

\$13

CRAFT COCKTAILS

THE ABBY

grey goose la paire, elderflower, fresh lemon, dry sparkling

THE PINK LADY

ketel one, citroen, elderflower, fresh lemon, cranberry

BARREL-AGED PAPA JOE

redemption rye, angostura amaro, cointreau, peychaud's

MON CHERI

gale force gin, lustau, fino sherry, apple juice, chamomile, fresh lemon

STRAWBERRY DAIQUIRI

privateer silver rum slowed-cooked with strawberries, banana, fresh lime, cane sugar (limit 2 per guest)

MOM JEANS

the bontanist gin slow-cooked with cranberries, white port, rosemary, fresh lemon, orange bitters

MEZCALI BLUES

xicaru silver aperitivo, flag hill sugar maple liqueur, carpano antica, orange zest

HEYYY YOU GUYS

privateer true american amber rum, pimento dram, pomegranate, fresh lemon

SHUT THE FRONT DOOR

blueberry-infused 888 vodka, elderflower, lemonade

SEEMED LIKE A GOOD IDEA AT THE THYME

jameson black barrel whiskey, giffard blackberry, fresh lemon, thyme, lemon bitters

SAGE & SPIRIT\*

sipsmith gin, fillet blanc, egg white, fresh lemon, honey, sage

FOR SPRITZ & GIGGLES

stella artois spritzer, vodka, aperol, two pineapple chunks, mint sprig, orange wheel

OK BOOMER

reishi mushroom & cocoa-infused olmeca altos tequila, pierre ferrand dry curaçao, black walnut, orange zest

FRIEND OF THE DEVIL

old forester bourbon, carpano bianco, cardamom, fresh lemon, ginger beer, angostura bitters

LADY OF DRAGONSTONE

habanero-infused dobel diamante reposado tequila, aperol, passion fruit, dragon fruit, lime

HOUSE-MADE SEASONAL SANGRIA

TO SIP & SHARE

WHITE

- Bordeaux Blanc: Château Grand Bâteau, France 11/43
- Chardonnay: Jadot Steel Burgundy, France 10/39
- Chardonnay: La Crema, California 12/47
- Chenin Blanc: Ken Forrester Reserve, South Africa 11/43
- Grüner Veltliner: Demaine Wachau, Austria 11/43
- Pinot Grigio: Maso Canali, Italy 11/43
- Riesling: A to Z, Oregon 12/47
- Rosé: Seasonal 12/47
- Sancerre: Domaine Tissier, France 13/51
- Sauvignon Blanc: Dry Lands, New Zealand 11/43

RED

- Barbero d'Alba: Giacoso Fratelli, Italy 11/41
- Cabernet Sauvignon: Freakshow, California 13/51
- Cabernet Sauvignon: Uncaged, California 11/43
- Malbec: Gougenheim, Argentina 12/47
- Merlot: Josh Cellars, California 12/47
- Pinot Noir: Brandborg, Benchlands, Oregon 12/47
- Pinot Noir: Meiomi, California 14/56
- Rioja: VII Bodegas Faustino, Spain 10/39
- Sangiovese: Donna Laura, Italy 10/39

CELEBRATE

- Borgo Magredo Prosecco, Italy 12/47
- Cava, Juve de la Familia, Spain 11/43
- Domaine Chandon Brut, California 12/47
- Moët Chandon Imperial Reserve, California - / 72

ON TAP / IN THE BOTTLE

DRAFT

- Allagash White, ME / 6
- Bud Light, MO / 5
- Goose Island Rotating, IL / 6.5
- House Rotating Draft Line / MP
- Jack's Abby Rotating, MA / 6
- Kona Rotating, HI / 6
- Left Hand Milk Stout, CO / 6.5
- Maine Beer Co. Rotating, ME / 9
- Night Shift Rotating, MA / 9
- Stella Artois, Belgium / 6

BOTTLES / CANS

- Anderson Valley Rotating Gose, CA / 6
- Budweiser, MO / 5
- Cisco Grey Lady, MA / 6
- Citizen Cider, VT / 8
- Lord Hobo Boomsauce, MA / 8
- Narragansett, RI / 4
- Rotating Seltzer / 5
- Samuel Adams Boston Lager, MA / 6
- Samuel Adams Seasonal, MA / 6
- Stormalong Red Skies at Night Cider, MA / 8
- Tecate, Mexico / 6
- Tecate Light, Mexico / 6
- Non-Alcoholic O'Doul's, MO / 5

## APPETIZERS

ASIAN TUNA TARTARE\* / 13  
tempura jalapeño, spicy mayo, hoisin, wasabi tobiko

CHICKEN TINGA TACOS / 5 ea.  
cotija, shredded cabbage, avocado, red onion, cilantro

KOBE SLIDERS\* / 5 ea.  
pepperjack cheese, pickled onions, shredded lettuce, onion aioli

