



AVERY

BAR + BRASSERIE



DINNER

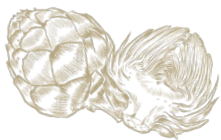


CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS
ON THE HALF SHELL



APPETIZERS

MIXED GREEN SALAD 12
*seasonal mix of baby lettuces, micro greens, herbs,
sherry vinaigrette*

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

ROASTED BEET NAPOLEON 14
*green apple, ch  vre goat cheese, cr  me fra  che, micro intensity,
pine nuts, apple and beet juice vinaigrette*

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

GRILLED AHI NI  OISE 22
*romesco sauce, black olive tapenade, haricot verts,
grilled fingerling potato, pickled egg, micro greens,
anchovy vinaigrette*

SEA SCALLOP "AGUACHILE" 24
*avocado, grapefruit and orange supremes, pickled red onion,
serrano chiles, cilantro*

HANDMADE PASTA

RICOTTA RAVIOLI 24
seasonal vegetables, parmesan, pecorino, herbs, brodo

LAMB RAGOUT 28
*braised boise river lamb shank, papparadelle, herbs,
pecorino, parmesan, ricotta*

ENTREES

BOISE RIVER LAMB BURGER 24
*pickled red onion, feta, fris  e, tomato chutney, tzatziki,
acme potato roll with tiner's potato chips*

PAN-ROASTED HALIBUT 38
*crushed yukon gold potatoes, haricot verts,
capers, buerre monte*

SEAFOOD CIOPPINO 42
*sea scallops, prawns, catch of the day, clams, chorizo,
corn, saffron, grilled acme sourdough*

MOROCCAN DUCK BREAST 36
cous cous, chickpeas, tomato chutney, duck jus

BEEF BOURGUIGNON 28
*braised shortribs, heirloom carrots, fingerling potato,
cippolini onions, shiitake mushrooms*

AVERY CASSOULET 34 | 52
*duck confit, lamb, housemade toulouse sausage,
flageolet beans, grilled acme sourdough*

STEAKS

GRILLED WAGYU ONGLET 32
balsamic onions, bordelaise

PRIME C  TE DE BOEUF 3.5 per oz
braised cippolini onions, bordelaise

TABLE SHARES

RILLETTE – 15
*p  t   of duck confit,
-whole grain mustard,
herbs, grilled acme sour-
dough,
cornichons*

STEAK TARTARE – 21
*hand-cut prime ribeye,
shallot, cornichons,
quail egg,*

SIDES

9

TRIPLE-COOKED
POMME FRITES

SAUT  ED SPINACH

POMME PUR  E

GRILLED RAPINI

POTATO CROQUETTES

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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