

Seasonal Specials

Crispy Tofu & Kimchi \$11

bagel, crispy fried tofu, spicy gochujang collards, pickled carrot, cucumber, cilantro *Add a farm egg* for \$2*

Roasted Sweet Potato, Harissa, & Goat Cheese \$10.50

bagel, applewood smoked bacon, harissa-roasted sweet potato, arugula, lemon-garlic chevre, pickled red onion, harissa

Hammy Sammy \$12.50

focaccia, melty manchego, rosemary prosciutto cotto, lemony fig jam, over hard farm egg

Fall Squealer \$10.50

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

Tarragon Chicken Salad Sandwich \$12.50

brioche, tarragon chicken salad, pickled red onions, mesclun

Apple of My Eye \$12.50

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

Butternut Squash & Cabbage Salad \$11

chopped napa cabbage, roasted butternut squash, toasted pepitas, pecorino romano, garlic-citrus vinaigrette
Add grilled or fried chicken breast for \$4

Build-Your-Own Sandwich

Bagel or Biscuit \$2.50

Bagel Varieties: Plain, Salted, Everything, Sesame, Jalapeno Cheddar(\$0.50)

Cheese: White Cheddar (\$1.75), Plain Cream Cheese (\$1.75), Scallion-Chive Cream Cheese (\$1.75), Tofutti (\$1.75)

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 Filet (\$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 \$14.50

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 \$12.50

focaccia, za’atar butter, zhug marinated local kale, avocado, lemon-garlic yogurt, honey harissa, fried hard egg

Bacon + Guac Breakfast Burrito \$13 [WEEKDAYS ONLY]

flour tortilla, applewood smoked bacon, maple sriracha home fries, guacamole, queso fresco, scrambled eggs

Lox of Love \$12.50

toasted bagel, house cured gravlax*, cream cheese, tomatoes, cucumbers, capers, red onion, black pepper

Chicken and Pickle Biscuit \$9.50

biscuit, crispy fried chicken, bread and butter pickles, ranch, hot honey *Add a farm egg* for \$2*

Turkey, Avocado & Bacon \$13

brioche, roast turkey, applewood smoked bacon, sharp cheddar, tomato, green leaf lettuce, avocado mash, aioli

Seasonal Granola Bowl \$7

Greek yogurt, maple-pecan granola, apple compote

Quiche with Side Salad or Soup \$11.50

changes often— ask the staff or check our online store for details!

Sides

Housemade Soup	\$5.00
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
Maple Sriracha Home Fries	\$3.50
Fruit Salad	\$5.00
Buttered Brioche Toast (2)	\$3.50
Fried Chicken Filet	\$5.00

Looking for
The Usual?

You can still build your own
here!

Buy 3 sides, save \$1!



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

Full Kitchen Menu Available

Tuesday-Friday 7am-3pm • Saturday 8am-2pm

Coffee Shop Drinks + Snacks Available until 5pm Tuesday-Saturday!

Drip Coffee

Good Ole’ Drip	\$3.00
Japanese Method Iced Coffee	\$4.00

Espresso [regular or decaf]

Espresso	\$3.00
Macchiato	\$3.50
Cortado	\$3.75
Café Americano	\$3.50
Red Eye	\$4.50
Cappuccino	\$4.50
Latte (hot/iced)	\$5.00
Mocha Latte (hot/iced)	\$5.50
Caramel Latte (hot/iced)	\$5.50
Vanilla Latte (hot/iced)	\$5.50

Seasonal Drinks

Pumpkin Spice Latte (hot/iced) \$6

Counter Culture’s Gradient Espresso with spiced pumpkin syrup and your choice of milk

Salted Maple Latte (hot/iced) \$6

Counter Culture’s Gradient espresso with salted maple syrup and your choice of milk

Golden Milk Latte \$5

A lightly sweetened milk based latte infused with the warming flavors of turmeric, cinnamon, cloves, cardamom, ginger and black pepper

Cier Grey Iced Tea \$5

Iced earl grey-infused apple cider with ginger and fall spices

Tea

Unsweetened House Iced Tea	\$3.00
Iced Citrus Green Tea	\$3.50
Chai Latte (hot/iced)	\$5.50
Matcha Latte (hot/iced)	\$5.50
Hot Tea	\$3.00
London Fog	\$5.50

Other Drinks

Natalie’s Fresh Squeezed OJ	\$3.00
Whole or Chocolate Milk	\$2.50
Coke/Diet Coke/Sprite	\$1.75
Topo Chico Flavored Water	\$2.00
Bottled Water	\$1.25
Hot Chocolate	\$3.50
Homebucha 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.