

AVERY

BAR + BRASSERIE



DINNER

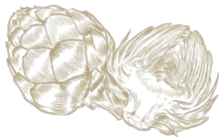


CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS
ON THE HALF SHELL



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 17

belgium endive, bosc pear, frisée, danish bleu cheese,
warm pancetta, toasted pecans, white balsamic vinaigrette

CRISPY BABY ARTICHOKES 19

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

GRILLED AHI NIÇOISE 21

remesco sauce, black olive tapenade, haricot verts,
grilled fingerling potato, pickled egg, micro greens,
anchovy vinaigrette

GRILLED SCALLOP AND SHRIMP “CEVICHE” . 23

avocado, grapefruit and orange supremes, jalapenos,
lime vinaigrette

TABLE SHARES

RILLETTE – 15

whole grain mustard, herbs,
grilled acme sourdough,
cornichons

STEAK TARTARE – 21

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



ENTREES

HOUSEMADE RAVIOLI 26

ricotta, spring peas, roasted tomatoes, micro basil, parmesan

LAMB RAGOUT 32

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

PAN-ROASTED HALIBUT 38

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

SEAFOOD CIOPPINO 42

sea scallops, shrimp, cod, little neck clams, saffron broth,
corn, chorizo, grilled acme sourdough

BEEF DUO 54

filet mignon, braised short rib, boulangère potato,
swiss chard, black truffles, bordelaise

AVERY CASSOULET 34

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



SIDES

11

HAND-CUT FRIES

SAUTÉED SPINACH

POTATO PURÉE

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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