

Dinner Great Beginnings

Freemason Abbey Onion Soup

Topped with a crostini and Swiss cheese
Crock - 7 Cup - 6

She Crab Soup

Our award-winning specialty:
Seasoned blend of lump crab meat and cream
with sherry
Bowl - 9 Cup - 8

Soup of the Day

Prepared daily by our chef
Bowl - 6 Cup - 5

Fried Calamari

Fried calamari rings served with marinara sauce and
sprinkled with Parmesan cheese - 10

Chesapeake Crab Dip

A creamy lump crab meat blend served with homemade
crostini - 11

Steak Caprese

Beef tenderloin tips, fresh Mozzarella, grape tomatoes,
basil pesto and balsamic drizzle - 13

Fried Green Tomatoes ✓

Beer battered, fried and topped with a goat cheese
crumble and balsamic drizzle - 9

Greens

Abbey Garden Salad ✓

Romaine lettuce, garden vegetables, Cheddar cheese and
New York flatbread - 8

Seasonal Greens ✓

Mesclun greens topped with dried cranberries, onions,
candied walnuts and goat cheese, with raspberry
champagne vinaigrette - 9

Add your choice of topping to the above salads:
Chicken - 4 Shrimp - 5 Salmon - 6 Tenderloin tips - 6

Vegetarian

Quinoa Garden Burger

Served on a brioche bun with chimichurri aioli, your
choice of cheese, sautéed onions or mushrooms.
Served with fries - 10
Vegan option - No Bun

Curry Vegetable Bowl

Peppers, onions, broccoli, mushrooms and spinach
sautéed in a sweet coconut curry sauce over rice - 10

Vegetable Penne

Peppers, onions, broccoli, mushrooms and spinach
sautéed in a smoked Gouda cream sauce,
tossed with penne - 13

Rice Bowl

Wild rice, spinach, diced tomatoes, goat cheese, red onion
marmalade and a chimichurri aioli - 10
Vegan - No goat cheese, sub roasted red pepper sauce

✓ - Denotes item is vegetarian

Please ask your server for our Gluten Free Menu

Please inform your server of any food allergies