

AVERY

BAR + BRASSERIE



DINNER



CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS ON
THE HALF SHELL

STARTERS + SHARES

DUCK RILLETTE – 12

*pâté of duck confit,
whole grain mustard, herbs,
grilled acme baguette,
cornichons*

STEAK TARTARE – 21

*hand-cut steak, shallot,
cornichons, quail egg,
fresh horseradish,
house potato chips*

CHEESE + CHARCUTERIE

*daily selection of meats and
cheeses, acme baguette, fruits
and nuts, whole grain mustard,
cornichons
choice of five - 24*

SIDES

HAND-CUT FRIES – 9

SAUTÉED SPINACH – 9

POTATO PURÉE – 9

APPETIZERS

MIXED GREEN SALAD 11
*seasonal mix of baby lettuces, micro greens, herbs,
sherry vinaigrette*

ROASTED BEET NAPOLEON 15
*green apple, chèvre goat cheese, crème fraîche, micro intensity,
pine nuts, apple and beet juice vinaigrette*

ENDIVE & PEAR SALAD 16
*belgium endive, bosc pear, frisée, danish bleu cheese,
warm pancetta, toasted pecans, white balsamic vinaigrette*

CRISPY BABY ARTICHOKES 18
*white bean purée, aged parmesan, lemon confit,
micro greens, artichoke vinaigrette*

GRILLED AHI 19
*remesco sauce, black olive tapenade, haricot verts, pickled egg,
micro greens, anchovy vinaigrette*

GRILLED SCALLOP AND SHRIMP “CEVICHE” 21
*orange and grapefruit supremes, avocado, jalapeño,
lime vinaigrette, cilantro, micro cilantro*

HANDMADE PASTAS + GRAINS

POTATO GNOCCHI 18
brown butter, sage, parmesan, pecorino

RICOTTA RAVIOLI 24
*parmesan broth, roasted tomatoes, herb oil, pecorino,
parmesan, herbs*

LAMB RAGOUT 28
*braised boise river lamb, fresh pappardelle,
pecorino, parmesan, ricotta*

ENTREES

PAN-ROASTED MARY'S CHICKEN 29
*half chicken, potato, swiss chard, shiitake mushrooms,
pancetta, chicken jus*

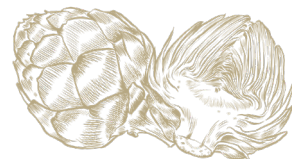
SOLE MEUNIÈRE 32
*crushed potatoes, haricot verts, capers,
toasted pecans, beurre blanc, herbs, lemon*

CIOPPINO 39
*saffron broth, chorizo, scallops, shrimp, cod,
grilled acme baguette*

PAN-ROASTED SCALLOPS AND PORK BELLY 42
*cauliflower purée, beluga lentils, brussels sprout leaves,
shiitake mushrooms, gastrique*

BEEF DUO 49
*grilled six ounce new york strip, braised shortribs,
potato purée, sautéed spinach, bordelaise sauce*

AVERY CASSOULET 49
*braised boise river lamb, duck confit leg, pork belly,
white beans, housemade toulouse sausage, roasted garlic,
acme baguette (serves 1-2)*



non-obligatory 25% gratuity added to parties of 6 or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase risk of foodborne illness*





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