the KITCHEN at ABEJA

SUMMER BAR MENU

"HAYSHAKER FARMS" PEACH AND
BURRATA SALAD
$19

LACINATO KALE AND
PEPPERONCINI SALAD
$ 16

GRILLED "BIRCH CREEK FARMS"
SHISHITO PEPPERS WITH CAPER
REMOULADE
$12

"CHESED FARMS" LOBSTER MUSHROOM
AND CORN CAVATELLI
$24

END OF SUMMER BARBECUE
STEAK BITES
$24

CHOCOLATE BUDINO
$14

Michael Easton, Executive Chef
Frank Magaña, Chef De Cuisine
Daniel Wampfler & Amy Alvarez-Wampfler,
Co-Winemakers & General Managers