

Back Abbey

128 Oberlin Ave 91711-4620 · +19096252642 · Updated: Jan 14, 2026

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APPETIZERS 6

Soft Bavarian Pretzel **\$4.00**

served with augustijn aioli

Charcuterie Platter **\$12.00**

a selection of cured meats from around the world. served with lemon and pickled onions with sliced baguette.

Olives And Nuts **\$7.00**

assorted greek and italian olives with salt roasted marcona almonds.

Pan Seared Crab Cakes **\$12.00**

topped with creole creme fraiche and served with our sweet persian cucumber salad

Cheese Platter **\$12.00**

an assortment of three artisan cheeses with honeycomb, marcona almonds and sliced gala apples with sliced baguette.

The Ploughman **\$18.00**

an assortment of three charcuteries & two cheeses. paired with salad, fruit & pickled vegetables. served with a fresh baked baguette

SOUP OF THE DAY 1

Soup Of The Day **\$6.00**

soup served with sliced baguette and irish butter (green split pea with bacon shown)

SALADS 5

Seasonal Salad **\$10.00**

mixed heirloom tomatoes, on a bed of baby arugula, rainbow swiss chard & pickled red onions. dressed in our sherry shallot vinaigrette.

The Man Salad **\$12.00**

sliced grilled beef tenderloin, mixed greens, peppadew peppers, sliced red onions and feta cheese. dressed in our homemade sundried tomato vinaigrette

Bistro Frisee Salad **\$9.00**

frisee lettuce tossed with apples, toasted pecans, grapes, bacon lardons, fourme d'ambert cheese and a soft poached egg

Pub Salad **\$6.00**

little gems and mixed organic greens with our homemande brioche croutons. dressed in our sun-dried tomato vinaigrette.

Schnitzel **\$12.00**

breaded pork loin fried in duck fat. topped with a sweet & tangy salad of endives, arugula, frisee, red grapes & red sweet sauerkraut. dressed in our apple cider vinaigrette

POMMES FRITES 1

Pommes Frites

fresh kennebec potatoes fried once in duck fat and once in soybean oil, then served with horseradish chive sauce, roumelade and ketchup

AVAILABLE OPTIONS

Half Order: \$5.00

Full Order: \$8.00

STEAK 1

12oz Dry-aged Bone-in Rib Eye

\$28.00

topped with maitre d' butter. served wth pomme frites & a watercress salad

HAMBURGERS 4

The Back Abbey

aged gouda, mustard aioli, caramelized onion, niman ranch bacon, & micro greens served on a brioche bun

The Backyard

green leaf lettuce, red onion, roma tomatoes, pickle & 1-year-aged cheddar cheese served on a brioche bun with a side of red remy

Seasonal Burger

slices of assorted heirloom tomatoes, anaheim & poblano peppers, rainbow swiss chard, manchego cheese and our red chili aioli

Grilled Vegetable Burger

grilled portabello mushroom, zucchini, red bell peppers & eggplant layered with feta cheese & herbed verde, served on a brioche bun

SANDWICHES 4

The Tip

\$12.00

grilled beef tenderloin, thinly sliced. served on a toasted roll with carmelized onions and st. agur (french bleu cheese) creme fraiche

Bratwurst Sausage Sandwich

\$8.00

with grilled peppers & onions

Hot Link Sausage Sandwich

\$8.00

with grilled peppers & onions

Prosciutto San Danieli Sandwich

\$12.00

served on a baguette with french butter & arugula

MUSSELS 1

Traditional Belgium Style Mussels

\$12.00

traditonal belguim style mussels, steamed in butter, garlic, leeks, lemon zest, parsley, cream & white wine. served with sliced baguette & irish butter

DESSERTS 2

Fresh French Beignets

AVAILABLE OPTIONS

served with powdered sugar, belgium dark chocolate, or seasonal fruit.

\$12.00

Add Seasonal Fruit For Only: \$2.00

Deconstructed Cheesecake

\$12.00

three different flavors of cheesecake with sweet butter "crookies"