

Sunday Brunch by Apropos

Ae

The Abbey 16

Local Eggs, Crispy Bacon, Fennel Sausage, Toast

Apropos Benedict 15

Smoked Trout, Greens, Hollandaise

Crunchy Maple Granola Pancake (V) 15

Blueberries, NY Syrup

Local Yogurt Parfait (V) 12

Granola, Mixed Berries, Honey

Weekend Quiche (V) 12

Seasonal Greens, Goat Cheese, Green Salad

Sesame Bagel & Catskill Gravlox 17

Tomato, Onion, Cream Cheese, Everything Spice

Steamed Mussels & Fries (GF) 17

Fennel, Nduja Butter

Prosciutto & Melon (GF) 17

Farinata Onion, Fresh Horseradish

Classic Caesar Salad 14

Ortiz Anchovy, Parmesan

Roasted Baby Beets (V) 16

Smoked Yogurt, Black Kale, Aleppo Chili Crisp

Abbey Green Salad (V) 14

Shaved Vegetables, Ewe's Blue, Rye Crumble Sherry Vinaigrette

Local Burrata Flatbread (V) 15

Cabernet Vinegar, Mushrooms, 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

Cabbage Slaw, Pickles, Garlic Aioli

Marinated Vegetable Panini (V) 19

Goat Cheese, Grilled Vegetables, Pesto

Sides

Roasted Carrots (VG) 10

Zhug, Citrus Breadcrumbs

Old Bay French Fries 8

Garlic Aioli

Crispy Golden Potatoes (V) 8

Smoked Butter, Herbs

Grilled Chicken Addition (GF) 7

Lemon Herb Rub

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