Appetizers

Onion Soup Gratineé 13
Sherry, Grand Cru Gruyère, Crouton
Black Dirt Region Onions

Burrata (v) 17
Heirloom Tomato, Grilled Peach, Sourdough

Seared Ahi Tuna 21
Sesame Seed Crust, Chili Crisp, Edamame-Wasabi Puree,
Shiso Leaves

Radicchio & Endive Salad (v) 16
Shropshire Bleu, Apple, Citrus Vinaigrette

The Abbey Caesar Salad (v) 15
House Made Caesar Dressing, Olive Oil Crouton
24 Month Aged Parmesan

Entrées

Roasted Turkey Club 19
Avocado, Tomato, Bibb Lettuce, Bacon, Aioli, Frites

Fort Hill Burger 27
Peppercorn Aioli, Heirloom Tomato, Bibb Lettuce,
Aged Brie, Frites

Pan-Seared Faroe Island Salmon (gf) 37
Cauliflower Purée, Café de Paris, Brussels Sprouts

Cascatelli alla Genovese (v) 21
Pesto Genovese, Confit Tomato,
Smoked Whipped Ricotta, Pink Peppercorn

Pork Loin (gf) 33
Braised Beans, Confit Tomato, Chard, Chicory, Chive

Accompaniments
Broccoli Rabe 10
Roasted Herb Potatoes (v) 10
Brown Butter & Yuzu Roasted Carrots (vg) 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness.
If you have a food allergy or special dietary requirements, please inform your server. Thank You.