

# the Back Abbey

† 128 North Oberlin Ave. † Claremont, California †

## Appetizers

### The ploughman

Chef's daily selection of meats and cheeses, accoutrements and a fresh baked baguette from Crème Bakery.

29

### Charcuterie platter

Chef's daily selection of meats, accoutrements and a fresh baked baguette from Crème Bakery.

16

### Cheese platter

Chef's daily selection of cheeses, accoutrements and a fresh baked baguette from Crème Bakery.

16

### Pan Seared Crab Cakes

Topped with Creole crème fraîche and served with our sweet Persian cucumber salad.

16

### Soft Bavarian Pretzel

Made by Rockenwagner Bakery and served with Augustijn aioli.

7

### Belgian Mussels

Traditional Belgian style mussels steamed in butter, garlic, leeks, lemon zest, parsley, cream and white wine served with grilled baguette.

16

## pommes frites

Fresh Kennebec potatoes double fried in duck fat, served with a side of horseradish chive sauce, remoulade and ketchup.

Half order 7 | Full Order 9

## SALADS

### The filet SALAD

Sliced filet mignon, mixed greens, peppadew peppers, sliced red onion & feta cheese dressed in a sun-dried tomato vinaigrette.

18

### pub SALAD

Organic mixed greens with our homemade brioche croutons dressed in a sun-dried tomato vinaigrette.

8

*\* add chicken or shrimp for \$6*

### Arugula SALAD

Arugula and mixed greens with almonds, herbed brioche croutons, red onion, parmesan cheese, and topped with crispy leeks dressed in a parmesan vinaigrette.

12

*\* add chicken or shrimp for \$6*

## Soups

### Soup of the Day

House made soup served with fresh baked baguette from Crème Bakery and butter.

7

### Soup and Grilled Cheese

Fontal and cheddar with arugula and tomato on Crème Bakery sourdough.

14

### Soup and pub SALAD

House made soup served with a mix green salad tossed in Sun Dried tomato vinaigrette.

14

## Dessert

### French Beignets

Dough from L'Artisan Bakery, served with dark chocolate and seasonal fruit.

10

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## Burgers

All burgers are served with a house salad tossed with a honey mustard vinaigrette.

### **The Back Abbey**

6 oz special dry-aged patty, aged Gouda, mustard aioli, caramelized onion, Niman Ranch bacon, and micro greens served on a brioche bun. **16**

### **BACKYARD BURGER**

6 oz special dry-aged patty, green leaf lettuce, red onion, roma tomatoes, pickles and aged cheddar served on a brioche bun with a side of Red Remy. **16**

### **TURKEY BURGER**

6oz. Butterball Turkey Patty, Feta cheese, fig jam, red onion, frisee. **16**

### **VEGAN BURGER**

Ancient Grains patty, chimichurri, green leaf lettuce, tomato, red onion and avocado on a vegan brioche bun **18**

### **PORTOBELLO BURGER**

Grilled Portobello, eggplant, zucchini, Feta cheese, Topped with bell peppers and Herb Aioli. **16**

## SANDWICHES

All sandwiches are served with fresh green salad tossed with honey mustard vinaigrette.

### **FILET SANDWICH**

Sliced filet mignon served on a toasted roll with caramelized onions and St. Agur French blue cheese crème fraiche. **18**

### **SPICY PO' BOY**

Beer batter shrimp, fresno chili aioli topped with cabbage and sliced red jalapenos. **16**

### **CRISPY CURRY CHICKEN**

Fried Chicken Breast in a spicy red curry sauce, arugula, basil, house pickles, garlic aioli and basil on a brioche bun. **14**

## ENTREES

### **SCHNITZEL**

Breaded pork loin fried in duck fat topped with a sweet and tangy salad of endive, mixed greens, frisee, red grapes and red sweet Sauerkraut dressed in an apple cider vinaigrette. **16**

### **STEAK AND FRITES**

14oz Prime T-Bone steak topped with Maitre D' butter, served with pomme frites and arugula salad dressed with caramelized onion vinaigrette. **25**

### **FISH & CHIPS**

White cod, beer battered and fried, served with our pomme frites. **17**

## Spring Menu

### **JAMBON BRIE**

Ham, Fromage d'Affinois, Plugra, Arugula on a Cremé rustic baguette. **14**

### **PROSCIUTTO BURGER**

Dry Aged Beef Patty, Fontina, Crispy Prosciutto, Arugula, Red onion, Garlic Aioli on a Brioche Bun. **16**

### **HUMMUS**

House made Hummus, Olive Oil, Pepitas, Sumac, Served with Crudité and Pita. **10**

### **SPRING VEGGIE CHICKEN SALAD**

Cucumber, Avocado, Radish, Scallion, Tomato, Mixed Greens, Grilled Chicken, Yoghurt Dressing. **15**