

# 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

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## 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**

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## 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

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✓ - Denotes item is vegetarian

**Please ask your server for our Gluten Free Menu**

Please inform your server of any food allergies