



SMALL PLATES

- 10 *apple salad arugula, goat cheese, pine nuts, parmesan, fried brussel sprouts
- 19 seared yellowfin tuna cucumber, jicama, sesame, lemon, chile, miso
- 9 *cheese curds butterkase cheese, panko-chile salt crust
- 17 *cheese plate our finest selection of cheeses with garnishes
- 9 *fried green beans miso dip, toasted sesame, grilled lime
- 12 lemon chicken & mushroom crepe garlic, dijon mustard, crimini mushrooms, white cheddar
- 16 *duck nachos avocado, goat cheese, sweet soy, pickled chile
- 13 *asian noodles carrots, scallions, mushrooms, asparagus, peanuts, angel hair, garlic-ginger sauce
- 25 blackened scallops carrot mango sauce, crisp prosciutto
- 16 shrimp asiago lemon, garlic, butter, grilled baguette

LARGE PLATES

- 24 *broccoli tempura peri peri sauce, saffron rice, miso caramel (vegan)
- 34 pork belly & jalapeno waffle slow roasted McKenna pork, black raspberry gastrique, peanut-kale slaw
- 43 alaskan halibut pan roasted, jasmine rice, vermouth-dill cream sauce, wilted kale and asparagus
- 21 *butternut squash ravioli mozzarella, pine nut, sage, sweet corn butter, marinated radish
- 30 hot chicken Social classic, crisp boneless half chicken, hoe cake, collard greens, sorghum
- 41 beef tenderloin parsnip & garlic confit gratin, bacon-red wine demi, charred broccolini, carrot puree

DESSERT

- 10 chambord crepes raspberries, vanilla cream
- 11 warm chocolate cake salted caramel *please allow at least 20 minutes
- 10 orange-coriander brulee burnt custard, Ten Men Farm eggs

**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

abreo restaurant | 515 e. state st | rockford, il 61104 | 815.968.9463 | www.abreorockford.com