

STARTERS

SHRIMP COCKTAIL* 18

horseradish, lemon, cocktail sauce

CHEESE & CHARCUTERIE BOARD* 32

mix of local & imported cheese, cured meats, nuts,
seasonal jam, fresh fruit, crostini

GRILLED OCTOPUS* 24

gazpacho, fennel-red onion salad, green chickpea, sumac

MEZE PLATE 22

hummus, roasted eggplant, feta, pita, marinated olives

BURRATA TOAST 17

grilled bread, rosemary-tomato marmalade,
hazelnut, olive oil, balsamic

BOCCONCINI DI ARANCINI 14

fried saffron risotto rice balls,
pecorino romano, arrabiata sauce

PASTAS

STUFFED CHEESE GNOCCHI 32

brown butter, sun-dried tomatoes, spinach, basil, crispy shallots,
moody blue cheese sauce

add chicken+7 add salmon*+15 add shrimp*+15*

LOBSTER FARFALLE* 34

san marzano tomato, scallion, fennel-lobster broth

PAPPARDELLE ALLA RAGOUT* 38

braised short rib, butternut squash, kale chips, ricotta

 gluten free  vegetarian  vegan

* Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of
foodborne illness. Separate check requests available for parties of eight or less. Parties
of eight or more will have an automatic 21% gratuity applied. Revised 12.17.25



CHOPS

*served a la carte
steaks brushed with a
white wine herb tallow butter*

12 oz BONE-IN FILET* 75

8 oz FILET MIGNON* 48

12 oz RIBEYE* 59

12 oz STRIP STEAK* 48

12 oz PORK CHOP* 45

apple butter

7 oz SEARED SALMON* 42

beurre blanc

SAUCES

au poivre - 5 

bearnaise - 5 

cabernet demi - 6 

abbey steak sauce - 5 

ENHANCEMENTS

lobster maison* +26 

SIDES

yukon gold mashed potatoes - 6  

calabrian chili roasted broccolini - 7  

grilled asparagus *lemon oil and pecorino* - 10  

roasted carrots *sumac yogurt* - 6  

charred brussel sprouts *black garlic miso* - 10 

baked potato *butter, sour cream, chives* - 9 

SOUPS & SALADS

BUTTERNUT SQUASH BISQUE 10

coconut milk, roasted pumpkin seed, pomegranate molasses

240 WEDGE 16

baby iceberg, tomato, pickled onion, roth moody blue cheese,
house lardon, buttermilk dressing

BEET PANZANELLA SALAD 18

golden beet, baby kale, burrata, pistachio,
pistou vinaigrette, balsamic reduction

ABBAY CAESAR 16

hearts of romaine, shaved parmesan, toasted baguette

STEAK SALAD* 36

5oz steak, crisp romaine, tomato, bacon, blue cheese,
hard-boiled egg, french fries, caesar

salad enhancements

add chicken+7 add salmon*+15 add shrimp*+15*

SPECIALTIES

BRAISED SHORT RIB* 38

pimento grits, charred broccolini, cipollini, braising jus

ROASTED HALF CHICKEN* 32

whipped potato, kale, red onion, chickpea, buttered jus

SEARED BRONZINO 48

saffron celeriac purée, fingerling potato, kale,
fennel-blood orange salad, chardonnay butter sauce

CHARRED CABBAGE STEAK 22

jicama, basil, fingerlings, coconut-red curry, thai chili vinaigrette

LOBSTER ROLL* 32

new england style bun, tarragon remoulade, pickled onion

240 PRIME BURGER* 24

potato bun, smoked gouda-pimento, lettuce, marinated tomato