

Abigail's

RESTAURANT WEEK DINNER MENU

\$45 PER PERSON

STARTERS (CHOOSE 1)

AVOCADO FRIES

CRISPY FRIED AVOCADO WITH
DIPPING SAUCE

CALI MEX DUMPLINGS

TACO SEASONED PORK DUMPLING,
GREEN SAUCE

BUFFALO CAULIFLOWER

TEMPURA CAULIFLOWER, BUFFALO SAUCE

WINE OPTIONS \$30

DAISY BY BIELER FAMILY

PINOT GRIGIO, WASHINGTON
STATE 2022

RAMSAY

MERLOT, NORTH COAST 2020

MAINS (CHOOSE 1)

SOY GLAZED SALMON

WHOLE GRAIN "FRIED RICE", SHREDDED BRUSSELS
SPROUTS, SCALLION, SESAME & SOY, GRIDDLED BOK CHOY

BRICK CHICKEN

BONE OUT HALF CHICKEN, SMASHED FINGERLINGS,
GREEN BEANS, CHICKEN JUS, CHIVE

CAULIFLOWER STEAK

COCONUT & LIME MARINADE, CURRY BUTTERNUT
SQUASH PURÉE, PICKLED MUSHROOM, HERB SALAD

DESSERT (CHOOSE 1)

90'S CRUISE BOAT

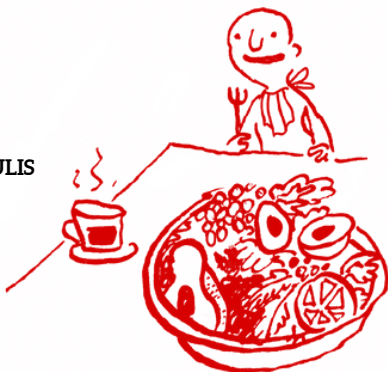
(BOATS ARE SMALLER THAN SHIPS!)
CHOCOLATE MOUSSE, RASPBERRY COULIS

BAKED RHODE ISLAND

(IT'S A SMALL BAKED ALASKA!)
MERINGUE CLOUD, MINT CHIP
ICE CREAM CENTER

CRÈME BRÛLÉE

VANILLA, BURNT SUGAR TOP
WHY MESS WITH PERFECTION?



VG VEGAN

V VEGETARIAN

GF GLUTEN FREE

Abigail's

RESTAURANT WEEK LUNCH MENU

\$30 PER PERSON

STARTERS (CHOOSE 1)

AVOCADO FRIES

CRISPY FRIED AVOCADO WITH
DIPPING SAUCE

CALI MEX DUMPLINGS

TACO SEASONED PORK DUMPLING,
GREEN SAUCE

CHIPS AND QUESO

CLASSIC TEX MEX QUESO AND CHIPS

MAINS (CHOOSE 1)

GREEN SWEEP

MASSAGED KALE, RADISH, QUINOA, APPLE, MUSTARD
VINAIGRETTE, PECORINO SNOW

SMASHBURGER

DOUBLE PATTY, AMERICAN CHEESE, ONION, PICKLE,
POTATO ROLL, HOUSE SAUCE, FRIES

3 MUSHROOM "CARNITAS" TACO

AVOCADO, RED CABBAGE SLAW, SALSA VERDE



VG VEGAN

V VEGETARIAN

GF GLUTEN FREE