



AVERY

BAR + BRASSERIE



DINNER



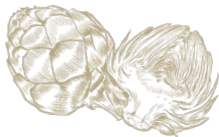
CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS
ON THE HALF SHELL

CAVIAR



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 18
*potato galette, crème fraîche, pickled red onion, capers, micro-
greens*
ADD \$25: seven grams of idaho springs white sturgeon caviar

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

GRILLED PORKBELLY 28
*grilled jumbo asparagus, grilled fingerling potato,
apple cider gastrique*

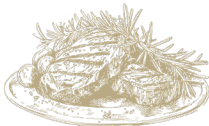
LAMB RAGOUT 32
*braised boise river lamb, fresh housemade pappardelle,
pecorino, parmesan, ricotta*

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 for one 32 / for two 58
*boise river lamb, confit, pork belly, white beans,
housemade toulouse sausage, roasted garlic, acme baguette*



SIDES

HAND-CUT FRIES – 11

SAUTÉED SPINACH – 11

POTATO PURÉE – 11

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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