

SOUPS

BAKED FRENCH ONION SOUP

OUR FAMOUS HOMEMADE FRENCH ONION SOUP TOPPED WITH GROUTINI AND SWISS CHEESE, BAKED TO PERFECTION 7.5

SOUP DU JOUR

ASK YOUR SERVER ABOUT OUR HOMEMADE SOUP OF THE DAY! 5.5

APPETIZERS

HOUSE-MADE ITALIAN EGG ROLLS

HOUSEMADE EGG ROLLS WITH ITALIAN SAUSAGE, PEPPERS AND ONIONS 12

JALAPENO POPPERS

SIX HALF JALAPENOS STUFFED WITH GHEDDAR AND CREAM CHEESE, WRAPPED IN BAGON AND BAKED 12

CHEESE CURDS

A BASKET OF FRIED CHEESE CURDS SERVED WITH A SIDE OF MAPLE BUFFALO RANGH 11

FRIED PICKLE CHIPS

A BASKET OF FRIED PICKLE CHIPS SERVED WITH BUFFALO RANGH 11

FORAGERS FLATBREAD

OUR SIGNATURE FLATBREAD TOPPED WITH CHEESE, WILD MUSHROOMS, ROASTED GARLIC AND TRUFFLE OIL ON A WHITE BASE 14.5
TRADITIONAL PEPPERONI 14 OR BUFFALO CHICKEN 14.5

ABBEY NACHOS

HOUSE-FRIED CORN TORTILLA CHIPS TOPPED WITH ABBEY CHILI, A 3-CHEESE BLEND, PIGO DE GALLO, FRESH CUT JALAPEÑOS, AND SCALLIONS, SERVED WITH A SIDE OF SOUR CREAM AND SALSA 15

SEAFOOD MUSHROOM GAPS

BACK BY POPULAR DEMAND, GAPS LOADED WITH SEAFOOD STUFFING AND BROILED IN GARLIC BUTTER 15

GARLIC + BLEU CHEESE MUSHROOM TOAST

MUSHROOMS SAUTÉED IN A CREAMY BLEU CHEESE AND GARLIC SAUCE SMOTHERED OVER SLICED BAGUETTE 14

SALTED MAPLE BRUSSEL SPROUTS

FRIED SPROUTS DRIZZLED IN MAPLE SYRUP AND A SPRINKLE OF SEA SALT 10

CHICKEN WINGS OR BREADED WING DINGS

EIGHT WINGS, WITH GELLARY AND CARROTS - CHOICE OF FLAVOR: PLAIN, BUFFALO, MAPLE BUFFALO, **KOREAN BBQ**, THAI PEANUT, MAPLE BOURBON BBQ, GARLIC PARM, COOL RANGH DUSTED 14.5

CHIPS + CHEESE SAUCE

SPICY + WARM TORTILLA CHIPS SERVED WITH CHEESE SAUCE 9 OR WITH OUR HOUSE CHILI CHEESE SAUCE 10

MOZZARELLA STICKS

SIX STICKS SERVED WITH MARINARA SAUCE 10

POTATO WEDGES

EIGHT WEDGES TOPPED WITH BAGON, MOZZARELLA, AND SCALLIONS 11

SOUTHWEST QUESADILLA

CHICKEN, PIGO DE GALLO, CHEESE AND SOUTHWEST SPICES GRILLED TOGETHER IN A TORTILLA. SERVED WITH SALSA AND SOUR CREAM 12

MAPLE BAGON WRAPPED SCALLOPS

SIX SCALLOPS WRAPPED IN BAGON, BROILED UNTIL CRISPY, DRIZZLED WITH FLAVORS OF VERMONT MAPLE SYRUP 18

PUB PRETZELS

THREE SOFT PRETZEL STICKS DUSTED IN SALT AND SERVED WITH CHEESE SAUCE 11

SALADS

DRESSINGS: RANGH, FRENCH, THOUSAND ISLAND, BLEU CHEESE, CAESAR, ITALIAN, RASPBERRY VINAIGRETTE, MAPLE BALSAMIC
CHANGE YOUR CHICKEN FOR GRILLED SHRIMP (4) +6

