

• **ABIGAIL CAFÉ & WINE BAR** •

Welcome to Abigail! Our foods come from local farms committed to sustainable, organic and/or biodynamic practices. Our fish comes from local or sustainable waters. If a particular item is unavailable, we offer a substitute. Also we are a 1-or-2 person kitchen and we make your food to order. We appreciate your patience.

SOUPS, SALADS & APPETIZERS

CHILLED TOMATO & MELON SOUP 8

CREMINI MUSHROOM SOUP with garlic and herbs, pureed and finished with cream 8

ABIGAIL SUMMER SALAD mixed greens, smoked trout, beets, red onion & hard boiled egg 11

CHOPPED MEDITERRANEAN SALAD mixed greens, chickpeas, avocado, tomatoes, red onion, cucumber, and Westfield Farm chèvre 9 ~ add roasted chicken or tuna salad +3

PRINCE EDWARD ISLAND MUSSELS steamed w/garlic, onions, herbs, white wine and cream 9

MAINE CRABCAKES with mixed greens and rémoulade sauce 11

HOUSEMADE CHICKEN LIVER PÂTÉ with Dijon, olives, cornichons and crostini 9

SANDWICHES

served on choice of sourdough or multigrain with greens

CHICKEN BLT & GRUYÈRE PANINO w/basil pesto 9

MOZZARELLA & ROASTED RED PEPPER PANINO w/basil pesto 8

HAM & LOCAL FARM CHEDDAR w/rhubarb chutney 8

OPEN-FACED BRISKET SANDWICH w/melted cheese au jus 11

HOMEMADE TUNA SALAD SANDWICH 8 or **TUNA MELT** w/dilled mayo 10

BURGERS

KOBE BEEF BURGER on a roll with aioli 12

HOMEMADE VEGETARIAN BEAN BURGER with our own salsa verde, sour cream 8

TURKEY BURGER on a roll with garlic aioli 10

FISH BURGER on a roll with garlic aioli 10

~ make it a **PLATTER** with lettuce, tomato, onion and a side of roasted potatoes +3

~ **ADD** cheddar, gruyère, blue, mozzarella or goat cheese +2; peppadews or mushrooms +.50; bacon +2

MAIN COURSES

GRILLED ARCTIC CHAR 18

w/summer vegetables and citrus salsa

MOROCCAN CHICKEN TAGINE 18

w/Moroccan spices and fruit served over couscous & local veggies

SPICE RUBBED PORK BELLY 19

w/sautéed greens and roasted potatoes

BRAISED OXTAIL 18

w/a red wine sauce, with caramelized shallots and vegetables over garlic mash

PASTA & RISOTTO

RISOTTO OF THE DAY P/A

ask your server

SMOKED MAC 'N' CHEESE 9 (Small 4)

with garlic sautéed shrimp 16

PENNE PESTO 9

with garlic and basil pesto

PENNE PRIMAVERA 14

spring vegetables in an herb and white wine cream sauce over penne

PENNE PESCE 18

shrimp, scallops and mussels in a white wine, creamy dill sauce

SPICY ITALIAN SAUSAGE AND LOCAL GREENS 16

with extra virgin olive oil and garlic

18% Gratuity added to parties of 6 or more

SIDES \$4

Sautéed Greens

Smoked Mac 'n' Cheese (Large \$9)

Garlic Mash

Roasted Summer Vegetables

CROSTINI \$5

Olive Tapenade

Herb Pesto & Goat Cheese

Caponata (Sicilian Eggplant Relish)

SMALL PLATES

Peppadews South African sweet & spicy peppers
stuffed with herbed goat cheese 5

House-Cured Olives 4
with citrus, coriander and garlic

Roasted Head of Garlic served with Ciabatta 5
w/ melted Gruyère, Goat, or Camembert +3

Garlic Shrimp 7

Chipotle-Honey Chicken Wings 5

Weekly Specials:

3-course Lunch Prix-Fixe \$15
Monday to Friday
10am to 5pm

•

3-course Dinner Prix-Fixe \$25
Sunday to Thursday
5pm to 8pm

•

Cup of Soup + ½ Sandwich \$10
Cup of Soup + ½ Mediterranean Salad \$10
Monday to Friday
10am to 5pm
Certain restrictions apply

•

Ask your server for more details.

CHEESES & CHARCUTERIE

1 for 5, 4 for 17, 5 for 20:

Cheeses & Charcuterie

Proudly presented by:

Stinky

Brooklyn

If a particular item is unavailable, we will do our
best to offer a comparable substitute.

Leonora

~ Creamy; Goat; Catalonia, Spain

Hudson Valley Camembert

~ Creamy; Pasteurized Cow and East Friesian Sheep;
Old Chatham, NY

Fontina

~ Semi-Firm; Raw Cow's Milk; Valle d'Aosta, Italy

Piave

~ Firm/Semi-Firm; Cow; Italy

Emmi Gruyère

~ Firm; Raw Cow's Milk; Switzerland

Zamorano

~ Semi-Firm; Raw Churra and Castellana Sheep;
Zamora, Spain

Moody Blue

~ Semi-Firm; Pasteurized Friesian Holstein; Monroe, WI

Palacios Chorizo

~ Dry Cured Pork Sausage with Smoked Paprika;
Rioja, Spain

Prosciutto di Parma

~ Dry-Cured Ham; Italy