

Abby Park

MODERN AMERICAN CUISINE

Soups & Salads

New England Clam Chowder or Tomato Soup

Cup-4 Bowl-6 Bread Bowl-8

Fruit Plate Seasonal fresh fruits, strawberry Greek style yogurt & house made granola \$8

Grilled Romaine grilled red onions, heirloom tomatoes, fresh mozzarella, balsamic reduction & extra virgin olive oil \$9

Salmon Salad Grilled salmon served over baby spinach with shaved fennel, red onion & tomatoes

Lemon-truffle vinaigrette \$14

Cobb Salad Grilled chicken, crisp bacon, hard boiled egg, avocado, crumbled bleu & tomato tomato-Roquefort dressing \$13

Breakfast

Served with assorted pastries, breads & muffins

Traditional egg Benedict Canadian bacon & hollandaise on home style English muffin \$12

Lobster Benedict Lobster, asparagus & hollandaise on Brioche \$14

Vegetarian Benedict Artichokes, spinach, asparagus & roasted red peppers & hollandaise on Brioche \$11

Duck Trap Smoked Salmon Toasted everything bagel, arugula, shaved red onion & chive cream cheese \$9

Abby Park Platter 2 eggs any style, 2 sausage, 2 bacon, home fries & choice of toast \$9

Cast Iron Baked Eggs 2 eggs baked with home made linguica hash, tomato & Farmers cheese \$12

Brioche French Toast Golden Delicious apple syrup & choice of sausage or bacon \$9

Quiche du Jour With home fries & fresh fruit \$11

Your Favorite Cheese Omelet Served with home fries & choice of toast \$9

Add choice of Portobello, spinach, artichoke, roasted red pepper, asparagus, onion, ham, bacon, sausage, or hash for \$.75 each, add lobster, crab or smoked salmon for \$1.75

Sandwiches & Burgers

served with House made b&b pickles and French fries

Ranch Chicken With bacon, cheddar cheese, iceberg and ranch dressing on toasted croissant \$9

Monte Cristo Smoked ham, Swiss & turkey on sourdough, egg dipped & sautéed in butter, served with pure maple syrup \$9

Dom's Cuban Panini pressed slow roasted pork, smoked ham, pickles and Swiss with yellow mustard \$9

Jumbo Lump Crab Panini spinach, farmers cheese & artichoke \$12

Mediterranean Lamb Burger feta, sun-dried tomato & toasted focaccia \$9

Kobe Beef Burger \$12

add apple wood smoked bacon, caramelized onions, roast Portobello mushrooms, fried egg or your favorite cheese for \$1 each

Entrees

Baked Haddock pancetta crust, sea salt fingerling potatoes & snow peas \$16

Grilled Salmon citrus-pine nut relish, creamy cucumber Italian cous cous salad & grilled zucchini \$21

Steak Tips balsamic-soy marinade with fries & grilled zucchini \$15

*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.