THE ABBEY GOBB

ROMAINE LETTUCE TOPPED WITH BAGON, GRILLED CHICKEN, OLIVES, BLEU CHEESE GRUMBLES, ONIONS, TOMATOES, AND HARD BOILED EGGS, SERVED WITH YOUR CHOICE OF DRESSING 16

O'SHANNON CHICKEN CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, AND GARLIC AND HERB GROUTONS TOSSED IN OUR HOMEMADE CAESAR DRESSING. TOPPED WITH YOUR CHOICE OF GRILLED OR BLACKENED CHICKEN BREAST. SERVED WITH A TOASTED GARLIC BAGUETTE 16

TAGO SALAD

LETTUCE, TOMATOES, BLACK OLIVES, TOPPED WITH HOT CHILI AND MELTED MOZZARELLA CHEESE SERVED IN A HOMEMADE TAGO SHELL 16

BUFFALO CHICKEN SALAD

A ROMAINE SALAD TOPPED WITH GARROTS, CELERY, BAGON AND BLEU CHEESE GRUMBLES AND A CRISPY FRIED BUFFALO CHICKEN BREAST 16

SANDWICHES

SERVED WITH CHOICE OF SIDE (SEE BACK FOR ALL OPTIONS)

802 BURRITO

A FLOUR TORTILLA, FILLED WITH PINTO BEANS, RICE, CHEESE, AND PIGO DE GALLO, BAKED WITH CHEESE AND ENGHILADA SAUCE AND TOPPED WITH FRESH GILANTRO. YOUR CHOICE OF GRILLED CHICKEN 16 OR SHREDDED PORK 18.5

CUBAN SANDWICH

SHREDDED PORK, HAM, SWISS CHEESE, DILL PICKLES AND DIJON MUSTARD ON A FRENCH ROLL, TOASTED ON THE PANINI PRESS 16.5

BAKED OR FRIED FISH TAGOS

CHOICE OF FRIED OR BAKED HADDOCK, CABBAGE, SPRING ONION AND CHOPPED GILANTRO, LIME AND OUR SRIRAGHA SOUR CREAM 16.5

THAI PEANUT WRAP

GRILLED CHICKEN, TOSSED WITH SHREDDED CARROTS, CABBAGE, PEANUTS, LETTUCE WITH A SPICY PEANUT SAUCE 16

CHICKEN PESTO WRAP

GRILLED CHICKEN, FRESH MOZZARELLA, LETTUCE, TOMATOES AND PESTO 16

ABBEY GLUB

A TRIPLE DECKER SANDWICH WITH HOUSE ROASTED SLICED TURKEY, HAM, CRISPY BAGON, LETTUCE, TOMATOES, GHEDDAR CHEESE, AND MAYONNAISE ON YOUR CHOICE OF TEXAS TOAST OR WHEAT BREAD 16.5

MADISON'S BUFFALO RANGH WRAP

BREADED CHICKEN, LETTUCE, TOMATO, BAGON, MOZZARELLA CHEESE, AND A BUFFALO RANGH SAUCE (OR TRY MAPLE BUFFALO!) IN A FLOUR TORTILLA WRAP 15

ABBEY STYLE FRENCH DIP

SHAVED PRIME RIB LOADED ONTO A TOASTED BAGUETTE TOPPED WITH MELTED GHEDDAR CHEESE, SERVED WITH A SIDE OF ROSEMARY HORSE-RADISH AIOLI AND AU JUS 18

EMMA'S CHICKEN CAESAR WRAP

ROMAINE LETTUCE, GRILLED CHICKEN, PARMESAN CHEESE, AND CAESAR DRESSING WRAPPED IN A FLOUR TORTILLA 16

HOT HONEY CHICKEN SANDWICH

A CRISPY FRIED CHICKEN BREAST BETWEEN A BRIOCHE BUN, TOPPED WITH DILL PICKLES, LETTUCE, TOMATO, ONION. TOPPED WITH A SPICY ROSEMARY AIOLI AND A DRIZZLE OF HOT HONEY 16

