



ABC Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Market Table

ITEM	PRICE
Roast Carrot and Avocado Salad crunchy seeds, creme fraiche, and citrus	\$21.00
Kale Salad roasted squash, red apple, mustard vinaigrette	\$19.00
Chicory Salad peppercorn vinaigrette, boquerones, urfa chili breadcrumbs, meyer lemon	\$24.00
Add Salmon Addition of Grilled faroe island salmon to salad	\$14.00

Appetizers

ITEM	PRICE
Peekytoe Crab Toast With lemon aioli.	\$26.00
Pretzel Dusted Calamari Spicy tomato and mustard aioli.	\$22.00

Whole Wheat Pizzas

ITEM	PRICE
Black Truffle Fontina and farm egg.	\$29.00
Tomato Mozzarella and basil.	\$20.00
Mushroom Parmesan, oregano, and farm egg.	\$27.00
Spinach Goat cheese and herbs.	\$23.00
Brussel sprouts spicy pine nut, parmesan aged balsamic	\$25.00

Entrées

ITEM	PRICE
Faroe Island Salmon maitake mushrooms, market leeks, chili-garlic emulsion	\$38.00
Grass-Fed Beef Cheeseburger Herbed mayonnaise, pickled jalapeño, and hand cut fries.	\$27.00
Black Sea Bass fragrant citrus broth, spinach, sweet potato confit	\$42.00
Fried Organic Chicken Rainbow Swiss chard and habanero hot sauce butter.	\$34.00
Wood Oven Roasted Maine Lobster Oregano, lemon-chili vinaigrette.	\$60.00
Housemade Ricotta Ravioli Herbs and San Marzano tomatoes.	\$28.00

ITEM	PRICE
chestnut gigli pasta wild mushroom, leek parmesan cheese and urfa chili	\$27.00
roasted duck breast yuzu-mandarin glaze, farro honeynut squash mustard	\$43.00
Sides	
Mashed Potatoes with Sea Salt	\$12.00
House Cut Fries Herbs and garlic.	\$12.00
4 oz. side of ABC Kitchen Signature Herbed Mayonnaise	\$3.00
Charred Broccolini, Dukkah Dressing, Anise, Hyssop	\$12.00
Agave based place setting Agave based fork, knife, spoon and full sized napkin	\$2.00
Desserts	
Chocolate Cake Malted chocolate ganache and toasted marshmallow icing.	\$15.00
Caramel Popcorn Sundae Salted caramel ice cream, candied peanuts and popcorn whipped cream, and hot fudge.	\$19.00
Cookie Plate pecan cranberry sable, caramel swirl brownie, snickerdoodle, brown butter chocolate chip, oatmeal sandwich cookie	\$15.00
Entrées	
Grass-Fed Beef Cheeseburger Herbed mayonnaise and pickled jalapeños.	\$27.00
Appetizers	
Peekytoe Crab Toast With lemon aioli.	\$26.00
Pretzel Dusted Calamari Spicy tomato and mustard aioli.	\$22.00
Whole Wheat Pizzas	
Black Truffle Three cheese and farm egg.	\$29.00
Tomatoes Mozzarella and basil.	\$20.00

ITEM	PRICE
Mushrooms Parmesan, oregano, and farm egg.	\$27.00
Spinach Goat cheese and herbs.	\$23.00
Salads	
Roast Carrot and Avocado Salad Crunchy seeds, creme fraiche, and citrus additions.	\$21.00
Sides	
Agave based place setting Agave based fork, knife, spoon and full sized napkin	\$2.00
Starters	
Peekytoe Crab Toast with lemon aioli	\$26.00
Butternut Squash minestrone saffron, meyer lemon sourdough croutons	\$17.00
Pretzel Dusted Calamari spicy tomato, mustard aioli	\$22.00
Salads	
Kale Salad roasted squash, red apple and mustard vinaigrette	\$19.00
Roasted Carrot and Avocado crunchy seeds, creme fraiche, citrus	\$23.00
Chicory Salad peppercorn vinaigrette, boquerones, urfa chili breadcrumbs, meyer lemon	\$24.00
Entrees	
House Roasted Turkey Sandwich applewood smoked bacon, jalapeno	\$26.00
Grass-Fed Beef Cheeseburger herbed mayonnaise, pickled jalapeno	\$27.00
Black Sea Bass fragrant herbal broth , confit sweet potatoes, spinach	\$42.00
Lobster wood oven roasted maine lobster, oregano, lemon-chili vinaigrette	\$60.00

ITEM	PRICE
Maine Lobster Roll mustard aioli, old bay potato chips	\$39.00
Pizzas	
ITEM	PRICE
Brussel Sprouts spicy pine nut, parmesan, aged balsamic	\$25.00
Spinach goat cheese, herbs	\$23.00
Tomato mozzarella, basil	\$20.00
Mushrooms parmesan, oregano, farm egg	\$27.00
Black Truffle fontina, farm egg	\$27.00
Sides	
ITEM	PRICE
Roasted Sprouting Broccolini dukkah dressing, anise hyssop	\$12.00
Hand Cut Fries herbs and garlic	\$12.00
Protein addition:	
ITEM	PRICE
Side of grilled Salmon	\$14.00
Side of grilled chicken paillard	\$12.00
Desserts	
ITEM	PRICE
Chocolate Layer Cake malted milk chocolate ganache, toasted marshmallow	\$15.00
Cookie Plate matcha almond shortbread, chocolate crinkle brown butter chocolate chip, oatmeal sandwich, snickerdoodle	\$15.00
Caramel Popcorn Sundae salted caramel ice cream, candied peanuts & popcorn, whipped cream, hot fudge	\$19.00