

Monk's Cafe

264 S 16th St Ste 1 19102-3357 · +12155457005 · Updated: Jan 14, 2026

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STARTERS 9

Charcuterie \$18.95

boudin blanc, spinach & feta chicken sausage, our country terrine and a selection of cheese.

Chicken Fingers \$9.25

homemade, beer-battered, golden fried chicken fingers.

Flatbread & Dips \$8.50

vegetarian dish. roasted lemon, lager and garlic hummus; curried butternut squash; and red pepper feta dip with grilled herbed flatbread & olives.

Frog Legs \$13.95

fried frog leg confit coated with our piquant sauce these are meaty, tender and delish.

Monk's Flemish Grilled Scallop \$12.95

large, sea scallops grilled to medium. topped with a beurre blanc made with our private label flemish sour ale, shallots, chervil and butter.

Pommes Frites \$4.50

our award winning fresh cut, double fried frites - we use locally grown bintje potatoes whenever possible served with monk's famous bourbon mayonnaise for dipping.

Savory Leek Tart \$8.95

caramelized leeks with guyrere cheese & black olive.

Spanish Flies \$8.50

incredibly hot chicken wings w/chipotle pepper sauce that are not for the faint of heart. they aren't those wimpy 'buffalo wings' - these babies are incendiary! thermonuclear comes to mind. hot! hot! hot! did i mention that they're hot? we do offer barbecue sauce for the less adventurous. served with a side order of our famous frites.

Veal Cheeks \$10.50

slow braised in abbaye de val dieu with olives, garlic & herbs. served on soft polenta.

SALADS 6

Baby Green Salad

organic greens with our monk's flemish sour ale viniagrette.

AVAILABLE OPTIONS

\$4.50

Add Goat Cheese: \$2.75

Add Grilled Chicken Breast:

\$4.95

Add Grilled Salmon: \$10.95

Caesar

crisp romaine lettuce tossed, lardons & cheesy croutons tossed with our tangy caesar dressing.

AVAILABLE OPTIONS

\$7.00

Add Grilled Chicken Breast:

\$4.95

Monk's Duck Salad

\$13.95

baby greens with duck breast (grilled medium/medium rare), goat cheese, spicy walnuts & raisins.

Nicoise Salad

\$16.95

grilled tuna steak over seasonal greens with kalamata olives, red onions, capers, hard boiled egg, chilled potato & green beans.

Smoked Trout Salad

\$9.95

baby spinach, hard boiled egg, capers, red onion & our granny smith apple vinaigrette.

Steak Frites Salad

\$18.95

flat iron steak marinated with oatmeal stout & other goodies. then grilled served over seasonal greens with our award winning pomme frites.

MUSSELS 8

Brussels

\$15.95

fume, tomato, fennel, herbs de provence & garlic.

Dekoninck

\$15.95

dekoninck ale, apples, guryere, carmelized leeks & garlic.

Ghent

\$15.95

saison dupont, fume, parsley, carmelized leeks, bacon, bleu cheese & garlic.

Monks

\$15.95

gueuze, fume, garlic & parsley.

Petite Dejeuner

\$15.95

oatmeal stout, baby spinach, goat cheese, fume, garlic, tomato & basil.

Provence

\$15.95

fume, celery, olives, bell peppers, mushrooms, leeks, garlic, parsley & cream.

Red Light

\$15.95

hoegaarden, fum, toasted spicy chile de arbol peppers, chervil & garlic.

Thai Curry

\$15.95

monk's flemish sour, fum, thai red curry, bais, garlic & coconut milk.

BURGERS 3

Burger

\$10.95

Chicken Breast

\$10.95

Vegan Burger

\$10.95

BURGER TOPPINGS 7

Abbot

boursin & sprouts.

Antwerp

sottocenare truffle cheese & shitake mushroom.

Ardennes

ardennes-style ham (think sweet parma) & belgian cheese.

Brussels

bacon & cheddar.

Ghent

sauteed broccoli rabe (w/garlic) & cheddar.

Monk's

carmalized leeks & bleu cheese.

Trappist

goat cheese, lettuce, tomato & raw onion.

SANDWICHES 6

Chicken & Apple Sausage

\$8.95

on an italian roll with our spicy raspberry mustard.

Duck Salad Sandwich

\$12.50

our award winning salad served sandwich style on an italian roll. baby greens with grilled duck breast, goat cheese, spicy walnuts and craisins.

Grilled Moroccan Seitan Pita

\$10.95

vegan dish. miso, mint & tofu raita; marinated seitan, tomatillo salsa & lettuce.

Grilled Portobello Sandwich

\$12.95

marinated, then grilled. served on focaccia w/chipotle mayo and garlic sauteed kale.

Pulled Pork Sandwich

\$11.75

slow cooked in abbaye du val dieu brown ale. fennel/apple slaw, frites, peach bbq sauce & boursin cheese - all served on an italian long roll.

Seitan Cheese Steak

\$8.95

vegetarian dish. seitan (wheat meat) sauteed with onions and mushrooms. served on a long roll and topped with st. nectaire cheese.

MAIN PLATES 9

Rack Of New Zealand Lamb Grilled

\$25.95

served with a shallot sauce made from gales prize old ale. served with stoemp (belgian-style potato & vegetable pancake).

Celery Root Au Poirve

\$15.95

celeriac "steaks" rubbed with whole grain mustard & freshly cracked black peppercorns. served over our root vegetable mash. napped with dijon, soy cream sauce made with brandy, shallots and chervil.

Duck Confit

\$18.25

cured with orange zest, garlic, parsley, rosemary and thyme. served with carrot celery root mash, pearl onions, green beans and jus.

Grilled Atlantic Salmon Filet

\$18.50

topped with our white beer beurre blanc. served with mixed vegetables and greens.

Mac & Cheese

\$16.50

weissebeir braised french ham, asparagus, goat, cheddar, swiss and sottocenerre truffle cheese.

Rainbow Trout

\$16.95

pan seared with bacon, pearl onions, capers and saison dupont saison dupont is a traditional farmhouse ale with a subtle fruity character & a substantial 'peppery' hop nose.

Rib Cap Steak

AVAILABLE OPTIONS

a flavorful cut from a standing rib. grilled to order and topped with our rich sauce made from demi glace & rochefort 10. with potato and veggie.

\$29.95

Roquefort Cheese Add:

\$8.00

Roasted Chicken

\$19.95

half a free range & hormone free chicken from lancaster county. roasted with orange slices and herbs de provence. potato & veggie.

Stout Braised Lamb Shank

\$25.95

braised in allagash black belgian-style stout with carrots, turnips, onions and parsnips. served over mashed potatoes.
