Seasonal Specials

Fall Hash $14
crispy smashed fingerling potatoes, marinated kale, lemon-garlic yogurt, two farm eggs*, zhug, crispy za'atar chickpeas, aleppo pepper

Pickled Butternut and Hazelnut Dukkah Bagel $12
open-faced bagel, lemon-garlic chevre, pickled butternut squash, fresh herbs, pickled red onion and hazelnut dukkah
Add two farm eggs for $4

Fall Squealer $11
biscuit, melty white cheddar, pumpkin butter, caramelized onions, pasture raised breakfast sausage, farm egg*

Figgy-Pear, Ham & Sharp Cheddar $13
focaccia, rosemary prosciutto cotto, sharp white cheddar, fig-pear jam, arugula, aioli

Apple of My Eye $13
focaccia, applewood smoked bacon, arugula pesto, aioli, arugula, apple, caramelized onion jam, six-month manchego

Kale, Apple, Farro & Hazelnut Salad $14
lacinato kale, apple, farro, brown butter bread crumbs, pecorino romano, toasted hazelnuts, honey-lemon vinaigrette
Add grilled or fried chicken breast for $4

Sweet Potato & Fall Greens Salad $11
chopped napa cabbage, roasted sweet potato, toasted pepitas, pecorino romano, garlic-citrus vinaigrette
Add grilled or fried chicken breast for $4

TPS Report (Turkey Pesto Sandwich) $13
toasty focaccia, arugula pesto, roast turkey breast, melty fontina cheese, crispy onions, arugula

Build-Your-Own Sandwich

Bagel or Biscuit $3.00

Bagel Varieties: Plain, Salted, Everything, Sesame, Jalapeno Cheddar ($0.50)
Cheese: White Cheddar ($2), American Cheese ($1), Plain Cream Cheese ($2), Scallion-Chive Cream Cheese ($2), Tofutti ($2)

Veggies: Salad Greens ($0.25), Red Onion ($0.25), Tomato ($1), Avocado ($2), Cucumber ($1)

Meat: Applewood Smoked Bacon ($3), Pasture-raised Breakfast Sausage ($3.50), Fried Chicken Fillet ($5)

Condiments: Housemade Jam ($1), Maple Sriracha ($0.75), Aioli* ($0.50), Peanut Butter ($1), Salted Butter ($0.75)

Egg: Local Farm Egg* ($2.25), Local Egg White ($2.25)

Monuts Favorites

All You Avo' Wanted $16
avocado toast, two local farm eggs*, maple sriracha home fries, and your choice of bacon, sausage (pork or chicken), or fruit salad

Turkish Eggs and Avocado $13
focaccia, za'atar butter, zhug marinated local kale, avocado, lemon-garlic yogurt, honey harissa, fried hard egg

Bacon + Guac Breakfast Burrito $14
flour tortilla, applewood smoked bacon, maple sriracha home fries, guacamole, queso fresco, scrambled eggs

Open-Faced Lox of Love $14.50
toasted open-faced bagel, cream cheese, house-cured gravlax*, cucumbers, capers, pickled red onion, dill

Chicken and Pickle Biscuit $9.50
biscuit, crispy fried chicken, bread and butter pickles, ranch, hot honey
Add a farm egg $2*

Seasonal Granola Bowl $7
greek yogurt, maple-pecan granola, apple compote

Quiche with Side Salad or Soup $13
changes often— ask the staff or check our online store for details!

Turkey, Avocado & Bacon $13
brioche bread, roast turkey, applewood smoked bacon, sharp cheddar, tomato, green leaf lettuce, avocado mash, aioli

Sides

Housemade Soup	$6.00
House Salad	$5/$10
Two Farm Eggs*	$4.50
Avocado Toast	$6.00
House Sausage Links (2)	$4.00
Maple-Rosemary Chicken Links (2)	$4.00
Applewood Smoked Bacon (2)	$4.00
Fried Chicken Filet	$5.00
Maple Sriracha Home Fries	$3.50
Fruit Salad	$5.00
Buttered Focaccia Toast	$3.50
Biscuit	$3.00+
Bagel	$3.00+

Looking for
The Usual?
You can still build your own here!
Buy 3 sides, save $1!

Monuts

Monuts cooks from scratch, sources from local farmers, and is living wage certified.
1002 Ninth Street Durham, NC 27705 • (919) 286-2642 • www.monutsdonuts.com
Tuesday-Friday 7am-4pm • Saturday 8am-3pm

Drip Coffee

Good Ole' Drip	$3.00
Japanese Method Iced Coffee	$3.50

Espresso [regular or decaf]

Espresso	$3.00
Macchiato	$3.50
Cortado	$3.75
Red Eye	$4.50
Cappuccino	$4.50
Americano (hot/iced)	$3.50
Latte (hot/iced)	$5.50
Mocha Latte (hot/iced)	$6.00
Caramel Latte (hot/iced)	$6.00
Vanilla Latte (hot/iced)	$6.00

Seasonal Drinks

Pumpkin Spice Latte $6.50
Counter Culture's Gradient Espresso with spiced pumpkin syrup and your choice of milk
Salted Maple Latte $6.50
Counter Culture's Gradient espresso with salted maple syrup and your choice of milk
Golden Milk Latte $6
A lightly sweetened milk-based latte infused with the warming flavors of turmeric, cinnamon, cloves, cardamom, ginger and black pepper
Hot Apple Cider $4.50
Hot apple cider topped with whipped cream and caramel
Add chai $2
Cider Grey Iced Tea $5
Iced earl grey-infused apple cider with ginger and fall spices

Tea

Unsweetened House Iced Tea	$3.00
Chai Latte (hot/iced)	$6.00
Matcha Latte (hot/iced)	$6.00
Hot Tea	$3.00
London Fog	$6.00

Other Drinks

Natalie's Fresh Squeezed OJ	$4.00
Whole or Chocolate Milk	$2.50
Coke/Diet Coke/Sprite	$1.75
Topo Chico	$2.00
Bottled Water	$1.25
Hot Chocolate & Whipped Cream	$3.50
Kombucha	$6.00
Mimosa	$7.00

*Eating raw or undercooked eggs, seafood, or shellfish may be harmful to your health. Our aioli contains pasteurized egg yolk. Please inform staff of any allergies or aversions when ordering. Not all ingredients are listed on this menu. Substitutions politely declined. A 5% take-out materials fee will be added to all to-go orders and outside dining orders.