

Abigail's cocktail menu: July 2011

as of July 26, 2011

LITE N EASY

Pimm's Cup \$8

Pimms, cucumber, lemon, gingerale

Dubonnet Fizz \$8

Dubonnet, gin, Cherry Heering, lemon, soda

Sangria \$8

Tempranillo red wine, brandy, orange liquour, lemon juice, orange juice, fruit slices

French 75 \$8

Gin, lemon, sugar, bubbles

Pompeii \$10

Campari, Averna, Melitti, Prosecco, soda, orange bitters

TALL N COOL

Old Tom Collins \$8

Hayman's Old Tom gin, lemon, sugar, soda

Cucumber Rose \$8

Vodka, cucumber, lime, sugar, soda, rosewater

Salt Marsh \$8

Gin, fresh squeezed grapefruit, Peychaud's, Angostura bitters, salt rim

Mint n' Ginger \$9

Gin, house made ginger syrup, mint, lemon, soda

La Paloma \$8

Tequila, fresh squeezed grapefruit, fresh lime juice, soda, pinch salt

Abbey Press \$7.5

Old Overholt rye, house made ginger syrup, soda, Angostura bitters

De Colada \$8

Don Q platinum, Myer's dark, Gosling's rums, coco lopez, coconut water, pineapple juice

Stone Rose \$9

Laird's Applejack brandy, fresh squeezed lemon, house grenadine, ginger beer

SLUSHIES

Watermelon Smash \$10

Vodka, fresh watermelon, mint, lemon, sugar

Gin Daisy \$9

Gin, fresh squeezed lemon, house grenadine, soda, yellow Chartreuse float

Georgia Julep \$9

Brandy, peach puree, mint, sugar

Hurricane \$9

Don Q platinum, Gosling's Black Seal rums, pineapple, lime, orange, passionfruit, house grenadine

Coffee n' Chocolate (Tall Grande Venti) \$9

Vodka, Luxardo Espresso, Patron XO

English Cobbler \$8

Gosling's and Myer's dark rums, peach puree, black tea, lemon, fresh berry garnish

UP

Left Bank \$10

Gin, St. Germain elderflower liquor, Sauvignon blanc

Steve's Knees \$9

Gin, Ames Farm single source honey, lemon

Basil Gimlet \$9

Gin, fresh picked basil, lime, sugar

Too Many Words \$10

Old Overholt Rye, Green Chartreuse, Cherry Heering, fresh lemon, Pernod rinse

Mr. Grant \$10

Rittenhouse Rye, Meletti amari, Carpano Antica, Jerry Thomas' decanter bitters

Third Street \$10

Gin, Lillet Blonde, Lustau Amantillado sherry, Regan's orange bitters, flamed orange peel

El Mariachi \$9

Lunazul Blanco tequila, Aperol, fresh squeezed grapefruit, lime, grapefruit bitters, agave nectar

Apple Ginger Daiquiri \$9

Laird's Applejack brandy, citron vodka, Mathilde Poire, apples, ginger,

fresh lime, demerara syrup

SHOTS AND COMBOS

Lenny \$8

PBR tallboy, Four Roses Bourbon

Squiggy \$6.50

little Buddie, Fernet

Border Town Completa \$9

Negro Modelo, Lunazul Blanco, Sangrita

The Haedron Collider \$9

Murphy's Irish Stout, Jameson's Irish Whiskey, bubbles

Hostile Take-over \$10

Green Chartruese mist, Cambridge Brewing Company Amber

**Abigail's Draft beer
as of July 25th 2011**

Ommegang Witte	\$5.50
Ommegang Hennepin.....	\$5.50
Sierra Nevada Pale Ale	\$5.50
Pretty Thing's Jack D'or.....	\$6.00
Cisco Whale's Tale Pale.....	\$5.00
Brooklyn Lager.....	\$5.00
Victory Prima Pils.....	\$5.50
Cambridge Brewing Co. Amber.....	\$5.50
Rapscallion Lager.....	\$5.00
Harpoon Munich Dark.....	\$5.50
Peak Organic Seasonal.....	\$5.00
Murphy's Irish Stout.....	\$6.00

