SOUPS

BAKED FRENCH ONION SOUP
OUR FAMOUS HOMEMADE FRENCH ONION SOUP TOPPED WITH HOUSE CROUTONS AND SWISS CHEESE. BAKED TO PERFECTION 7.5

CHEF JEREMY'S BROCCOLI CHEDDAR SOUP
CREAMY AND DELICOUS 5.5 TRY IT IN A BREADBOWL 7.5

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

APPETIZERS

THANKSGIVING POUTINE
OUR ABBEY CUT FRIES TOPPED WITH TURKEY GRAVY, TURKEY, STUFFING, CHEESE CURDS & CRANBERRY SAUCE 14

HOMEMADE EMPANADAS
THREE HOMEMADE HAND PIES FILLED WITH SPICED GROUND BEEF AND CHEDDAR 11

HOT HONEY TOSSED CHEESE CURDS
A BASKET OF FRIED CHEESE CURDS TOSSED IN HOT HONEY SERVED WITH A SIDE OF BUFFALO RANCH 11

FRIED GREEN BEANS
A BASKET OF FRIED GREEN BEANS SERVED WITH BUFFALO RANCH 11

FORAGERS FLATBREAD
OUR SIGNATURE FLATBREAD TOPPED WITH MOZZARELA 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, PICO DE GALLO, FRESH CUT JALAPENOS, AND SCALLIONS. SERVED WITH A SIDE OF SOUR CREAM AND SALSA 15

SEAFOOD MUSHROOM CAPS
BACK BY POPULAR DEMAND, CAPS 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 CELLARY AND CARROTS
- CHOICE OF FLAVOR:
PLAIN, BUFFALO, MAPLE BUFFALO, HONEY GARLIC, MAPLE BOURBON BBQ, GARLIC PARM, COOL RANCH DUSTED 14.5

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

MOZZARELLA STICKS
SIX STICKS SERVED WITH MARINARA SAUCE 10

POTATO WEDGES
EIGHT WEDGES TOPPED WITH BACON, MOZZARELLA, AND SCALLIONS 11

FIESTA CHICKEN QUESADILLA
CHICKEN, PICO DE GALLO, CHEESE AND FIESTA SPICES GRILLED TOGETHER IN A TORTILLA. SERVED WITH SALSA AND SOUR CREAM 12

MAPLE BACON WRAPPED SCALLOPS
SIX SCALLOPS WRAPPED IN BACON, 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 OR MUSTARD 11

SALADS

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

THE ABBEY COBB
ROMAINE LETTUCE TOPPED WITH BACON, GRILLED CHICKEN, OLIVES, BLEU CHEESE CRUMBLES, ONIONS, TOMATOES, AND HARD BOILED EGGS. SERVED WITH YOUR CHOICE OF DRESSING 16

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

BACON BRUSSEL SALAD
SHREDDED BRUSSELS SPROUTS AND BACON TOSSED WITH SPINACH AND A WARM CIDER VINAIGRETTE 16

FARMHOUSE SALAD
A MIX OF ROMAINE AND SPRING GREENS TOPPED WITH TURKEY BREAST, PARMESAN CHEESE, CRASINS, MAPLE PECANS AND RED ONION. 16

SANDWICHES

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

802 BURRITO
A FLOUR TORTILLA, STUFFED WITH PINTO BEANS, RICE, CHEESE, AND PICO DE GALLO, BAKED WITH CHEESE AND ENCHILADA SAUCE AND TOPPED WITH FRESH CILANTRO. YOUR CHOICE OF GRILLED CHICKEN 16 OR PULLED PORK 18.5

PULLED PORK SANDWICH
SLOW COOKED PULLED PORK TOSSED IN RICHARDS BBQ SAUCE, AND TOPPED WITH SHARP CHEDDAR, AND SLICED APPLES ON A BAGUETTE 16.5

GOBBLER PANINI
OUR HOUSE ROASTED TURKEY, CHEDDAR, STUFFING, CRANBERRY MAYO HOT PRESSED TOGETHER ON A BAGUETTE 16.5

OKTOBERFEST
A HOT GRILLED SANDWICH MADE WITH SLICED HAM, SWISS CHEESE, SAUERKRAUT, AND THOUSAND ISLAND DRESSING ON RYE BREAD 16

HOT HARVEST WRAP
A MEADLY OF MONTREAL SEASONED VEGETABLES, CHEDDAR CHEESE, ROASTED GARLIC AIOLI AND DIJON MUSTARD TOGETHER HOT PRESSED ON A WRAP 16

ABBEY CLUB
A TRIPLE DECKER SANDWICH LOADED WITH HOUSE ROASTED SLICED TURKEY, HAM, CRISPY BACON, LETTUCE, TOMATOES, CHEDDAR CHEESE, AND MAYONNAISE ON YOUR CHOICE OF TEXAS TOAST OR WHEAT BREAD 16.5

MADISON'S BUFFALO RANCH WRAP
BREADED CHICKEN, LETTUCE, TOMATO, BACON, MOZZARELLA CHEESE, AND BUFFALO RANCH (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 CHEDDAR CHEESE. SERVED WITH ROSEMARY HORSERADISH 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

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

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

ROASTED HOT 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 CORN 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 ABBEY FRIES AND TARTAR SAUCE 17.5

CHICKEN TENDERS
THREE CRISPY CHICKEN TENDERS 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, LOCALLY GROUND BEEF BURGER OR VEGGIE BURGER GRILLED TO YOUR LIKING SERVED ON A BRIOCHE ROLL OR PANINI WRAP WITH LETTUCE, TOMATO, AND ONION. SERVED WITH COLESLAW, PICKLES, AND SIDE OF YOUR CHOICE - 16.5 (PLAIN BURGER - 16)

ABBEY BURGER - OUR CLASSIC HAMBURGER SERVED WITH LETTUCE, TOMATO AND ONION

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

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

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

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

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

BACKWOODS - TOPPED WITH CAJUN SEASONING, FRIED PICKLES, AND A CREAMY BLEU CHEESE SAUCE

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

GREAT NORTHERN - TOPPED WITH SWISS CHEESE, MONTREAL SEASONING, CARAMALIZED ONIONS, AND HORSERADISH CREAM

***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 + ABBEY 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

ABBEY SAUCES
BUFFALO RANCH · MAPLE BUFFALO · SPICY ROSEMARY AIOLI · MAPLE BOURBON BBQ · RICHARDS BBQ · CREAMY HORSERADISH · CHEESE SAUCE · RANCH · MARINARA · HONEY MUSTARD · DIJON MUSTARD +1 EACH

ENTREES
THE FOLLOWING ENTRÉES INCLUDE CHOICE OF SIDE, DAILY VEGETABLE AND SIDE SALAD

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 & HORSERADISH CREAM
ABBEY CUT 12OZ - 27 | KING DAVID CUT 18OZ - 32

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

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.

CHICKEN POT PIE
TENDER CHICKEN AND HEARTY VEGETABLES IN A RICH, CREAMY GRAVY, BAKED UNDER A GOLDEN, FLAKY CRUST 19

WILD MUSHROOM & PARMESAN PENNE
ROASTED MUSHROOMS, GARLIC, CARMELIZED ONIONS, SPINACH, PARMESAN, IN A CREAMY WHITE WINE SAUCE 22

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

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

PECAN ENCRUSTED SALMON
A SEARED SALMON FILET ENCRUSTED WITH MAPLE PECANS 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: PREPARED WITHOUT BUTTER 23

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