

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 borne illness.

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