Bottles and Cans

Allagash White.....	\$6.50
Lagunitas Maximus IPA.....	\$5.50
Victory Storm King Stout.....	\$5.50
Wachusett Blueberry.....	\$5.00
Stella Artois.....	\$5.00
Julius Echter Hefe-Weissen 16.9oz.....	\$7.50
Young's Chocolate Stout.....	\$6.50
Sam Smith's Nut Brown Ale.....	\$7.50
Chimay Rouge.....	\$9.00
Duvel	\$9.00
Schneiderweiss Edelweiss 16.9oz.....	\$9.00
Pacifico.....	\$5.00
Negro Modelo.....	\$5.00
Budweiser 12oz can.....	\$3.50
Bud Light 12oz can.....	\$3.50
Amstel Light.....	\$5.00
Heineken.....	\$5.00
Pabst Blue Ribbon 16oz can.....	\$3.50
Narraganset 16oz can.....	\$3.50
Woodpecker Cider.....	\$5.50
Miller High Life.....	\$3.00

RAW BAR

OYSTERS OF THE DAY ½ doz. 15

SHRIMP COCKTAIL 3ea

P.W.'S LITTLE NECK CLAMS ½ doz. 10.5

PICKLED SHRIMP 12

CRUDO / CEVICHE OF THE DAY \$mkt

CRAB CLAWS 3ea

HOUSE SEAWEED SALAD 5

SEAFOOD PLATTER 50

6 oysters, 3 clams, 3 shrimp, 2 claws, ceviche and seaweed salad

SMALL PLATES

GOUDA FRIES • chicken gravy, bacon 9

ROASTED MARROW BONES • fresh horseradish gremolata, crostini 8

MAINE BLUE MUSSELS • leeks, Pernod, grilled bread 11

BBQ'D CHICKEN LIVERS • fluffy mashed potatoes, spinach,
bacon, onions 7

3 CHEESES • house pickles, chutneys, local honey comb,
french bread 13

FRIED OYSTERS • fresh shucked, deep fried, cherry pepper tartar 12

CHICKEN-MUSHROOM SKEWER • grilled with sesame broccoli 9

SERRANO WRAPPED SCALLOPS • smoked tomato jam, frisée,
balsamic-port reduction 12

SOUPS AND SALADS

add grilled shrimp 3 or add grilled chicken 6

EVA'S ORGANIC MIXED GREENS •
garlicky croutons, Dijon vinaigrette 8

PANZANELLA SALAD • heirloom tomatoes, fresh basil,
soft buffalo mozzarella, bread toasted in garlic oil 9

CUCUMBER SALAD • bibb lettuce, pickled red onions, feta cheese, honey-marjoram vinaigrette 8

cup-4 bowl-7

SUMMER MINISTRONE • organic farm vegetables
Braising greens, pecorino romano

SWEET CORN BISQUE • jalapeño-corn salsa, bacon-crème fraîche

SANDWICHES

With mixed greens or house cut fries

SLOW COOKED BRISKET • horseradish-mustard butter,
pickled red onions, French roll 11

HOUSE ROAST BEEF • Swiss cheese, red onion, Russian dressing,
cherry peppers, French roll 12

GREEN BEAN • roasted garlic, heirloom tomato, parsley, mint, white bean puree, French roll 9

BBQ'D PORK SHOULDER • kc sauce, blue cheese, tobacco onions,
soft potato bun 10

GRILLED VEGGIE BURGER • smoked tomato jam,
buffalo mozzarella, baby arugula 11

FRESH GROUND BURGER • grilled onion, American cheese,
iceberg lettuce, special sauce, soft potato bun 8
Double Down +4

HERB GRILLED CHICKEN • charred scallions,
lemon-tarragon aioli, tomato, Eva's greens, French roll 12

Dinner entrees

Served after 5pm

GRASS FED BONELESS RIBEYE •
green peppercorn demiglace, marrow butter, house cut fries 26

WILD STRIPED BASS • sweet corn sauce, heirloom tomato panzanella salad, fresh basil oil 25

ALL NATURAL BONE IN PORK CHOP • honey roasted grapes,
black pepper dumplings, mustard greens 19

OVEN ROASTED CHICKEN • lemon-tarragon pan gravy,
fluffy mashed potatoes, broccoli rabe 18

ARCTIC CHAR • orange-caper butter, heirloom bean salad,
spinach 23

THREE GRAIN SALAD • light carrot sauce,
medley of farm vegetables, Greens 17

Desserts

RICE PUDDING • sugar glazed roasted plums, bourbon whipped cream

FLOURLESS CHOCOLATE WALNUT CAKE • sour cherry sauce,
sweet cream ice cream

SWEET RICOTTA PIE • dark chocolate ganache, toasted hazelnuts