

CULINARY EVENING EXPERIENCE

OPENING PLATES

AHI TUNA TARTARE 30

AVOCADO, SHALLOTS, CHIVES, OLIVE OIL, CRISPY RICE PAPER (GF)

LOBSTER MAC & CHEESE 22

RIGATONI, BUTTERNUT SQUASH MAC SAUCE, TARRAGON CRUMBS

CHARCUTERIE BOARD FOR TWO 28

CHEF'S SELECTION OF CURED MEATS & LOCAL CHEESES

GRILLED PEACHES & BURRATA 17

SOURDOUGH TOAST, STRAWBERRIES, HEIRLOOM TOMATOES (V)

THE ABBEY CAESAR SALAD 16

HOUSE-MADE CAESAR DRESSING, CROUTONS, SHAVED PARMESAN (V)

STEAMED PEI MUSSELS 23

GARLIC, SHALLOTS, HERBS, WHITE WINE

RADICCHIO & ENDIVE SALAD 18

SHROPSHIRE BLUE CHEESE, SLICED APPLE, CITRUS VINAIGRETTE (V)

SALADS - ADD CHICKEN, SALMON, SHRIMP OR PORTOBELLO MUSHROOM STEAK 10

GRAND PLATES

GRILLED CHILEAN SEA BASS 52

BRAISED FENNEL, CARROT, CERIGNOLA OLIVES

FETTUCCINE & CLAMS 32

MANILA CLAMS, PECORINO ROMANO, FRESH HERBS

BEEF TENDERLOIN 55

HERB ROASTED POTATOES, ASPARAGUS, VEAL JUS

PAN-SEARED SALMON 32

SAFFRON RICE, ASPARAGUS, SPINACH BEURRE BLANC

HUDSON VALLEY DUCK 50

GARLIC MASHED POTATOES, ORANGE-LAVENDER JUS, BABY CARROTS

JOYCE FARMS ROASTED CHICKEN 34

BROCCOLI RABE, JUS, SAVORY FOIE GRAS BREAD PUDDING, FINE HERBS

CELERY ROOT STEAK 27

CAFE DE PARIS SAUCE, SMOKED PAPRIKA,
CAULIFLOWER PUREE (V)

FORT HILL BURGER 25

ABBAY BLEND BEEF, PEPPERCORN AIOLI, HEIRLOOM TOMATO
BROOKLYN CRUNCH GREENS, AGED BRIE CHEESE, FRIES

PAN SEARED SCALLOPS 31

ROCK SHRIMP, COUSCOUS RISOTTO, MELTED LEEKS

PORK CHOP MILANESE 45

GRANNY SMITH APPLE MOSTARDA, CALABRIAN CHILE, ARUGULA SALAD

ACCOMPANIMENTS

ROASTED BABY CARROTS 10

BASIL PESTO, PISTACHIO (V, GF)

CHARRED BROCCOLI RABE 10

LEMON, CHILI (V, GF)

GRILLED ASPARAGUS (V, GF) 10

FRIED CRISPY BRUSSELS SPROUTS 12

BALSAMIC GLAZE, GUANCIALE

FRENCH FRIES OR TRUFFLE FRIES (V, GF) 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.

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN