

Sunday Brunch

By Apropos

The Abbey 16

*Local Eggs, Crispy Bacon, Fennel
Sausage, Toast*

Apropos Benedict 14

Smoked Trout, Greens, Hollandaise

Crunchy Maple Granola Pancake (V) 15

Blueberries, NY Syrup

Coconut Yogurt Parfait (VG) 12

Granola, Mixed Berries, Honey

Weekend Quiche (V) 12

*Seasonal Greens, Goat Cheese, Green
Salad*

Sesame Bagel & Catskill Gravlax 16

*Tomato, Onion, Cream Cheese,
Everything Spice*

Steamed Mussels & Fries (GF) 17

Pickled Chilies, Vermouth

Prosciutto & Candied Figs (GF) 16

Farinata Onion, Fresh Horseradish

Caesar Salad 14

Ortiz Anchovy, Parmesan

Poached Pear (V) 14

Shaved Beet, Ewe's Blue, Rye Crumble

Green Salad (VG, GF) 12

Sherry Vinaigrette

Local Burrata Flatbread (V) 14

Merlot Vinegar, Tomato, Basil

Roasted Shrimp & Polenta (GF) 24

*Grilled Peppers, Pork Belly, Sherry
Parmesan Cream*

Dry Aged Burger 19

*Onion Marmalade, Smoked Mozzarella,
Pickle*

Chicken Milanese Sandwich 19

Slaw, Pickles, Garlic Aioli

Marinated Vegetable Panini (V) 19

Goat Cheese, Grilled Vegetables, Pesto

Sides & Dessert

Grilled Broccoli Rabe (V) 8

Chili Flake, Citrus Breadcrumbs

Old Bay French Fries 8

Garlic Aioli

Crispy Golden Potatoes (GF) 8

'Nduja Butter

Moscato Panna Cotta (GF) 6

Fig Jam, Basil

Affogato (GF) 8

Daily Flavors, Espresso

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit

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