HAM, CHEESE & POTATO CROQUETTES / 12  
chilled lentil salad, dijon mayo, pea greens

ROASTED BRIE+ / 14  
charred onion relish, smoked almonds, rosemary honey, onion toast

PAN-SEARED CRAB CAKE / 16  
truffle emulsion, blood orange, poached apple salad

CAST-IRON BAKED MEATBALLS / 14  
polenta croutons, mozzarella, fried basil

CRISPY CHICKEN WINGS (GF) / 13  
valentina hot sauce, pickled celery, chipotle-ranch

LOBSTER & BACON GUACAMOLE (GF) / 17  
cheddar kettle chips, queso fresco, shaved jalapeño

SHOWTIME NACHOS (GF) / 15  
mexican crema, queso fresco, pickled onions, black beans,  
guacamole, jalapeños

**ADD-ONS:** Bacon +2 / Chorizo +3 / Grilled Chicken +5 / Fried Shrimp +5

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER / 10  
apple-smoked bacon, buttered croutons, fresh parsley

MARKET HOUSE SALAD / 12  
cherry tomatoes, cucumbers, red onions, radishes, shaved parmesan,  
croutons, red onion vinaigrette

"TACO STYLE" WEDGE SALAD (GF) / 10  
goat cheese, chili-cheese fritos, tomatoes, black beans,  
thousand island dressing

BABY GEM SALAD (GF) / 11  
bacon bits, pickled onion, black pepper, blue cheese dressing

GOLDEN BEET SALAD+ (GF) / 12  
preserved kumquats, pistachio & pumpkin seed granola, smoked yogurt,  
white balsamic vinaigrette

GRILLED AVOCADO SALAD (GF) / 13  
farmers cheese, jalapeños, roasted corn, tomatoes,  
fried corn tortilla strips, buttermilk ranch dressing

### SALAD ADD-ON'S

bacon +3 / grilled avocado +3 / fried shrimp +5 / grilled chicken +5 /  
fried chicken +6 / grilled salmon\* +9 / marinated steak tips\* +10 / grilled swordfish +11

## DESSERTS

WARM CINNAMON DOUGHNUTS / 10  
3 dipping sauces

FLOURLESS CHOCOLATE CAKE / 9  
fresh strawberries, vanilla bean cream, powdered sugar

LEMON CHEESECAKE / 9  
lemon curd, raspberry purée

# ABBY LANE

## FOOD & SPIRITS

225 tremont st., boston, ma / 617.451.2229  
www.abbylaneboston.com @abbylaneboston

## ENTRÉES

BONELESS BUTTERMILK FRIED CHICKEN  
potato purée, wilted spinach, bbq syrup, honey doughnuts / 25

SPINACH & CHEESE EMPANADAS  
refried black beans, shredded cabbage, tomatillo salsa / 23

BLACKENED SALMON\* (GF)  
roasted potatoes, corn succotash, piquillo pepper vinaigrette / 28

MARINATED FILET MIGNON TIPS\* (GF)  
garlic-cheese fries, roasted tomatoes, green peppercorn sauce / 29

GRILLED SWORDFISH\* (GF)  
chorizo, braised fennel, saffron-mussle broth, pearl onions / 27

PASTA BOLOGNESE\*  
fresh garganelli pasta, slow-cooked egg, shaved parmesan / 25

## ON THE SIDE

Corn Succotash / 8

Crispy French Fries / 6

Roasted Potatoes / 7

Wilted Spinach / 8

Potato Purée / 7

Simple Dressed Greens / 4

Black Beans / 6

Chilled Lentil Salad / 7

## SANDWICHES & BURGERS

served w/ crispy seasoned fries & house-made pickles unless specified  
- **vegetarian patty available / gluten-free bun +1** -

THE TREMONT CHEESEBURGER\* / 16  
thick-cut yellow cheddar, L.T.O.; on buttered brioche

THE JAM BURGER\* / 17  
bacon jam, gruyere, maple mayo, arugula, port wine glaze;  
on buttered brioche

THE CHICKEN BURGER / 14  
habanero jack cheese, shredded lettuce, guacamole, pico de gallo;  
on buttered brioche

BRAISED BRISKET GRILLED CHEESE\* + / 15  
muenster, caramelized onions, sliced apple; on raisin-pecan bread

SMOKED TURKEY BAGUETTE / 13  
aged cheddar, cranberry chutney, sprouts, roasted garlic mayo

CHICKEN PARMIGIANA SANDWICH / 14  
available grilled or fried / spicy marinara, fresh mozzarella, arugula,  
basil pesto; on baguette

POPCORN SHRIMP PO' BOY / 16  
cajun remoulade, pickles, L.T.O.; on baguette

**GF: THESE ITEMS ARE GLUTEN-FREE** Additionally, we are able to modify certain dishes to be gluten-free **+: THESE ITEMS CONTAIN NUTS** Please alert us when ordering of any allergies.

\* These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform us if anyone in your party has a food allergy.