

• **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

CHILLED TOMATO & MELON SOUP with Thai basil sea salt 8
CURRIED ZUCCHINI & BASIL SOUP with curried crème fraîche 8

SALADS

ABIGAIL SUMMER SALAD mixed greens, fennel, peaches, beets, red onion and garlic croutons 11
CHOPPED MEDITERRANEAN SALAD mixed greens, chickpeas, avocado, tomatoes, red onion, cucumber, and herbed chèvre 10 ~ add roasted chicken or tuna salad +3
BREAD SALAD tomatoes, red onion, red pepper, basil, white beans 8

FROM THE SEA

PRINCE EDWARD ISLAND MUSSELS steamed w/garlic, onions, herbs, white wine and cream 9
GARLIC SHRIMP with sauce verte and mixed greens 8
CURRY-DUSTED GRILLED CALAMARI with cilantro and red onion 9

MAIN COURSES

SAUTÉED MARKET FISH 20
w/ratatouille of vegetables, sauce verte
MOROCCAN CHICKEN TAGINE 18
w/Moroccan spices and fruit served over couscous & veggies
CUMIN-CRUSTED PORK TENDERLOIN 19
w/corn pudding & Tuscan kale
RED-WINE BRAISED OXTAIL 19
w/tomatoes, olives and onions over garlic-mashed potatoes

PASTA & RISOTTO

SWEET CORN, TOMATO & SHRIMP RISOTTO 18
with Piave and fresh herbs
SMOKED MAC 'N' CHEESE 9 (Small 4)
with garlic sautéed shrimp 16
PENNE PESCE 18
shrimp, mussels & fish in a white wine, creamy dill sauce
SPICY ITALIAN SAUSAGE & SUMMER GREENS 16
with extra virgin olive oil, garlic and Piave

BURGERS

~ make any burger a **PLATTER** with lettuce, tomato, red onion and a side of roasted potatoes +3
~ **ADD** cheddar, gruyère, blue, mozzarella or goat cheese +2; peppadews or mushrooms +.50; bacon or avocado +1

KOBE BEEF BURGER on a brioche bun with aioli 12
FISH BURGER seasoned with scallions and ginger on a brioche bun with garlic aioli 10
TURKEY BURGER seasoned with sage, thyme & shallots on a brioche bun with garlic aioli 10
HOMEMADE VEGETARIAN BEAN BURGER on a brioche bun with our homemade salsa & sour cream 8

SANDWICHES

served on choice of sourdough or multigrain with greens

MOZZARELLA & ROASTED RED PEPPER PANINO w/basil pesto 8
HOMEMADE TUNA SALAD SANDWICH 8 or **TUNA MELT** w/dilled mayo 10
CHICKEN BLT & GRUYÈRE PANINO w/basil pesto 9
PORK TENDERLOIN, ZAMORANO & PEACH CHUTNEY w/rosemary mayo 9

18% Gratuity added to parties of 6 or more

SIDES 4

Ratatouille

Smoked Mac 'n' Cheese (Large 9)

Corn Pudding

Garlic Mash

Roasted Seasonal Vegetables

CROSTINI 4

Olive Tapenade

Herb Pesto & Goat Cheese

Peach Chutney & Zamorano

SMALL PLATES

Peppadews

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

House-Cured Olives 4

with fennel, lemon & garlic

Roasted Head of Garlic

served with Ciabatta 5

w/ melted Gruyère, Goat, or Camembert +3

Garlic Shrimp 7

with sauce verte

Chipotle-Honey Chicken Wings 5

Chorizo & Chocolate 7

toasted ciabatta

Weekly Specials:

3-course Lunch Prix-Fixe \$15

Monday to Friday

10am to 5pm

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3-course Dinner Prix-Fixe \$25

Sunday to Thursday

5pm to 8pm

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Cup of Soup + ½ Sandwich \$10

Cup of Soup + ½ Mediterranean Salad \$10

Monday to Friday

10am to 5pm

Certain restrictions apply

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Ask your server for more details.

CHEESE & CHARCUTERIE

Choose 1 for 5/ 4 for 17/ 5 for 20

*Served with our homemade seasonal fruit compote,
pickled onions, cornichons and Dijon mustard*

CHEESE:

Leonora

~Creamy; Goat; Catalonia, Spain

Hudson Valley Camembert

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

Piave

~ Firm/Semi-Firm; Cow; Italy

Emmi Gruyère

~ Firm; Raw Cow's Milk; Switzerland

Zamorano

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

300 Day Gorgonzola

~ Semi-Soft; Spicy; Cow; Lombardy, Italy

CHARCUTERIE:

Palacios Chorizo

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

Prosciutto di Parma

~Dry-Cured Ham; Italy

Cheese & Charcuterie

Proudly supplied by:

**Stinky
Bklyn**