

THE HOPPY MONK



Culinaria

Restaurant Week 2016

August 13 - 27

LUNCH

FIRST
COURSE

RICOTTA & COMPRESSED
APPLE SALAD

SECOND
COURSE

CHOICE OF
ANY SANDWICH

THIRD
COURSE

CHOICE OF
ICE CREAM OF THE MOMENT

COMMUNITY PARTNERS

Heartbrand Tender Belly Dewberry Hills

Bella Verdi Vital Farms Berkwood

Ozark Mountain Mill-King Creamery Cobb Creek

Local Sprout Truckin' Tomato Chicago Bagel

Groomer's Kitchen Pride Hardie's Strube Ranch

We believe in preserving the local food culture by always striving to provide sustainably sourced ingredients; free of pesticides, non-genetically modified, and local whenever possible. Many of our herbs and veggies actually come from our very own garden! All of our sauces are made from scratch by our culinary team, and we offer sodas made with fair trade organic cane sugar as we advocate an environment free of artificial ingredients like high-fructose corn syrup.

We believe that as omnivores, we have an ethical responsibility to ensure that the animals raised for consumption live as naturally as possible which is why we work side by side with local farms and ranches to bring you hormone-free, pasture raised, and cage-free offerings.

DINNER

TLAYUDA

FIRST
COURSE

black garlic tortilla + bacon butter + black bean purée + crispy shimeji & hen of the woods mushrooms + quesillo oaxaca + grilled avocado purée + charred green chiles & garden vegetables salsa + chapulines de Oaxaca

LAMB BELLY PORCHETTA

lamb belly "porchetta" + warm freekeh salsa verde + cilantro gremolata + fried garlic

SECOND
COURSE

OR

HALF ROASTED CHICKEN ON SHROOMS

local pasture raised + mole negro + roasted exotic mushrooms + pearl onions + petite potatoes

DECONSTRUCTED PB&J

THIRD
COURSE

dark chocolate ganache + dulce de leche nougat + hazelnut waffle + peanut-sesame halva + cuvee coulis + chocolate crumble + black lava salt + caramelized raw sugar + seasonal berries

ALL OF OUR FRIED MENU ITEMS ARE COOKED IN NON-HYDROGENATED ZERO TRANS FAT PEANUT OIL. PLEASE INFORM YOUR SERVER OR BARTENDER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. WE BAKE ONLY WITH CAGE-FREE EGGS AND UNBLEACHED, UNBROMATED FLOUR.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF: EMILIANO MARENTES

