

MAIN+ ABBHEY®

E A S T E R M E N U | S U N D A Y , M A R C H 3 1 , 2 0 2 4

STARTERS

COCONUT BREADED SHRIMP 16
pineapple salsa, orange marmalade

HOUSE-MADE JUMBO PRETZEL 11
sam adams beer cheese, zesty honey mustard

SPINACH ARTICHOKE DIP 15
toasted bread

BRUNCH FLATBEAD 14
mornay sauce, sausage, bacon, scrambled egg, cheddar


SOUP + SALAD

FRENCH ONION SOUP 9
gruyère cheese, brioche crouton

CAESAR SALAD 6
black garlic caesar dressing

ENTRÉES

STEAK + EGGS 42
10 oz NY strip, over-easy eggs, crispy brunch potatoes

DENVER OMELET 24 
ham, cheddar, onion, bell pepper, crispy brunch potatoes

BLUEBERRY FRENCH TOAST BAKE 22
brown sugar streusel, lemon zest, applewood smoked bacon

HERB-CRUSTED 16 oz PRIME RIB 48 
whipped boursin mash, grilled broccolini, beef jus, creamy horseradish

ORANGE BOURBON-GLAZED SPIRAL HAM 30 
roasted carrot almondine, whipped boursin mash

PAN-SEARED SALMON 40 
whipped boursin mash, grilled broccolini, lemon beurre blanc

SIDES

WARM CINNAMON ROLL 7 

ROASTED CARROT ALMONDINE 8  

GRILLED GARLIC-BUTTER BROCCOLINI 9  

CRISPY BRUNCH POTATOES 8  

WHIPPED BOURSIN MASHED POTATOES 9  

GARLIC PARMESAN FRIES 8  



GLUTEN FREE



VEGETARIAN

*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.

We are proud to offer a variety of gluten-free options, however cross-contamination is possible. Gluten-free meals are prepared in a kitchen shared with wheat. If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.

