



PREPARED FOODS

Rotisserie chicken, take home entrees and fresh made deli salads. Smoothies, sandwiches and pastries.



EL MOJITO MONUMENTO

Made with Matusalem Classico Rum, Orange Bauchant Liqueur, house made mint syrup, fresh squeezed lime juice and fresh mint from the garden.

MONUMENT MARKET & MERCANTILE

Olive Oil. Beef and chicken. Milk, butter & eggs. Cheese. Baked goods. Fresh produce. Wine & beer. Gifts & provisions.

500 South Austin Avenue • Georgetown, TX 78626
Adjacent to the Monument Cafe
512.240.4715

OPEN DAILY AT 8AM

WWW.THEMONUMENTMARKET.COM

"EL MONUMENTO" el bar & restaurante

Homemade tortillas. Tacos. Mesquite grilled beef and shrimp. Roasted chicken and tortilla soup. Classic enchilada favorites. Margaritas & local beer. Aqua Fresca. Queso and chips. Coffee and Tres Leche cake.

205 West 2nd Street • Georgetown, TX 78626
512.591.7866

WWW.ELMONUMENTOGEORGETOWN.COM



THE CAFE'S NAME IS FROM THE DICTIONARY DEFINITION OF MONUMENT
"A LASTING EVIDENCE, TRIBUTE, REMINDER OR ENDURING EXAMPLE OF
SOMEONE OR SOMETHING NOTABLE OR GREAT"

In our case, the Cafe is a tribute to the now vanished roadside cafes of rural Texas and the families who operated them, serving simple but satisfying food and functioning as unofficial community centers for the small towns in which they were located.

The Monument Cafe opened in 1995 and moved to its current location in November 2008. Our building was designed to be reminiscent of small-town Texas roadside cafes of the early twentieth century. The Cafe is locally owned and operated.

We serve real food—our emphasis is on fresh, local, seasonal, unprocessed, simple, and flavorful. Fresh vegetables (never frozen or canned), meats, and desserts.

Everything we serve is cooked in this building by our team. We make our own biscuits and salad dressings. We make all our own desserts, from scratch, every day. We hand-bread our chicken fried steaks, onion rings and okra.

We do the best we can to serve only seasonal organic vegetables, and we buy as many of our vegetables as possible from local farmers. We also raise many of our vegetables in the Monument gardens here in Georgetown.

We hand-cut our French fries. Our orange juice is fresh squeezed to order. And we use only unprocessed ingredients: real whipping cream, real butter, fresh eggs, and 100% canola oil for frying.

We serve Kobe beef from Heartbrand and Certified Angus beef from ranches in Texas (including our hamburgers, and yes, even our chicken-fried steak). It is totally free of hormones, antibiotics, steroids and animal by-products—it is all natural and the best tasting beef you will find. Our chicken and pork are all-natural products that are free of hormones, steroids and antibiotics. Our shrimp are from the Texas Gulf Coast and are fresh or fresh-frozen, depending on the season.

We serve only Mill King organic dairy products and use it in our frozen custard (which we make right here). Our eggs are free-range yard eggs, hand gathered and delivered to us fresh, three times a week.

Our Monument Blend coffee is fair trade and locally blended and roasted for us by Cianfrani Coffee. Our sodas are locally produced and contain 100% cane sugar.

500 South Austin Avenue • Georgetown, TX 78626 • For take out orders 512.930.9586

OPEN 7 DAYS A WEEK SUNDAY-THURSDAY 7AM-9PM & FRIDAY-SATURDAY 7AM-10PM | WWW.THEMONUMENTCAFE.COM

BREAKFAST
served all day

MONUMENT BREAKFAST

- Two Eggs** 9
two eggs any style, choice of: home fries or grits; bacon, sausage or ham, and buttermilk biscuits or toast
- Lite Plate** 6
one egg any style, choice of: home fries or grits, one strip of bacon or sausage patty, and buttermilk biscuits or toast

*substitute a pancake for toast 2



- Skillets** 9
two eggs with home fries and a choice of: migas with refried beans, seasonal vegetables, bacon or sausage



- Pancakes** ONE 4 TWO 7
buttermilk or buckwheat or seasonal add: seasonal berries or brûléed bananas \$2

- Crispy Waffle** 5
add: seasonal berries, brûléed bananas, chocolate chips, or pecans \$2 fried chicken breast and gravy \$5

- French Toast** 8
add: seasonal berries or brûléed bananas \$2

- Eggs Benedict** 9 VEGGIE 7
poached egg, ham and hollandaise on an english muffin

- Breakfast Sandwich** 5
fried egg, cheese; bacon, ham or sausage; sriracha on an english muffin

