

Free Delivery: 718 399-3200 • **ABIGAIL CAFÉ & WINE BAR** • AbigailBrooklyn.com
or go to GrubHub.com * Hours: Weekdays 10am-11pm Weekends 10am-12am *Live Music Every Weekend*

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

AUTUMN PUMPKIN SOUP with garlic croutons 8
TRADI with crème fraîche 8

SALADS

ARUGULA SALAD pears, spiced walnuts, gorgonzola 9
CHOPPED MEDITERRANEAN SALAD mixed greens, chickpeas, avocado, tomatoes, red onion, cucumber, and herbed chèvre 10 ~ add roasted chicken or tuna salad +3
ROASTED BUTTERNUT SQUASH SALAD pickled beets, prosciutto, piave, mixed greens, cider vinaigrette 10

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/squash and bean ragout, 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

PUMPKIN RISOTTO 18
with bacon, sage, rosemary and Piave
SMOKED MAC 'N' CHEESE 9
with garlic sautéed shrimp 16
TOASTED WALNUT PESTO PENNE 16
with cherry tomatoes, basil and butternut squash
PENNE PESCE 18
shrimp, mussels & fish in a white wine, creamy dill sauce
CREAMY ITALIAN SAUSAGE & MUSHROOM PENNE 16
with herbed goat cheese

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, PROSCIUTTO & MUSHROOM 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 & PEAR CHUTNEY w/rosemary mayo 9

CROSTINI \$5

Olive Tapenade

Truffled Butternut Squash

Herb Pesto & Goat Cheese

Pear Chutney & Zamorano

Mixed Crostini (+2)

SIDES 4

Squash & Bean Ragout

Smoked Mac 'n' Cheese (Large 9)

Corn Pudding

Garlic Mash

Roasted Seasonal Vegetables

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, with sauce verte 7

Chipotle-Honey Chicken Wings 5

Chorizo & Chocolate, toasted ciabatta 7

CHEESES & CHARCUTERIE

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

Leonora

~Creamy; Goat; Catalonia, Spain

Hudson Valley Camembert

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

300 Day Gorgonzola

~ Semi-Soft; Spicy; Cow; Lombardy, 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

Palacios Chorizo

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

Prosciutto di Parma

~Dry-Cured Ham; Italy

All our Cheeses & Charcuterie

Proudly presented by:

Stinky Bklyn

ABIGAIL CAFÉ & WINE BAR BRUNCH!

Breakfast and Egg Things

Balthazar Cherry Almond Grandola with milk 5

with Hawthorne Valley Maple Vanilla yogurt 6 add rhubarb compote +1

Abigail Breakfast two eggs any style, bacon or sausage, roasted potatoes 10

Abigail Omelette mushrooms, caramelized onions & herbed goat cheese 9

Baked Eggs two eggs baked in a creamy tomato-bacon sauce
with Piave over toasted ciabatta 10

Red Flannel Hash with two fried eggs, mixed greens 10

Eggs Benedict choice of ham, house-cured char or garlicky greens 10

House Cured Arctic Char Plate hard-b'ld egg, pickled veg's, red onion 12

Eggs Mexicana two scrambled eggs with black beans & chorizo,
salsa verde, queso fresco & sour cream on corn tortillas with mixed greens 10

Balthazar Brioche French Toast with butter & syrup 9

Burgers

Kobe Beef Burger on a brioche bun with garlic aioli 12

Fish Burger with scallions & ginger on a brioche bun w/garlic aioli 10

Homemade Vegetarian Burger on brioche w/salsa & sour cream 8

Turkey Burger w/sage, thyme & shallots w/garlic aioli 10

make a **PLATTER** w/lettuce, tomato, red onion & roasted potatoes +3

~ **ADD** cheddar, gruyère, blue, mozzarella or goat cheese +2

peppadews or mushrooms +.50; bacon or avocado +1

Bread & Pastry

Popovers w/butter and jam or Nutella 1 for 1.25, 3 for 3.50

La Bagel Delight Bagels baked every morning in Park Slope
extras, assorted bagels or your choice of the
traditional toppings 1.50 + w/smoked salmon +3.50

Balthazar Bakery's Pastries choose from an assortment
of freshly baked croissants, danishes and scones 3

Sides

Bacon or Breakfast Sausage 2

Smoked Mac 'n' Cheese 4/9

Red Flannel Hash 4

Roasted Potatoes 4

Roasted Veggies with Sauce Verte 4

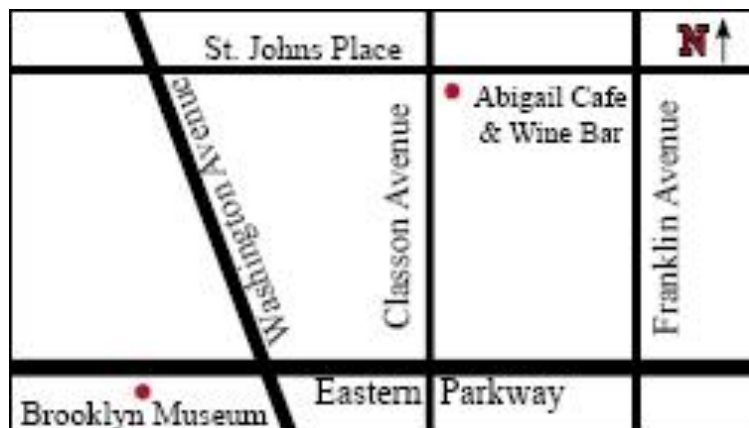
Free Live Jazz Sunday Brunch: 12:30 – 3pm

Don't forget Mimosas, Kir Royales & Sangria—get your brunch on!

Our Espresso and Coffee is from *Kitten Coffee*,

roasted right here in East Williamsburg

Teas provided by *SerendipiTea*: premium loose-leaf teas & tisanes



Delivery Available (718) 399-3200 ...or at GrubHub.com

