

Sunday Brunch by Apropos

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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 Gravlax 17

Tomato, Onion, Cream Cheese, Everything Spice

Steamed Little Neck Clams 17

Chorizo, Pewee Potato, Savory, Local Beer

Crispy Chicken & Waffle 20

Roasted Apricot, Maple Butter, Pomegranate Molasses

Classic Caesar Salad 14

Ortiz Anchovy, Parmesan

Watermelon & Baby Black Kale (V) 16

Farro, Whipped Feta, Aleppo Chili Crisp

Abbey Green Salad (V) 14

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

Local Burrata & Garlic Flatbread (V) 16

Cabernet Vinegar, Heirloom Tomato, Basil

Roasted Shrimp & Polenta (GF) 24

Grilled Peppers, Pork Belly, Sherry Parmesan Cream

Dry Aged Burger 19

Onion Marmalade, Smoked Mozzarella, Pickle

Roasted Pork & Broccoli Rabe Sandwich 19

Provolone, Rosemary Focaccia

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 ~ Chef De Cuisine Brian Chun

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

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