PHILLY CHEESESTEAK WRAP

SHAVED PRIME RIB, SAUTÉED PEPPERS AND ONIONS AND AMERICAN CHEESE WRAPPED TOGETHER AND PANINI PRESSED 18

THE ABBEY

DINNER MENU

ABBHEY CLASSIC PLATTERS

AVA'S HOT HAMBURGER ADD GRAVY TO EVERYTHING + .50

1/2 POUND BURGER GRILLED TO YOUR LIKING AND SANDWICHED BETWEEN TWO SLICES OF TEXAS TOAST AND SMOTHERED IN A RICH BEEF GRAVY, SERVED WITH CHOICE OF SIDE 17

HOT ROAST TURKEY ADD GRAVY TO EVERYTHING + .50

SLICED HOUSE ROASTED TURKEY BREAST BETWEEN TWO SLICES OF TEXAS TOAST AND SMOTHERED IN GRAVY, SERVED WITH CHOICE OF SIDE, STUFFING, AND CRANBERRY SAUCE 17

THE ABBEY'S HOMEMADE CHILI

HOUSE MADE BEEF CHILI TOPPED WITH MOZZARELLA CHEESE, AND SERVED WITH GORN TORTILLA CHIPS 11

HOT PRIME RIB SANDWICH

SLOW ROASTED PRIME RIB SHAVED THIN AND HEATED IN AU JUS, SERVED BETWEEN TWO PIECES OF TEXAS TOAST AND SMOTHERED IN A RICH BEEF GRAVY, SERVED WITH CHOICE OF SIDE 18

FISH & CHIPS

LARGE HADDOCK FILET DIPPED IN HOUSE-MADE SWITCHBACK ALE BEER BATTER SERVED WITH ABBHEY FRIES AND TARTAR SAUCE 17.5

CHICKEN TENDERS

THREE CHICKEN TENDERS DEEP FRIED AND SERVED WITH RICHARD'S BBQ SAUCE OR HONEY MUSTARD 14.5 - TOSSED IN BUFFALO +1
JEFF KANE STYLE (AN EXTRA STRIP) 15.5

BURGERS

1/2 POUND OF HAND PRESSED, BOB'S MEAT MARKET BEEF BURGER OR VEGGIE BURGER GRILLED TO YOUR LIKING SERVED ON A BRIOGHE ROLL OR PANINI WRAP WITH LETTUCE, TOMATO, AND ONION, COLESLAW, PICKLES, AND A CHOICE OF ONE SIDE - 16.5 (PLAIN BURGER - 16)

ABBHEY BURGER - THE CLASSIC HAMBURGER SERVED WITH LETTUCE, TOMATO AND ONION

BARN BURNER - TOPPED WITH A PICKLED JALAPENOS, PEPPER JACK, SPICY MAYO, AND ONION RINGS

VERMONTNER - TOPPED WITH GRILLED APPLE SLICES, CRISPY BACON, CABOT CHEDDAR, MAPLE MAYO

RODEO - TOPPED WITH AMERICAN CHEESE, BACON, ONION RINGS, BBQ SAUCE

RAIL TRAIL - TOPPED WITH BACON, CABOT CHEDDAR, CARAMELIZED ONIONS

BLEU 4U - TOPPED WITH A CREAMY BLEU CHEESE SAUCE, CARAMELIZED ONIONS, BACON

BACKWOODS - CAJUN SEASONED, FRIED PICKLES, CREAMY BLEU CHEESE SAUCE

MAPLE BOURBON - TOPPED WITH CHEDDAR, BACON, AND MAPLE BOURBON GLAZE

PESTO CAPRESE - TOPPED WITH FRESH MOZZARELLA, PESTO AND TOMATO

*GF BUNS AND BREAD AVAILABLE UPON REQUEST.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

YOU'RE ENJOYING FLAVOR OF VERMONT MAPLE SYRUP!

