

SEA

Blackened Redfish Nouvelle

shrimp • scallops • leaf spinach • Mornay sauce • jalapeno-spiced coleslaw • rice pilaf \$24

Horseradish crusted Salmon

cider braised savoy cabbage & roasted gold potatoes • mustard vinaigrette \$28

Pan-Seared Diver Scallops

cauliflower & potato puree • roasted heirloom carrots •
marinated mushroom & shaved asparagus “salad” \$30

Oakwood Grilled Center-Cut Swordfish

New England style white bean ragu • crispy Brussel sprouts • maple butter \$28

LAND

Apple Cider Brined Pork Rib Chop *

butternut squash puree • braised local kale • bacon Jam • red wine apple demi glace \$24

Brown sugar & smoked chille rubbed, Half Rotisserie Chicken

roasted corn and cheddar “spoonbread” • bacon-shallot vinaigrette \$23

Braised Lamb Shank

dried fig and pomegranate reduction • roasted fall vegetables • goat cheese mashed potatoes \$30

Abigail's Signature Peppercorn crusted Filet

8oz filet • mushroom ragu • truffeld gold potato puree and cream spinach \$38

PASTAS

Maine Lobster Cavetelli

Chunky Maine lobster • Brussel sprout leaves • mushrooms • roasted cauliflower
• Cavetelli pasta • EVOO & toasted bread crumbs \$26

Rigatoni ala Vodka

plum tomato cream • roasted garlic • fresh basil parmeggiano reggiano \$15
• add chicken \$4 • add shrimp \$8

Pappardelle Bolognese

wide ribbon pasta • house-made meat ragout • fresh Ricotta cheese \$19

Bucatini and Shrimp

bucatini pasta • jumbo shrimp • tomato stew & EVOO • roasted red peppers, garlic \$25

Handrolled Ricotta Gnocchi

braised beef short rib • mushroom ragu • caramalized shallots & asparagus \$24

*multi grain pasta additional \$1
gluten-free pasta additional \$2*

**Thoroughly cooking meats, poultry, shellfish
or eggs reduces the risk of food-borne illness.**