

Seasonal Specials

Quinoa & Kale Grain Bowl \$14.50

red quinoa, lemon & herb-marinated kale, avocado, farm egg*, fried chickpeas, herby yogurt, queso fresco

Greek-ish Salad \$14.50

lettuces, grilled chicken breast, pickled fresno peppers, feta, red onion, cucumber, cherry tomato, cumin vinaigrette

Green Eggs \$11

bagel, applewood smoked bacon, scallion chive cream cheese, avocado, farm egg*, pickled jalapeno, red onion, queso fresco, cilantro-lime vinaigrette

Patatas Bravas \$14

fried potatoes, salsa brava, grilled chicory, aioli, two farm eggs* *\$1 from each plate sold will go to DPS' Kind Kitchen Group. This dish developed by KKG student participant Hannah*

Durham Dreams of Shawarma \$13

focaccia, shawarma spiced roast chicken, lemon-garlic yogurt, tahini, local lettuces, fresh and pickled cucumber relish, green zhug

Fresh Mozzarella BLT \$13

focaccia, applewood smoked bacon, fresh mozzarella, tomato, arugula, basil-parsley pesto

Turkey, Avocado & Bacon \$13

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

Stravocado \$14

focaccia, strawberry jam, chèvre cream cheese, avocado, applewood smoked bacon, local strawberries, arugula, honey-lemon vinaigrette

Build-Your-Own Sandwich

Bagel or Biscuit \$3.00

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

Cheese: White Cheddar (\$2), Plain Cream Cheese (\$2), Scallion-Chive Cream Cheese (\$2), Roasted Strawberry Cream Cheese (\$2.25), Jalapeno Cream Cheese (\$2.25), Chèvre 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

Lox of Love \$13

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* \$2*

Seasonal Granola Bowl \$7

Greek yogurt, maple-pecan granola, fresh local strawberries and a drizzle of wildflower honey

Quiche with Side Salad or Soup \$13

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

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

Full Kitchen Menu Available

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

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
Caffé 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

Honey Lavender Latte (hot/iced) \$6.50

Counter Culture Gradient espresso with honey-lavender syrup and your choice of milk

Cherry Almond Latte (hot/iced) \$6.50

Counter Culture Gradient espresso with cherry almond syrup and your choice of milk

Spring Mint Latte (hot/iced) \$6.50

Counter Culture Gradient espresso fresh mint syrup and your choice of milk *Add mocha syrup \$0.50*

Strawberry-Pineapple Lemonade \$4.50

Made with local strawberries! *\$1 from each cup will go to DPS' Kind Kitchen Group. This dish developed by KKG student participant Sania*

Tea

Unsweetened House Iced Tea	\$3.00
Hibiscus Mint Iced Tea	\$3.50
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.