*3% FEE ADDED TO BILL FOR USE OF CREDIT CARD

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE | \$1 CHARGE FOR TAKEOUT ORDERS

SIDE OPTIONS FOR PLATTERS, SANDWICHES, BURGERS + ABBHEY CLASSICS

INCLUDE: COLESLAW, PICKLES, & CHOICE OF ONE SIDE

REGULAR SIDES

HANDCUT FRIES - RICE - MASHED POTATO - BAKED POTATO

UPGRADED SIDES

SWEET POTATO FRIES - ZESTY FRIES - ONION RINGS - POUTINE - TATER TOTS +3.5

SUPER PREMIUM

CHILI CHEESE FRIES - LOADED BAKED POTATO - FULLY LOADED TOTS - SIDE SALAD +4

SAUCE STATION

BUFFALO RANGH - MAPLE BUFFALO - SPICY ROSEMARY AIOLI - MAPLE BOURBON BBQ - RICHARDS BBQ - CREAMY HORSE RADISH - CHEESE SAUCE - RANGH - MARINARA - HONEY MUSTARD - DIJON MUSTARD +1 EACH
SIDE CHEESE SAUCE 2.5

ENTREES

THE FOLLOWING ENTREES INCLUDE CHOICE OF SIDE & DAILY VEGGIE
ADD A SIDE SALAD TO YOUR ENTREE FOR \$2.50

LUKE'S BACON WRAPPED FILET

8OZ. BACON WRAPPED TENDERLOIN PAN-SEARED TO YOUR LIKING 29
MAKE A SURF & TURF:
ADD CHOICE OF 3 BROILED SCALLOPS OR SHRIMP +6

RIBEYE

16OZ. HAND CUT RIB-EYE STEAK GRILLED TO YOUR LIKING 28

PRIME RIB (THURSDAY, FRIDAY & SATURDAY)

SERVED WITH JUS & HORSE RADISH CREAM
ABBHEY CUT 12OZ - 27 | KING DAVID CUT 18OZ - 32

YOU CAN'T RUSH A GREAT STEAK! IT'S WORTH THE WAIT!
TRY IT CHARRED - IF YOU LIKE YOUR PRIME RIB ABOVE MEDIUM, TOSS IT ON THE GRILL FOR ADDED CHAR.

STEPHANIA STYLE STEAK:

TOP YOUR STEAK WITH OUR CREAMY BLEU CHEESE & MUSHROOM SAUCE +3

SEAFOOD PLATTER

4OZ. HADDOCK, SHRIMP (3) & SCALLOPS (3) BROILED IN WHITE WINE AND GARLIC BUTTER 26

ABBHEY SCALLOPS

SCALLOPS LIGHTLY BATTERED AND SAUTEED IN A WHITE WINE GARLIC SAUCE 26

PEGAN ENCRUSTED SALMON

A SEARED SALMON FILET ENCRUSTED WITH MAPLE PEGANS 23

MAPLE BACON CHICKEN

TWIN CHICKEN BREAST LIGHTLY BREADED AND COOKED TO PERFECTION, SMOTHERED IN A MAPLE BACON JAM 22

BROILED HADDOCK

8OZ. HADDOCK BROILED TO PERFECTION IN HERB BUTTER AND WHITE WINE - LIGHTER OPTION: HADDOCK CAN BE PREPARED PLAIN 23

CHICKEN ALFREDO

PENNE PASTA TOSSED WITH A CREAMY GARLIC PARMESAN SAUCE, GRILLED CHICKEN AND BROCCOLI 22

TUSCAN CHICKEN

GRILLED CHICKEN SIMMERED IN A RICH GARLIC PARMESAN CREAM SAUCE WITH CHERRY TOMATOES, FRESH SPINACH, AND ITALIAN SEASONING OVER FETTUGGINE 22

SHRIMP SCAMPI

SAUTEED SHRIMP TOSSED WITH FETTUGGINE PASTA IN A BUTTERY GARLIC WHITE WINE SAUCE, FINISHED WITH FRESH LEMON, PARSLEY, AND PARMESAN CHEESE 25