

Brunch

Brunch is the art of eating breakfast without an alarm clock.

Onion Soup Gratinée 13

Sherry, Grand Cru Gruyère, Crouton

Burrata (v) 17

Heirloom Tomato, Grilled Peach, Sourdough

The Abbey Caesar Salad (v) 15

*House Made Caesar Dressing, Olive Oil Crouton
24 Month Aged Parmesan*

Seared Ahi Tuna 21

*Sesame Seed Crust, Chili Crisp, Edamame-Wasabi Puree,
Shiso Leaves*

Cascatelli alla Genovese (v) 21

*Pesto Genovese, Confit Tomato, Smoked Whipped Ricotta,
Pink Peppercorn*

Vanilla Yogurt Parfait (v) 15

Raspberry Compote, Summer Peach, Swiss Muesli, Almonds

Hudson Valley Smoked Salmon & Avocado Toast 23

Heirloom Tomato, Red Onion, Watermelon Radish, Dill

Caramelized Brioche French Toast 23

Bourbon Apples, Maple Syrup, Creme Chantilly

Farm Egg Frittata 25

Heirloom Tomato, Scallion, Tumbleweed Cheddar, Petite Salad

Pan-Seared Faroe Island Salmon (gf) 37

Cauliflower Purée, Café de Paris, Brussels Sprouts

Fort Hill Burger 27

Peppercorn Aioli, Heirloom Tomato, Bibb Lettuce, Aged Brie, Frites

Grilled Steak & Eggs (gf) 28

Eggs Your Way, Chimichurri, Herb Roasted Potatoes

Benedict Florentine 23

Spinach, Ham, Hollandaise, Petite Salad or Hash Browns

Abbey Breakfast 21

Eggs Your Way, Herb Roasted Potatoes, Bacon or Sausage, Toast

French Omelet 19

Heirloom Hen Egg, Fine Herbs, Herb Roasted Potatoes, Petite Salad

SIDES

sausage 7 • bacon 7 • herb-roasted potatoes (vg) 6 • fruit bowl (vg) 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness.

If you have a food allergy or special dietary requirements, please inform your server. Thank You.