- Three Egg Omelette** 10
choice of home fries or grits, toast or biscuit:
♦ ham & cheese
♦ spinach, bacon & swiss
♦ seasonal vegetables

served until 11am

- Oatmeal** CUP 6 BOWL 8

BREAKFAST SIDE DISHS

- Peppered Bacon 4
Biscuits & Gravy 3
Biscuits & Sausage Gravy 4
Sausage 4
Glazed Ham 4
Toast *sourdough/11-grain* 2
English Muffin 2
Home Fries 3
Fresh Fruit 3
Grits 2
Egg *any style* 1.5
Tacos ONE 4 TWO 7
egg, potato, sausage, bacon, cheese

- Cinnamon Roll** 5
large enough to share



COFFEE
locally roasted

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BAG 12

- Coffee 2.25
Espresso 2.25
Americano 3.50
Cappuccino 3.50
Latte 3.75
Iced Coffee 3.75

TEA & SODAS

- Hot Tea 3.25
Iced Tea 2.25
Fountain Soda 2
coke, diet coke, orange, dr. pepper, root beer, sprite
Bottled Soda 2.5
root beer, dublin vanilla cream, cheerwine soda, mexican coke

DESSERTS



- Monument Classic Pies**
Chocolate Pie SLICE 6 WHOLE 28
Coconut Cream Pie SLICE 5 WHOLE 24

- Fried Pie with Custard 4
Frozen Custard 4
vanilla or chocolate, add fresh fruit \$2
Banana Pudding 4
Milkshake 5
vanilla, chocolate, or strawberry
Chocolate Sundae 6
Banana Split 6
Rootbeer Float or Coke Float 5
Seasonal Fruit Crisp 5
served "a la mode"



ANNIVERSARY SPECIAL



MONUMENT CAFE TRUCKSTOP ENCHILADAS
Just like we used to make them. For a limited time only 8
add a draft beer 4

BEVERAGES

BEER & WINE

- Thirsty Goat TAP 6
Yellow Armadillo TAP 6
Austin Amber TAP 6
Shiner Bock TAP 6
House Red 7
House White 7

Monument Sunrise

Fresh Seasonal Juice and Sparkling Wine

GLASS 6 CARAFE 11



JUICE & LEMONADE

- Fresh Juice GLASS 3 CARAFE 8
Orange or Grapefruit
Milk 2
Whole or 1%

Lemonade or Strawberry Lemonade

Made fresh daily and served in a shaker

SHAKER 5



ENTREES
served after 11am

- FRIED CHICKEN BREAST & MASHED POTATOES 9
GRILLED CHICKEN BREAST & MASHED POTATOES 9
CHICKEN FRIED STEAK & MASHED POTATOES 10
FRIED CHICKEN & COLESLAW 2PC 8 4PC 12
2pc white (breast/wing) or 2pc dark (thigh/leg) or 4pc (breast, wing, thigh, leg)
VEGETABLE PLATE *Quinoa and a choice of 3 side dishes* 10
LIVER & ONIONS & MASHED POTATOES 13
TOP CHOP & MASHED POTATOES 13
FRIED GULF SHRIMP & FRENCH FRIES 17
FRIED CATFISH & COLESLAW 14
FISH OF THE DAY MKT



SANDWICHES & BURGERS

- MONUMENT BURGER**
Kobe beef patty, house made pickles, heirloom tomato, bibb lettuce, Monument spread on a fresh baked bun 8
add: cheese or multi-grain bun 1
add: gluten free bun 2

- Burger, fries & bottled local soda 12.50
Burger, fries & draft local beer 15.50



- CHICKEN SANDWICH *Fried or Grilled* .. 10
VEGGIE BURGER 8
TURKEY, BACON, AVOCADO 10
MONUMENT CLUB 10
- REUBEN 12
BLT 10
GRILLED CHEESE 6

KID'S MEAL

- Choice of One Light Entrée, One Side Dish and Milk, Iced Tea or Fountain Drink 8
Light Entrees: chicken strips, grilled chicken breast, top chop steak, or grilled cheese

SALADS & SOUPS

Maple Vinaigrette, Honey Mustard, Ranch, Bleu Cheese, Bacon Vinaigrette

- Monument Salad SIDE 5
greens, strawberries, candied pecans, maple vinaigrette
- Kale Salad 9
kale, carrot, edamame, pecans, dried cranberries, sweetened vinaigrette
- Spinach Salad 11
spinach, egg, red onion, goat cheese, pecans, heirloom tomato, bacon vinaigrette
add chicken (\$3) or shrimp (\$5) to above salads
- Grilled Chicken Salad 11
Fried Chicken Salad 11
Monument Chicken Salad 11
chicken, mayonnaise, honey, red grapes, pecans, tarragon, onion and celery
- Seasonal Salad 11
Quiche and Side Seasonal Salad 9
Monument Chili CUP 5 BOWL 8
Seasonal Soup CUP 5 BOWL 8

SIDE DISHS

- Mashed Potatoes 2.5
Sweet Potato Fries 2.5
French Fries 2.5
Onion Rings 2.5
Mac & Cheese 2.5
Jalapeño Cole Slaw 2.5
Quinoa 2.5
Seasonal Vegetable 2.5

MONUMENT CAFE



Before placing your order, please inform us if a person in your party has a food allergy. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

