

Dinner by Apropos

Crudo & Small Plates

Foie Gras Mousse Cannoli 17
Grilled Peach, Pomegranate Molasses

Jonah Crab Claws (GF) 22
House Hot Sauce, Mustard, Lemon

Steamed Little Neck Clams 17
Chorizo, Tiny Potato, Savory, Local Beer

Chef Selection Charcuterie Board 25
Local Meats and Cheeses, House Pickles

Classic Caesar Salad 14
Ortiz Anchovy, Parmesan, Citrus Breadcrumbs

Watermelon & Baby Black Kale (V) 16
Farro, Whipped Feta, Aleppo Chili Crisp

Grilled Halloumi (V) 16
Dates, Stone Fruit, Honey, Za'atar Chip

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 Bone Marrow & Escargot 16
Garlic Citrus Butter, Grilled Bread

Pasta & Large Plates

Orecchiette 23
Fennel Sausage, Broccoli Rabe Pesto

Cavatelli (V) 21
Whipped Ricotta, Basil, Pomodoro Sauce

Squid Ink Spaghetti 32
Crab, Local Corn, Tomato, Fresno Chili

Fig & Goat Cheese Ravioli 26
Crispy Serrano Ham, Garlic Scape, Aged Sherry

Seared Steelhead Trout (GF) 33
Summer Succotash, Saffron Rouille

Chermoula Roasted Red Snapper Filet 69
Israeli Couscous, Lemon Butter, Fried Capers

Pistachio Crusted Lamb Rack 54
Goat Cheese, Farro, Broad Bean, Greens, Cherry

Half Roasted Spiced Rubbed Chicken (GF) 34
French Bean, Arugula, Radish, Cucumber Yogurt

Grilled Dry Aged Pork Chop (GF) 47
Roasted Kohlrabi, Green Tomato, Mustard Jus

Grilled Petite Beef Filet (GF) 58
Oyster Mushroom, Florentino, Green Peppercorn

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Sides

Crispy Polenta (V, GF) 10
Marcona Almond Romesco

Summer Succotash (VG) 10
Zhug, Citrus Breadcrumbs

Grilled Asparagus (V) 10
Pecorino Cheese, Balsamic

Crispy Red Bliss Potatoes (V) 8
Sumac Herb Butter

Old Bay French Fries (V) 8
Garlic Aioli

Desserts

Moscato Panna Cotta (GF) 6
Apricot Chili Preserve

Olive Oil Cake 11
Concord Jam, Pistachio Brittle

White Chocolate Mousse 10
Candied Peach, Cherry, Shortbread

Coffee Crème Brûlée 10
Marcona Almond Biscotti

Abbey Chocolate Cake 10
Marshmallow Frosting, Chocolate Crisp

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