

SALAD

Add \$4 Chicken | \$6 Shrimp | Steak | Salmon | Smoked Brisket

Strawberry Spring Mix | 13 ^{GF}

Candied walnuts, strawberries, goat cheese, raspberry vinaigrette

Berry Salad | 13 ^{GF}

Strawberry, avocado, blueberry over mixed greens with strawberry vinaigrette

Classic Caesar | 12

Hearts of romaine, pecorino parmesan, Caesar dressing and croutons

Brown Rice Quinoa Salad | 14 ^{GF}

Brown rice and quinoa, sauteed veggies in extra virgin olive oil, baby lettuce with honey mustard and capers dressing



DIPPERS

Roasted Garlic Hummus | 13

Fresh ground chickpeas, roasted garlic, lemon juice, olive oil and spices served with grilled pita chips

Spinach Artichoke Dip | 13

Baked and topped with shaved Pecorino Romano. Served with pita bread

Buffalo Chicken Dip | 13 ^{GF}

Shredded chicken, cream cheese, cheddar cheese, mild sauce topped with chives and served with chips

SMALL BITES

Shanghai Calamari | 12

Fried and tossed in a sweet and spicy Thai chili topped with bean sprouts, cherry peppers, dry roasted peanuts, sesame seeds, scallions, and cilantro.

Crispy Brussel Sprouts | 12

Crispy brussel sprouts, chorizo & apple slices with Parmesan and Pimento cheese

Buffalo Cauliflower Bites | 10

Breaded Cauliflower fried with homemade buffalo hot sauce

2 Buffalo Chicken Eggrolls | 12

Served with side of hot sauce and blue cheese

Smoked Pork Abbey Fries | 11

Hand-cut fries topped with house-smoked pork shoulder and melted gastro pub cheese sauce, frizzled onions and scallions

HOUSE SMOKED MEATS

Smoked Pulled Pork Sandwich | 14

Shoulder pork topped with cheddar cheese, coleslaw and frizzled onions served with fries

Beef Brisket Sandwich | 14.5

Wisconsin cheddar cheese, slaw, and pickles served with fries

Baby Back Ribs | Half 16 | Full 28

Served with mashed potatoes and coleslaw

BBQ Smoked Platter | 28

Includes half rack of Baby Back Ribs, 4oz Pulled Pork, 4oz Brisket Served with mashed potatoes and coleslaw

GASTRO PUB GRUB

PEI Mussels | 15

Served w/garlic baguette. **Chipotle | Marinara | Garlic White Wine**

Garlic Shrimp | 13

Sautéed with garlic buffalo sauce & served with baguette

Tacos Chicken or Pork | 13 Fish or Shrimp | 14 ^{GF}

3 corn tortillas topped w/shredded cabbage and salsa verde

Gorette's Original Sin | 16

Brioche bread, beef, chorizo, ham, gouda cheese, in a beer gravy topped with egg

The Macs | 10

Mac&Cheese baked with cheddar cheese sauce & bread crumbs Add \$5 Smoked pork shoulder | Buffalo Chicken | Add \$8 Lobster

Nachos | 13

White corn tortilla chips, pico de gallo, black beans, jalapenos, peppers, scallions topped with cheddar and gastro pub cheeses served with guacamole and sour cream on the side Add \$4 Chicken | Add \$5 Smoked pork shoulder | Add \$6 Steak

Fish 'N Chips | 15

Guinness-battered Atlantic cod served w/ fries, malt vinegar and tarter sauce

Wings | 13

10 Jumbo wings served with carrots, celery, and bleu cheese

Mild | Hot | Burning Abbey | Dry Rub | Garlic Parmesan | Bourbon BBQ | Teriyaki | Sriracha Honey | Thai Chili

Cheesesteak | 13

Shaved Filet Mignon with sauteed onions, mushrooms, melted gastropub cheese and hand-cut fries

Down South Chicken Sandwich | 13

Buttermilk-battered fried chicken breast with leaf lettuce served with chipotle mayo on brioche bun

Shepherd's Pie | 13

Freshly ground chopped meat, potatoes, onions, carrots, and peas in a stout reduction sauce topped w/ mashed potatoes and Parmesan cheese

Filet Mignon Sliders | 13

Filet medallions served with crispy fried onions & pub cheese

Mini Burgers | 12

Beef Sliders served with tomato, caramelized onions, gastro pub cheese, chipotle mayo and hand-cut fries

BURGERS ALL BURGERS come with a side of fries

The Vegetarian | 13

Vegetarian patty served with guacamole, lettuce, tomato, and onion on a brioche bun

