

AVERY

BAR + BRASSERIE



DINNER



CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS ON
THE HALF SHELL

CAVIAR

TABLE 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 – 11

SAUTÉED SPINACH – 11

POTATO PURÉE – 11

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 ARTICHOKE 18

*white bean purée, aged parmesan, lemon confit,
micro greens, artichoke vinaigrette*

HOUSE-SMOKED SALMON + CAVIAR 29

potato galette, crème fraîche, idaho springs white sturgeon caviar

GRILL

JUMBO ASPARAGUS 15

preserved tomatoes, herbs, 18 year old balsamic vinegar

GRILLED AHI 21

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

GRILLED SCALLOP AND SHRIMP "CEVICHE" 23

citrus, salad, avocado, jalapenos, cilantro, thai lime vinaigrette

GLAZED PORKBELLY 25

grilled asparagus, gastrique, aged balsamic

NEW YORK STRIP 49

au poivre

HANDMADE PASTAS + GRAINS

RICOTTA RAVIOLI 25

*parmesan broth, roasted tomatoes, asparagus,
lemon confit, basil oil*

MUSHROOM BOLOGNESE GNOCCHI 27

soffritto, shiitake, portabella, pecorino, parmesan, parsley

LAMB RAGOUT 29

*braised boise river lamb, fresh pappardelle,
pecorino, parmesan, ricotta*

ENTREES

PAN-ROASTED MARY'S CHICKEN 29

potato purée, chicken jus

SOLE MEUNIÈRE 32

*crushed potatoes, haricot verts, capers,
toasted pecans, beurre blanc,*

AVERY CIOPPINO 38

*saffron broth, chorizo, bell peppers, tomato, corn, scallops, shrimp,
cod, grilled acme baguette with roasted garlic butter*

BEEF DUO 54

*grilled filet mignon, braised shortrib, black truffles
potato, sautéed spinach, bordelaise*

AVERY CASSOULET for one - 32 | for two - 58

*boise river lamb, duck confit, pork belly, white beans,
housemade toulouse sausage, roasted garlic, acme baguette*

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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