

# DINNER

## APPETIZERS

TOMATO & CARROT SOUP 12

THYME CROUTONS, EXTRA VIRGIN OLIVE OIL

LOW-COUNTRY SHRIMP 23

CREOLE-SPICED AMBER BEER BROTH, CORNBREAD

TOSSED LOCAL MIXED GREENS 16

MESCLUN GREENS, HONEY CITRUS VINAIGRETTE

LOCAL BURRATA 17

SHAVED FENNEL, FRISEE, BLOOD ORANGE, PISTACHIO, GRAPEFRUIT

AHI TUNA TARTARE 21

PONZU, SHALLOTS, CHIVES, OLIVE OIL, CRISPY RICE PAPER

LOBSTER MAC & CHEESE 22

BUTTERNUT SQUASH MAC SAUCE, RIGATONI, TARRAGON CRUMBS

CHARCUTERIE TASTING BOARD FOR TWO 28

CHEF'S SELECTION OF CURED MEATS AND CHEESES

THE ABBEY CAESAR SALAD 16

HOUSE-MADE CAESAR DRESSING, CROUTONS, SHAVED PARMESAN

ADD CHICKEN 8 ADD SALMON 12 ADD SHRIMP 10

STEAMED PEI MUSSELS 23

GARLIC, LEEKS, HERBS, WHITE WINE

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## ENTRÉES

PAN ROASTED SEA BREAM 34

ROCK SHRIMP, FREGOLA RISOTTO, MELTED LEEKS

THE ABBEY STEAK HOUSE 55

18OZ KANSAS CITY CUT, STEAK POTATOES, CIPOLLINI DEMI GLAZE

MAKE THE ABBEY STEAK HOUSE 3-COURSES +15

CAESAR SALAD, CHEESECAKE

HUDSON VALLEY DUCK 36

BULGUR WHEAT, BABY ZUCCHINI, SZECHWAN SAUCE

CRISPY PORK BELLY 36

WHIPPED POTATOES, BABY VEGETABLES, SEASONAL COULIS

BUCATINI 26

MANILA CLAMS, PECORINO ROMANO, FRESH HERBS

JOYCE FARMS ROASTED CHICKEN 34

BABY VEGETABLES, CHIPOTLE SWEET POTATO MASH, FINE HERBS

SPANISH VEGETABLE PAELLA 24

VALENCIA RICE, CHIMMICHURRI, SMOKED PAPRIKA, BABY VEGETABLES

FORT HILL BURGER 24

ABBAY BLEND BEEF, PEPPERCORN AIOLI, HEIRLOOM TOMATO, BROOKLYN

CRUNCH GREENS, AGED EMMENTAL SWISS, PARMESAN TRUFFLE FRIES

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## ACCOMPANIMENTS

ROASTED BABY CARROTS 12

ARUGULA PESTO, PISTACHIO

TRUFFLE PARMESAN FRIES 12

REGULAR FRIES 8

CHARRED BROCCOLINI 12

ARUGULA PESTO, PISTACHIO

FRIED CRISPY BRUSSELS SPROUTS 12

BALSAMIC GLAZE, GUANCIALE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER. THANK YOU.

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