

WELCOME BACK!!



We're so excited to finally be able to serve you a meal on real plates! Sit back, relax, and enjoy your time with us. We only ask that you help us to follow the guidelines we've been given for keeping everyone safe and healthy.

- Please wear your mask when communicating with staff or any time not at your table
- Please respect others personal space and practice social distancing
- Please note that 20% Service will be added to all checks
- Please know we are so happy to have you here with us!

Winter Menu 2020

As we enter the Winter and approach our 16th year at Abreo, we thought it would be fun to dive into the history of your favorite dishes along with some new seasonal additions. Please enjoy

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
- 6 ***butternut squash bisque** parsnips, apples, sour cream, scallions
- 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
- 21 **blackened scallops** carrot mango sauce, crisp prosciutto
- 16 **shrimp asiago** lemon, garlic, butter, grilled baguette

LARGE PLATES

- 25 **smoked beef ragu** tomato, garlic, parmesan, garlic, butter, house made pasta
- 32 **shrimp & grits** house smoked bacon, tomato cream, trinity, house tobasco
- 29 ***mushroom & asparagus risotto** white wine, garlic, parmesan, asiago, white truffle oil
- 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, whipped winter squash

DESSERT

- 10 **chambord crepes** raspberries, vanilla cream
- 11 **warm chocolate cake** salted caramel *please allow at least 20 minutes
- 10 **coffee chess pie** burnt custard, lemon mousse

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

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

PATIO SEASON EXTENDED !

During this time, we know how important outdoor dining has become for many people. So, we have decided to invest in ours. We have installed commercial heaters totaling 225,000 BTU's of heat and covering over 400 sq feet of space, meaning our entire Patio Seating area! Now accepting reservations. PRO TIP: dress in layers, everyone's warmth threshold is different. Be prepared to dine under the stars well into Fall & Winter 2020.

OUR SOURCES {we support our local farm community}

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 :

Mon – Sat : 4pm – 9pm | Closed Sunday

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