



SMALL PLATES

- 16 **chicken dumplings** ground chicken, leeks, garlic confit, chicken stock, celeriac, pecorino, celery hearts
13 ***tofu chorizo sope** queso, crema, cilantro, pickled fresno chile, black bean, lime
15 **smoked country ham** braised Chestnut Cliff heirloom beans, corn bread crunch
10 ***apple salad** arugula, goat cheese, pine nuts, parmesan, fried brussel sprouts
21 **tuna crudo** chili crunch, pickled jicama, avocado, pork rinds, sesame, scallions
18 ***cheese plate** our finest selection of cheeses with garnishes
16 ***duck nachos** avocado, goat cheese, sweet soy, pickled chile
13 ***asian noodles** carrots, scallions, mushrooms, asparagus, peanuts, angel hair, garlic-ginger sauce
9 ***cheese curds** butterkase cheese, panko-chile salt crust
17 **shrimp asiago** lemon, garlic, butter, grilled baguette

LARGE PLATES

- 28 **bacon noodles** sweet corn broth, house ramen noodles, smoked bacon, egg, scallion, fried shallots
49 **blackened scallops** cauliflower rice, charred broccolini, carrot-mango sauce, crisp prosciutto
38 **pork belly & shrimp** braised pork belly, sauteed shrimp, aged cheddar grits, cajun cream sauce
36 **grilled mahi** jerk glaze, watermelon molasses, caramelized plantain rice, cashew, pickled onions
26 ***butternut squash ravioli** mozzarella, pine nut, sage, sweet corn butter, marinated radish
32 **hot chicken** Social classic, crisp boneless half chicken, hoe cake, collard greens, sorghum
53 **snake river farms flat iron steak** american wagyu seared and sliced, mushroom bread pudding, roasted mushroom broth, sherry glazed carrots

DESSERT

- 10 **chambord crepes** raspberries, vanilla cream
11 **warm chocolate cake** salted caramel *please allow at least 20 minutes
12 **blood orange tart** cremuex, yogurt, strawberry jellies, lemon

**vegetarian or can be made vegetarian | please advise of any allergies as not all ingredients are listed*

**please note that 20% service is included on all checks*

AFTER DINNER & DESSERT DRINKS

Lafleur Mallet, *Sauternes*, a creamy texture with tropical fruits, lightly sweet | 6

Maxime Trijol Orange, *France*, juice, zest, oils – full and lush orange flavor | 7

B&B, *France*, the classic – Brandy & Benedictine together, sweetly herbal | 8

Mission Angelica, *Glunz Cellars*, port-like body, citrus and spice palate | 10

Zwack, *Hungary*, candied herbs and warm spice, really cozy! | 9

Fernet Branca, *Italy*, barely sweet and strongly herbal with camphor, a true digestif | 6

Warres Otima 20-year Port, cherry and golden raisin, hazelnut and orange pith | 13

Quinta do Noval 40-year Port, dark raisin syrup, light caramel, toasted zest | 25

Malomado Smoked Malbec Port, deeply sweet, evocatively smoky | 8

OUR SOURCES {we support our local farm community}

Ten Men Farms (Pecatonica, IL)

beautiful farm fresh eggs

Anderson Organics (Caledonia, IL)

bountiful organic produce and super friendly people

McKenna Berkshires (Capron, IL)

Joe McKenna and family raise amazing hogs that we get whole every week

Hazzard Free Farms (Pecatonica, IL)

grains and produce, we have been working with Andy for 5 years

Chestnut Cliff Farm (Freeport, IL)

Phil & Pat grow simple honest produce

Van Laar's Fruit Farm (Capron, IL)

the Van Laar clan provides our honey, eggs, produce, and wheat berries

Raines Honey Farm (Davis, IL)

pure raw unfiltered honey

Eickman's Processing Company (Seward, IL)

supply much of our beef and process our whole animals from other farmers

DINNER HOURS :

Tue – Sat: 5pm – 1pm | Closed Sunday & Monday | Bar Open Late

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