Chicken Burger | 13

Seasoned chicken patty with lettuce, tomato, onions, fried egg and Pimento cheese on a brioche bun

The Bison | 15

North American Heritage Bison, Wisconsin Cheddar, Cabernet onions and roasted garlic aioli

Black N'Bleu | 13

Cajun-encrusted, bacon and bleu cheese

Bourbon BBQ | 13

Bourbon BBQ sauce, cheddar cheese, smoked bacon, frizzled onions and mayo

Woodland | 14

Bacon-thyme jam, wild mushrooms, gouda & peppercorn aioli

Portuguese | 13

Mixed Beef and chorizo patty with dijon cream served with Fontina cheese and prosciutto on top

SIGNATURE ENTREES



SCAN ME

Mediterranean Cajun Chicken | 22 ^{GF}

Cajun pan-seared chicken breast served over sauteed fresh vegetables (zucchini, red peppers, red cabbage, cherry tomatoes, and artichokes) in olive oil and basil pesto

Pan Seared Salmon | 26 ^{GF}

Served over brown rice and quinoa with sauteed spinach, roasted tomatoes and lemon caper sauce

Dry Rubbed Pork Chop | 28 ^{GF}

14oz. bone-in-pork chop, Abbey dry rub, mashed potatoes and sauteed brussels sprouts

Tomahawk | 75 ^{GF}

Shareable 36-40oz long bone-rib steak served with bacon mashed potatoes, veggies, and garlic compound butter

Diablo Seafood Sautee | 32 ^{GF}

8oz Salmon, shrimp, mussels, calamari, sauteed with marinara Diablo sauce over zucchini squash spaghetti

Filet Mignon | 29

8oz Filet with mashed potatoes, grilled asparagus and demi topped with frizzled onions Add \$15 Lobster Tail

Shrimp bowl with peppers & onions | 18 ^{GF}

with black beans, rice, romaine lettuce, and brazilian mango pico de Gallo, topped with Farofa

Salmon bowl with peppers & onions | 18 ^{GF}

with black beans, rice, romaine lettuce, and brazilian mango pico de Gallo, topped with Farofa

CHEESE & CHARCUTERIE BOARD

Create your own board 2 for \$14 or 5 for \$19

Served with Marcona Almonds, figs, apricot jam, pickled red onion and olives

Cheeses:

Manchego-Spain | 3yr Aged Cheddar-USA | Valdeon-Spain | Aged Gouda- Netherlands | Delice de Bourgogogne- France

Meats:

NDUJA Pate-like texture, traditional Calabria spread | Speck Italian-cured and smoked, thinly sliced

BRAZILIAN INSPIRED DISHES

FAMILY STYLE MENUS

AVAILABLE 5PM DAILY EXCEPT SATURDAYS

2 PERSON BRAZILIAN SAMPLER 44.95

Bacon-Wrapped Chicken (2pc)
served with Au Jus & Chimichurri Sauce

Brazilian Sausage (2pc)

Pork Parmesan (2pc)

Filet Wrapped in Bacon (2pc)

12oz Sirloin or 12oz Salmon (Choose 1)

Brazilian Rice 8oz

Feijoada (Black Bean & Pork Stew) 8oz

Brazilian Cheese Bread (5pc)

Caesar Salad

4 PERSON BRAZILIAN SAMPLER 89.95

Bacon-Wrapped Chicken (4pc)
served with Au Jus & Chimichurri Sauce

Brazilian Sausage (4pc)

Pork Parmesan (4pc)

Filet Wrapped in Bacon (4pc)

12oz Sirloin & 12oz Salmon

Brazilian Rice 16oz

Feijoada (Black Bean & Pork Stew) 16oz

Brazilian Cheese Bread (10pc)

Caesar Salad

SAVORY SIDES

House Salad or Caesar | 5

Mashed Potatoes | 5

Brussels Sprouts w/ Bacon | 5

Grilled Asparagus with
Chipotle Mayo | 5 White Rice | 5

Fries | 5 Cheese Fries | 6

Cole Slaw | 3.5

KIDS MENU

Grilled Cheese with Fries | 7

Mini Burgers with Fries | 7

Chicken Fingers with Fries | 7

SODA BOTTLES

Boylan's Craft Soda

Cane Cola | Root Beer | 3

Guarana (Brazilian Ginger Ale) | 3

Coca-Cola Regular | Diet | Sprite | 3

DESSERTS

Cheesecake Xango | 9

Molten Chocolate Cake | 9

Peanut Butter Bomb | 9