

# Sundays at Apropos

Before 3pm

After 3pm

## The Abbey 16

Local Eggs, Crispy Bacon, Fennel Sausage, Toast

## St. Benedict 14

Greens, Smoked Trout, Hollandaise

## Maple Butter Pancake 15

NY Syrup

## Yogurt Parfait (V) 12

Granola, Mixed Berries, Honey

## Seasonal Frittata 11

Fennel Sausage, Broccoli Rabe, Parmesan

## Baked Eggs 'Al Forno' (V) 13

Stewed Tomato, Citrus Breadcrumbs, Parmesan

## Baby Kale Caesar 14

Ortiz Anchovy, Two Year Parmesan

## Summer Arugula Salad (V, GF) 12

Fresh Herbs, Ligurian Olive Oil

## Prosciutto & Summer Melon (GF) 16

Farinata Onions, Fresh Horseradish

## Watermelon Salad (V, GF) 11

Feta Cheese, Pimenton D'Espelette

## Dry Aged Burger 19

Onion Marmalade, Smoked Mozzarella, Pickle

## Crispy Local Chicken 25

Arugula, Parmesan, Aged Balsamic

## Marinated Vegetable Panini (V) 19

Goat Cheese, Stewed Eggplant

## Whipped Ricotta (V) 12

Charred Peaches, Hazelnuts

## East Coast Oysters (6) 18

Pickled Green Strawberries

## Whipped Ricotta (V) 12

Charred Peaches, Hazelnuts

## Bone Marrow 12

Sea Urchin, Chives, Smoked Pepper

## Baby Kale Caesar 14

Ortiz Anchovy, Two Year Parmesan

## Summer Arugula Salad (V, GF) 12

Fresh Herbs, Ligurian Olive Oil

## Prosciutto & Summer Melon (GF) 16

Farinata Onions, Fresh Horseradish

## Watermelon Salad (V, GF) 11

Feta Cheese, Pimenton D'Espelette

## Yogurt Parfait (V) 12

Granola, Mixed Berries, Honey

## White Lasagna (V) 20

Parmesan Fonduta, Local Greens, Mushrooms

## Roasted Branzino (GF) 32

Broccoli Rabe, Charred Lemon

## Crispy Local Chicken 25

Arugula, Parmesan, Aged Balsamic

## Basted NY Strip (GF) 56

Romesco, Salt Baked Onion

## Dry Aged Burger 19

Onion Marmalade, Smoked Mozzarella, Pickle

## Marinated Vegetable Panini (V) 19

Goat Cheese, Stewed Eggplant

## Sides & Dessert

### Grilled Broccoli Rabe 8

Chili Flake, Citrus Breadcrumbs

### French Fries 8

Old Bay Aioli

### Golden "Pee-Wee" Potatoes 8

'Nduja Butter

### Moscato Panna Cotta 6

Strawberries, Basil

### Affogato 8

Local Flavors, Espresso

Executive Chef John Paidas | Executive Sous Chef Jared Secor

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. V – Vegetarian GF – Gluten Free