



The Emporium Café at Abbey Farms

Weekday Menu

Abbey Farms is a unique agritourism farm in Aurora, Illinois – but we like to think of ourselves as a family fun destination! Abbey Farms has been growing memories for nearly 75 years. We offer our annual Pumpkin Daze festival with its corn maze, pumpkin patch, and outdoor attractions in mid-September through Halloween. Starting in Mid-November and running through Christmas Eve we have our Holiday/Winter celebration, specializing in dozens of acres of U-Cut and pre-cut Christmas trees along with our famous Christmas retail store.

Starting this year, we offer you our new Spring and Summer offerings, including special events like Honey Day, Corn Fest, Dog Daze, Family Fun weekend, and others throughout the season. Watch for new flavors of our farm-made doughnuts, too.

And now we open our brand-new café, including farm-made lunches, ‘chill out’ times, and weekend brunches all designed and prepared by our on-location chef and his team.

And coming soon – apple orchards and strawberry patches.

It all started in the 1930s when the monks of Marmion Abbey settled here and began growing trees – then opened to the public for the first time in 1949. Abbey Farms is a working, non-profit farm – with all proceeds benefiting the monks and their mission. We are a proud member of the Marmion community and support all the efforts of the school, the church, and the Abbey (where the monks live).

We are non-profit so we depend on word-of-mouth marketing. So, if you enjoy yourself, please tell your friends by taking pictures of your visit, post on your Facebook page, and tag us. Stay up to date on the comings-and-goings here on the farm by going to our website, www.AbbeyFarms.org or just keep coming back week after week.

The Emporium Café at Abbey Farms

Served Wednesday-Friday 11-3

SHAREABLES

Garlic Parmesan Pretzel – 2 warm garlic parmesan pretzels served with a farm-made marinara sauce. \$9.29 **Veg**

Bruschetta Plate - Six toasted baguette slices topped with a farm-made mixture of fresh tomatoes, garlic, basil, parmesan cheese, and olive oil. Finished with a drizzle of balsamic glaze. \$9.79 **Veg with no cheese**

Spinach Artichoke Dip – Warm spinach artichoke dip dusted with parmesan cheese and served with Pita triangles and toasted baguettes. \$10.79

Quesadillas – Diced green peppers, and shredded cheddar cheese pressed between a flour tortilla. Served with a side of sour cream and farm-fresh Pico de Gallo. \$7.29
Add seasoned chicken \$4.00

Poutine from the Farm – Seasoned French fries covered in a meat gravy, with white cheese curds and topped with sliced green onions. \$9.29

Charcuterie Board – Mixed cheeses & meats, pickled vegetables, and marinated olive mixture. Served with toasted baguettes and assorted crackers. \$18.29

FLATBREADS Add \$1.00 for gluten free flatbread

Buffalo Chicken – A layer of farm-made buffalo sauce topped with chicken strips, shredded mozzarella cheese, blue cheese crumbles, and sliced green onions. Finished with a drizzle of ranch dressing. \$16.29

Chicken Spinach Alfredo – A layer of farm-made Alfredo sauce topped with sliced chicken breast, shredded mozzarella cheese, baby spinach, parmesan cheese, and chili flakes. \$16.29

Mediterranean Veggie – A layer of pesto sauce topped with shredded mozzarella cheese, feta cheese, sliced red onion, sliced black olives, sundried tomatoes, and baby spinach. Finished with a drizzle of balsamic glaze. \$16.29 **Veg**

Caprese – A layer of pesto sauce topped with sliced tomatoes, shredded mozzarella and fresh mozzarella cheese, and baby arugula. Finished with a drizzle of balsamic glaze. \$16.29 **Veg**

Cheese Flat – A layer of farm-made marinara sauce topped with shredded and fresh mozzarella cheese, parmesan cheese. Finished with Italian herbs. \$16.29 **Veg**

SALADS

Abbey Farms Chopped Salad – Chopped Romaine lettuce mixed with Ditalini pasta, red cabbage, tomatoes, green onions, bacon crumbles, blue cheese crumbles, and diced chicken. Served with a farm-made sweet Italian dressing. \$14.29

Classic Wedge Salad – Wedge of Iceberg lettuce topped with bacon crumbles, diced tomatoes, blue cheese crumbles, and green onions. Served with a farm-made blue cheese dressing. \$10.29

SANDWICHES **Gluten Free buns or bread available**

All served with French Fries

California Fried Chicken – Fried chicken breast, peppered bacon, mashed avocado, sliced tomatoes, and shredded lettuce served on a Brioche bun. Comes with a side of farm-made spicy yogurt dressing. \$13.79

Grilled Chicken Gyro – Grilled Pita stuffed with grilled chicken, baby spinach, feta cheese, diced tomatoes, sliced red onion, and cucumber. Comes with a side of farm-made Tzatziki sauce. \$14.79

The Abbey Farms Burger – Beef patty, peppered bacon, and American cheese topped with a fried egg on a Brioche bun. Lettuce, tomato, and a pickle served on the side. \$13.79

Patty Melt – Beef patty, caramelized onions, Swiss and American cheeses served on toasted marble rye. Served with 1000 Island dressing on the side. \$12.79

Classic Reuben – Thinly sliced corned beef, farm-made sauerkraut, Swiss cheese, and 1000 Island dressing served on marble rye. \$15.29

Fried Fish – Lightly breaded cod fillet served with farm-made tartar sauce on a Brioche bun. Lettuce, tomato, and a pickle served on the side. \$14.79

Bratwurst – Grilled brat smothered in farm-made sauerkraut served on a warm torpedo bun. Comes with a horseradish cream on the side. \$9.29

KIDS MENU

4 Chicken Tenders and Fries \$8.29

Grilled Cheese and Fries \$7.29

Hot Dog and French Fries \$6.79

NON-ALCOHOLIC DRINKS \$3.00

Coke, Diet Coke, Coke Zero, Sprite,
Lemonade, Iced Tea, Cranberry Juice
Coffee, Decaf Coffee, Hot Tea

ALCOHOLIC DRINKS \$9.00

Abbey Farms Beers (Dubbel, Tripel, Quad)
Abbey Farms Wine (Chardonnay & Cabernet)
other Wines Sauvignon Blanc, Pinot Grigio
Sweet Riesling, Rose, Pinot Noir, Cabernet
Abbey Farms Pomegranate Champagne Spritzer

Chillin On the Farm Afternoons

Served Wednesday-Friday from 3-5

Appetizers

Muffuletta Pinwheels – Olive tapenade, oregano, cream cheese, garlic, thinly sliced ham and salami, and mozzarella cheese wrapped in a flour tortilla. \$9.29

Cucumber Basil Tea Sandwiches – Thinly sliced cucumbers, cream cheese, chives, served on mini rye bread with diced tomato and basil leaves. \$9.29

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Abbey Farms Wines (Chardonnay & Cabernet)

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Pinot Grigio, Rose, Pinot Noir, Cabernet

Abbey Farms Pomegranate Champagne Spritzer

Peach Bellini

Vodka & Cranberry, Screwdriver