

# Lunch by Apropos

## Small Plates

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

**Abbey Green Salad (V,GF) 14**  
*Shaved Local Vegetable, Ewe's Blue, Rye Crumble, Sherry Vinaigrette*

**Classic Caesar Salad 14**  
*Ortiz Anchovy, Parmesan, Citrus Breadcrumb*

**Grilled Halloumi 16**  
*Honey, Stone Fruit, Dates, Za'atar Chips*

**Local Burrata & Garlic Flatbread (V) 16**  
*Cabernet Vinegar, Heirloom Tomato, Basil*

**Grilled Chicken Addition (GF) 7**  
*Lemon Herb Rub*

**Summer Succotash (V) 10**  
*Zhug, Citrus Breadcrumbs*

**Old Bay French Fries (V) 8**  
*Garlic Aioli*

## Large Plates

**Pork & Broccoli Rabe Sandwich 19**  
*Provolone, Rosemary Focaccia*

**Dry Aged Burger 19**  
*Onion Marmalade, Smoked Mozzarella*

**Marinated Vegetable Panini (V) 19**  
*Goat Cheese, Grilled Vegetables, Pesto*

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

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

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

**Cavatelli (V) 21**  
*Ricotta, Pomodorini Sauce, Basil*

**Orecchiette 23**  
*Fennel Sausage, Broccoli Rabe Pesto*

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