

Appetizers

Black Garlic & Artichoke Soup (v, gf) 14

*Tiny Cucumbers, Sweet Drops, Gooseberry,
Crispy Sunchoke*

Burrata (v) 17

Heirloom Tomato, Grilled Peach, Sourdough

Seared Ahi Tuna 21

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

Scallops A La Plancha 25

Rice Cream, Shiso Oil, Sea Beans

Radicchio & Endive Salad (v) 16

Shopshire Blue, Apple, Citrus Vinaigrette

The Abbey Caesar Salad (v) 15

*House-made Dressing, Olive Oil Croutons
24-Month Aged Parmesan*

Cascatelli alla Genovese (v) 21

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

Charcuterie Board for Two 28

Chef's Selection of Meats, Cheeses, & Seasonal Fruit

Entrées

Pan-Seared Faroe Island Salmon (gf) 33

Cauliflower Purée, Café de Paris, Brussels Sprouts

18 Ounce Bone-In Ribeye (gf) 57

Bone Marrow Creamed Spinach, Peppercorn Sauce

Hudson Valley Duck 37

Foie Gras Pain Perdu, Baby Carrots, Lavender Orange Jus

Roasted Chicken 35

Foraged Mushrooms, Pomme Purée, Sherry Gastrique

Pork Loin 37

Braised Beans, Confit Tomato, Chard, Chicory, Chive

Accompaniments

Bone Marrow Creamed Spinach (gf) 15

Roasted Herb Potatoes (v) 10

Brown Butter & Yuzu Roasted Carrots (v) 10

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.