BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR FRUIT CUP

CHOICE OF BREAD: SOURDOUGH BUN, WHOLE WHEAT BUN, TEXAS TOAST, WHOLE WHEAT, CIABATTA BREAD

ROYALE WITH CHEESE choose from beef, turkey or veggie patty with lettuce, tomato and red onion. Choice of bun and cheese ................................. 11

BURGER OF THE MONTH ask for this month’s selection ................. MP

CUBAN SANDWICH roasted pork, deli ham, yellow mustard, Swiss and pickles on Cuban bread .................................................................................. 11

CHICKEN SALAD SANDWICH roasted chicken breast, grapes, celery and egg in a creamy dressing on a toasted buttery croissant .......... 10

PHILLY CHEESESTEAK sliced beef with provolone, onion, mushroom and bell pepper on ciabatta bread, served with a side of au jus ................................................................................................................................. 11

GRILLED CHICKEN SANDWICH grilled chicken breast with lettuce, tomato and red onion. Choice of bun and cheese ................................. 11

ABBY’S GRILLED CHEESE your choice of one or more cheeses on toasted ciabatta bread with red pepper coulis for dipping ......................... 11

CLUB TOWER sliced ham, turkey, bacon, Swiss and cheddar cheese, lettuce and tomato on Texas toast ................................................................. 11

TURKEY AVOCADO CLUB smoked turkey with Sriracha sauce, Swiss, avocado, spring mix and bacon on whole wheat bread ....................... 11

MONTE CRISTO ham, turkey and Swiss fried in Texas toast, dusted with powdered sugar and drizzled with honey ......................................................... 11

BBQ PULLED PORK SANDWICH savory pulled pork in rich BBQ sauce served on a sourdough bun (add coleslaw for 1.50) .................................... 11

SHRIMP POBOY fried gulf shrimp, pickled cabbage slaw, sliced beefsteak tomato and jalapeno aiolo on French bread ................................. 14

SINGERS & SALADS

CUP // BOWL  // HALF // WHOLE

SOUP DU JOUR ask for today’s selection .... 5 // 9

CHICKEN & ANDOUILLE SAUSAGE GUMBO andouille sausage and roasted chicken in a light broth with onion, celery, bell pepper and house spices, served with French bread ............. 6 // 10

SEAFOOD GUMBO lump crabmeat, crab claws, and shrimp in a light broth seasoned with house spices, served with French bread ....................... 8 // 12

SPINACH SALAD baby spinach with goat cheese, fresh strawberries and roasted walnuts, served with balsamic or pomegranate vinaigrette ............... 6 // 10

ABBY’S HOUSE SALAD spring mix, cherry tomatoes, cucumber and red onion, served with your choice of dressing ............................................. 6 // 10

CAESAR SALAD chopped romaine and kale with French bread croutons and Parmesan crisps ............................................................ 6 // 10

ADD TO ANY OF THE ABOVE SALADS: CHICKEN 5, SHRIMP 6, SALMON 7

TUNA TOWER pan-seared tuna on a bed of spring mix, avocado, red bell pepper and sesame seeds, tossed in house Asian dressing. Tuna served medium rare unless otherwise requested .............................................. 15

TUNA POKE SALAD sushi-grade tuna served with avocado, crab and greens ................................................. 15

SOUP & SALAD COMBO your choice of a cup of soup and half salad ................................................................. 10

SOUP, SALAD & SANDWICH COMBO your choice of a cup of soup, half salad and half sandwich ................................................. 15

SINGER ROLLS four shrimp egg rolls with garlic and cilantro, served with sweet and sour chili sauce ................................................. 14

HOUSE BUFFALO CHICKEN WINGS fried chicken wings, tossed in a spicy house sauce and served with ranch ...................................................... 10

LOADED POTATO CRISPS fried house chips loaded with smoked Gouda, prosciutto, chives and sour cream .............................. 13

SHRIMP REMOULADE fried green tomatoes topped with sautéed gulf shrimp, Louisiana hot sauce and house remoulade .................................................. 14

DUCK NACHOS duck braised in chipotle and adobo sauce with caramelized onion, sage, cilantro and goat cheese ........................................................................ 15

ABBY’S CHEESEBOARD three gourmet cheeses with prosciutto, hummus, honey, fruit, crostinis and crackers ............................. 20
SIGNATURE ENTREES

THE MIGHTY MCQUINN FISH AND CHIPS  beer-battered cod served with fries and malt vinegar ................................................................. 13
NAMED FOR RFC FANS AND SUPPORTERS
AMY QUINN AND BILL MCGILL

CHICKEN & WAFFLES  fried chicken breast served over sweet buttermilk waffles with Abby’s syrup .......................................................... 12

SHRIMP & Grits  pan-seared shrimp in house seafood cream sauce served over creamy cheese grits ............................................................... 16

FISH OR SHRIMP Tacos  three corn tortillas filled with fried or grilled fish or shrimp, pickled cabbage, avocado, sliced jalapenos and cilantro, served with pico de gallo ................................................................. 15

RED BEANS & RICE  red beans and andouille served over white rice, can be prepared vegetarian on request ................................................................. 10

SERVED AFTER 5PM

LEMON BASIL CHICKEN  pan-seared chicken breast cooked with white wine, fresh basil and a splash of lemon, served with a choice of two sides ............................................................................................................. 16

Eggplant Parmesan // Chicken Parmesan  choose between roasted eggplant or breaded chicken topped with provolone and mozzarella cheeses, house marinara and garnished with fresh basil over angel-hair pasta ............................................................................................................. 16 // 18

COUNTRY FRIED STEAK  country fried steak served with garlic mashed potatoes and sweet corn on the cob ................................................................. 18

ABBY’S CAJUN PASTA  penne pasta in our house seafood cream sauce with shrimp, Andouille sausage, chicken and spinach ................................................................. 21

CRISPY SALMON  6-ounce salmon filet with a pesto sauce, served with a choice of two sides ............................................................................................................. 22

FILET MIGNON WITH LUMP CRAB MEAT  8-ounce filet topped with lump crab meat in house seafood cream sauce served on a bed of garlic mashed potatoes with a side of roasted asparagus .................................. 28

VEGETARIAN

ASK YOUR SERVER FOR MORE VEGAN AND VEGETARIAN OPTIONS

VEGETARIAN WRAP  tomato basil tortilla with roasted seasonal vegetables, black beans, corn and goat cheese. Served with salsa .................................................. 10

STUFFED PORTOBELLO MUSHROOM  sautéed spinach, shallots, parmesan and goat cheese with seasonal vegetables ................................................................. 13

ROASTED BRUSSELS SPROUTS  roasted brussels sprouts and sweet potatoes served with a cauliflower puree on a bed of quinoa with a shallot and white wine sauce .................................................. 12

VEGGIE PLATE  choice of three sides .................................. 12

SIDES

Garlic Mashed Potatoes ................................................................. 4
Roasted Asparagus ......................................................................... 5
Vegetable Medley ........................................................................ 4
Red Beans ............................................................................. 4
Braised Collards (VEGETARIAN AND NON-VEGETARIAN OPTIONS AVAILABLE) ......................................................................................... 5
Roasted Brussels Sprouts (WITH PROSCIUTTO) ......................... 5
Smoked Gouda Mac and Cheese .................................................. 6

DESSERTS

ALL DESSERTS 8

Ask your server for today’s dessert selections.

Please tell your server about any special dietary needs, and our kitchen will be happy to accommodate.
Please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness.