

MAIN+ ABBHEY®

E A S T E R M E N U | S U N D A Y , A P R I L 9 , 2 0 2 3

STARTERS

CRISPY SHRIMP 16

vermicelli wrapped, orange chili marmalade, grilled pineapple, pickled vegetables

HOUSE-MADE JUMBO PRETZEL 10

sam adams beer cheese, zesty honey mustard

PHILLY CHEESESTEAK DIP 17

cubes of prime rib, caramelized onions + peppers, three cheese, ritz® crackers, petite naan bread

SALMON DILL FLATBREAD 16

herbed cream cheese, red onions, capers, citrus crème fraîche

SOUP + SALAD

FRENCH ONION SOUP 9

gruyère cheese, brioche crouton

CAESAR SALAD 6

black garlic caesar dressing

ENTRÉES

ROYAL FRITTATA 26

lump crab meat, asparagus, gruyère mornay, crispy brunch potatoes

DENVER OMELET 22

ham, cheddar, onion, bell pepper, crispy brunch potatoes

BLUEBERRY ALMOND FRENCH TOAST BAKE 20

brown sugar streusel, lemon zest, crème anglaise, crispy bacon

HERB-CRUSTED 16 oz PRIME RIB 48

whipped gouda mash, grilled asparagus, beef jus, creamy horseradish

APPLE MAPLE-GLAZED SPIRAL HAM 28

roasted baby carrot almondine, whipped gouda mash

PAN-SEARED ATLANTIC SALMON 38

whipped gouda mash, grilled asparagus, lemon beurre blanc

SIDES

WARM CINNAMON ROLL 6

ROASTED BABY CARROT ALMONDINE 8

GRILLED ASPARAGUS 8

garlic herb butter

CRISPY BRUNCH POTATOES O'BRIEN 7

WHIPPED GOUDA MASHED POTATOES 8

GARLIC PARMESAN FRIES 7



GLUTEN FREE

VEGETARIAN

*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.

We are proud to offer a variety of gluten-free options, however cross-contamination is possible. Gluten-free meals are prepared in a kitchen shared with wheat. If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.