

## Appetizers

### **The "Park Board"**

date stuffed celery, Babaghanoush, hummus, tapenade, grilled flatbread 12

### **Scallops and Bacon**

seared diver scallops and crispy pork belly with orange glaze 11

### **Frito Misto of Shrimp & Calamari**

flash fried with finger peppers, mixed greens and lemon aioli 9

### **Tuna Sashimi**

house pickled ginger, wasabi & ginger-lime aioli 12

### **Arancini**

saffron risotto fritters stuffed with Fontina, tomato-herb sauce & Parmesan 8

### **Lamb Lollipops**

grilled with mango chutney & Port wine reduction 12

### **Carpaccio of Kobe Beef**

aged parmesan, lemon truffle dressed arugula, capers & red onion 12

### **Haddock Nuggets**

spicy buttermilk fried with sweet chili aioli 8

### **Cheese Board**

choice of 3 cheeses from our cheese menu with traditional accompaniments 14

### **Lobster Dip**

warm lobster, spring onion & Mascarpone dip with crispy flatbread 12

### **Cape Cod Clam Chowder** 6

## Flatbread Pizzas

### **B.L.T&C Pizza**

Applewood smoked bacon, sliced roma tomatoes, iceberg lettuce & chive mayonnaise \$11

### **Portobello Pizza**

roasted portobello, cherry peppers and fresh Maplebrook mozzarella \$11

### **Abby Park Margarita**

roasted tomato slices, smoked mozzarella & basil pesto \$10

### **Sausage Pizza**

sweet Italian sausage, garlic spinach, caramelized onions & herbed ricotta \$12

## Salads

### **Grilled Romaine**

grilled red onions, heirloom tomatoes, fresh mozzarella pearls, balsamic reduction & extra virgin olive oil 9

### **Arugula**

Great Hill bleu, dried cherries, roasted beets & aged red wine vinaigrette 9

### **Spinach**

toasted walnuts, strawberries, Westfield farms goat cheese & balsamic vinaigrette 8

### **Wedge**

apple wood smoked bacon, hard boiled eggs & tomato Roquefort dressing 8

## Entrees

### Grilled All Natural Pork Loin

baby spinach, Maplebrook cow's milk feta, marinated lentils & roasted beets 19

### Barramundi

roasted shallot beurre blanc, tomato-caper relish, potato-artichoke cake & asparagus 24

### Grilled Wild Scottish Salmon

citrus-pine nut relish, creamy cucumber Italian cous cous salad & grilled zucchini 23

### Abby Seafood Stew

A mélange of seafood in a light tomato broth, served with grilled flatbread 25

### Day Boat Haddock

pancetta & romesco crust, celery root puree, snow peas, roasted cherry tomatoes & parsley pesto 21

### Veal Milanese

herb breaded veal cutlet with cherry tomato-fresh mozzarella salad, asparagus & lemon sauce 19

### Statler Chicken Breast

wild mushrooms, sundried tomatoes, scallions, fresh linguine & garlic spinach 19

### Cavatelli

lobster, peas, leeks, saffron & cream, finished with lemony mascarpone 24

### Truffle Sacchetti

shiitake mushrooms, asparagus tips, shallots & chardonnay butter sauce 19

### Seared Sea Scallops

tabbouleh salad, spring onion aioli & grilled zucchini 23

### 8 oz Kobe Beef Burger

served with house made b&b pickles and French fries 12

*Add applewood smoked bacon, caramelized onions, roast Portobello mushroom, fried egg or your favorite cheese for \$1 each*

## From The Grill

*Hand cut meats from selected farms raised humanely, antibiotic & steroid free, char grilled to perfection, served with slow roasted tomato & your choice of two sides*

Painted Hills 10 oz. Skirt Steak 21

10 oz. Colorado Lamb Top Sirloin 23

Thunder Ridge 8 oz. Filet Mignon 29

Pineland Farms 12 oz. Ribeye 28

Meyers Natural Angus 10 oz. Top Sirloin 24

## Sides

Roasted Garlic Mashed Potatoes 5

Parmesan Herb Frites 6

Asparagus 6

Garlic Spinach 6

Portobello Mushrooms 5

Roasted Beets 6

Snow Peas 5

Truffle Mac & Cheese 7

Potato-Artichoke Cake 6

Grilled Zucchini 5

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

Please note: If you have specific dietary requirements, allergies or preferences, please inform your server before ordering.