

BARBECUE PLATES WITH 2 HOUSE MADE SIDES

THREE MEAT PLATE \$20.50

BIG E'S BRISKET PLATE \$19.00

TWO MEAT PLATE \$17.50

ONE MEAT PLATE \$13.50

CHOICE OF MEATS

PRIME BRISKET

ST. LOUIS STYLE RIBS

PULLED PORK

SMOKED CHICKEN/TURKEY

SAUSAGE

PORK BELLY BURNT ENDS

SIDES \$4

COLESLAW COUNTRY STYLE BEANS

POTATO SALAD STREET CORN

GREEK PASTA SALAD SMOKED AU GRATIN

BROCCOLI SALAD GREEN BEANS

GARDEN SALAD SMOKED TOFU

MAC & CHEESE

SANDWICHES SERVED WITH CHIPS

SLICED BRISKET \$13

CHOPPED BEEF \$12

PULLED PORK \$11

SMOKED TURKEY \$11

SAUSAGE WRAP \$9

STARTERS

DESSERTS

PEACH PORK BELLY BURNT ENDS	5 FOR \$10 10 FOR \$18	CHEESECAKE	\$6
		BANANA PUDDING	\$7

CHEF E.Z.'S TASTY RIB \$12 APPETIZER \$8

SMOKED ARTICHOKE & \$12 TEXAS SIZED BROWNIE \$7

SPINACH DIP COBBLER (SEASONAL) \$8



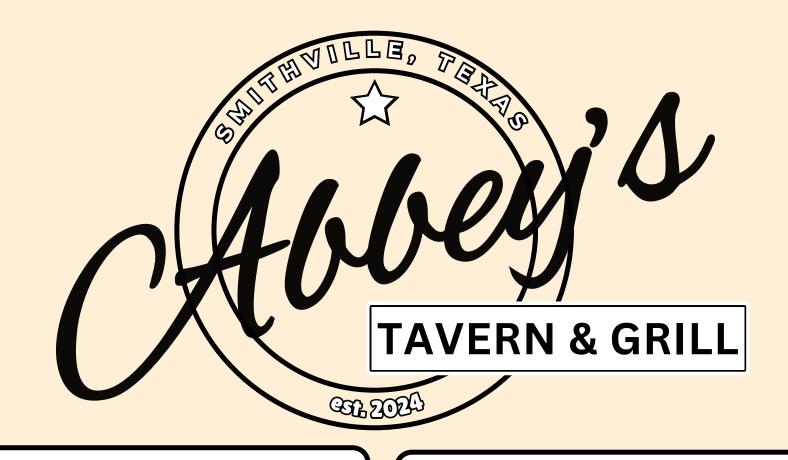
BY THE POUND

ONE LB/HALF LB

BRISKET \$28/\$15 PULLED PORK \$20/\$11

SLICED TURKEY \$22/\$12

SMOKED SAUSAGE \$9/LINK SMOKED CHICKEN \$10 HALF BIRD



TACOS GLOBALLY INSPIRED COMFORT FOOD, TWO TO AN ORDER

JAMAICAN JERK CHICKEN \$14

A taste of the Caribbean with our marinated chicken flavorful house-made jerk sauce, served with a crunchy jicama coleslaw, and our mango pico de gallo

KOREAN KIMCHI STEAK \$15

Tender bulgogi marinated beef, slow roasted and served with tangy house-made kimchi, cilantro and a sweet chili Aioli

CHICKEN CANTINA \$13.50

Smoked chicken seasoned with traditional Tex-Mex flavors, smothered in melty cheese, grilled to crispy. Served with house-made dipping sauces. Soon to be your favorite taco!

HAWAIIAN STYLE SHRIMP \$14.50

Light and flavorful, grilled shrimp with fresh pineapple pico de gallo, shredded cabbage mix, with our house-made Sriracha Aioli.

LOCAL FAVORITES

INSPIRED BY APPETIZERS WITH A TEXAS TWIST

LOADED MAC 'N CHEESE \$13.50

Creamy, delicious mac n cheese, topped with smokey pulled pork, barbecue sauce, pico de gallo, and sriracha aioli Sub Brisket: \$2.00

CHILI CHEESE NACHOS \$12.50

Tortilla chips smothered with our house-made queso sauce, chili, and shredded cheese

STUFFED BAKED POTATO \$14

Smothered in house queso, piled high with smokey pulled pork, house-made bbq sauce, sour cream, and finished with chopped green onions
Sub Brisket or Chopped Beef: \$2.00

ABBEY'S SHRIMP CEVICHE \$11

Fresh and tender shrimp marinated in zesty lime juice and mixed with diced tomatoes, cucumber, onion, and cilantro. Served with creamy avocado and crunchy tortilla chips

TEXAS-SIZED FRITO PIE \$17

Crunchy Frito chips served with house-made beef chili, topped with shredded cheese and sour cream drizzle

SALAD BAR

LARGE BOWL \$7.50 SMALL BOWL \$4

add chicken/turkey \$2.00 Dressings: Ranch, Caesar, Italian, Balsamic

Spring mix and Romaine with your choice of fixings including cucumbers, thinly sliced red onions, broccoli, cherry tomatoes, cheese, and croutons.

FROM AROUND SANDWICHES THE WORLD,

SERVED WITH A SIDE OF CHIPS

HOT ITALIAN

\$15.50

Genoa salami, thinly sliced prosciutto, black forest ham, provolone cheese, melty mozzarella, pepperoncini's with a basil pesto aioli on a toasted ciabatta bun.

TURKEY AVOCADO W/ CHIPOTLE AIOLI

\$13.50

A hearty sandwich with tender smoked turkey and creamy avocado, topped with a spicy chipotle aioli for a little kick.

EL CUBANO

\$14

Traditional Cuban sandwich filled with ham, smokey pulled pork, Swiss cheese, Abbey's house-made pickles, and mustard on a Cuban style Baguette, panini pressed until hot and melty.

TURKEY BACON RANCH \$14

A classic sandwich with turkey, lettuce sliced tomatoes and red onion, crispy bacon, and creamy buttermilk ranch dressing.

KIDS MENU

ABBEY'S HOMEMADE QUESADILLA \$7.50 add chicken \$2.00

BUTTER NOODLES \$5 add chicken \$2.00

MAC 'N CHEESE

\$7

HOURS OF OPERATION

MONDAY - TUESDAY: CLOSED

WEDNESDAY-FRIDAY: 4:00 PM - 10:00 PM SATURDAY: 11:00 AM - 10:00 PM

SUNDAY: 11:00 AM-9:00 PM
TO GO AVAILABLE!

CALL 512-237-1119

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