN - 20

Half chicken, herb-brined and slow smoked with hickory, choice of BBQ sauce

14oz **RIBEYE - 34** GF

HOUSE SMOKED BRISKET - 24

WITH CHOICE OF BBQ SAUCE

ADD A STEAK ENHANCEMENT

MONON STYLE CARAMELIZED ONIONS AND SAUTÉED CREMINI MUSHROOMS - 2

BLUE CHEESE CRUST - 3

SMOKED GARLIC AND THYME BUTTER - 1

SIDES

SERVED A LA CARTE
STARTING AT \$4 EACH

SWEET POTATO FRIES • FRIES • WAFFLE FRIES • CAESAR SALAD
ROASTED VEGETABLES • GRILLED ASPARAGUS • GREEN BEANS
FRESH FRUIT • YUKON GOLD MASHED POTATOES
WHITE CHEDDAR MAC & CHEESE (ADD BACON FOR \$2)
BAKED POTATO • HOUSE SALAD

LOCAL FARMS AND PURVEYORS

MILLER AMISH POULTRY | TYNER POND FARMS | VIKING LAMB | WILDFLOWER RIDGE HONEY
RED FRAZIER BISON | HUBBARD & CRAVENS COFFEE & TEA | TURCHETTI'S SALUMERIA
SILVERTHORN FARMS | PIAZZA PRODUCE | MY SUGAR PIE | DELCO FOODS

GF = Gluten-Free **V = Vegetarian** **VG = Vegan**

** Please tell your server if you have dietary restrictions.*

Consuming raw or undercooked foods may increase risk of food-borne illness

**GRIND
STONE**
ON THE **MONON**

**EXECUTIVE
CHEF**

AARON GREGORI

CLANCY'S
INC.

LOCAL SINCE 1982
**GRINDSTONE
CHARLEY'S**
RESTAURANT + BAR

CLANCY'S
HAMBURGERS

