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ABC Kitchen

Menu Prices — October 24, 2026

ABC Kitchen menu with prices in United States, updated March 2022: 59 items across 11 categories, prices from $2.00 to $60.00.

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ABC Kitchen Menu with Prices (United States)

ABC Kitchen menu with prices in United States, updated March 2022: 59 items across 11 categories, prices from $2.00 to $60.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/abc-kitchen

Menu categories: Market Table · Appetizers · Whole Wheat Pizzas · Entrées · Sides · Desserts · Salads · Starters · Entrees · Pizzas · Protein addition:

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**

ITEM	PRICE
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**
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

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE
Grass-Fed Beef Cheeseburger Herbed mayonnaise and pickled jalapeños.	**$27.00**

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 Three cheese and farm egg.	**$29.00**
Tomatoes Mozzarella and basil.	**$20.00**
Mushrooms Parmesan, oregano, and farm egg.	**$27.00**
Spinach Goat cheese and herbs.	**$23.00**

Salads

ITEM	PRICE
Roast Carrot and Avocado Salad Crunchy seeds, creme fraiche, and citrus additions.	**$21.00**

Sides

ITEM	PRICE
Agave based place setting Agave based fork, knife, spoon and full sized napkin	**$2.00**

Starters

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE
House Roasted Turkey Sandwich applewood smoked bacon, jalapeno	**$26.00**

ITEM	PRICE
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**
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**