



AVERY

BAR + BRASSERIE



LUNCH



CHILLED SEAFOOD

MP

SHRIMP COCKTAIL

HALF DOZEN OYSTERS
ON THE HALF SHELL



EXTRAS 9

TRIPLE-COOKED
POMME FRITES

SAUTÉED SPINACH

POMME PURÉE

GRILLED RAPINI

POTATO CROQUETTES



SALADS + SHARES

DUCK RILLETTE 15
pâté of duck confit, whole grain mustard, herbs, cornichons, caper berries, pickled red onion, grilled sourdough

AVERY CAESAR 12
baby red and green gem lettuce, croutons, aged parmesan, house caesar dressing
ADD \$8: grilled chicken | **ADD \$12:** grilled ahi

CRISPY BABY ARTICHOKE 18
aged parmesan, baby arugula, artichoke vinaigrette

HOUSE-SMOKED SALMON 21
potato galette, crème fraîche, frisée, arugula, sunny-side up quail egg,

GRILLED AHI NIÇOISE 21
romesco sauce, black olive tapenade, haricot verts, fingerling potato, pickled egg, micro greens, tomato vinaigrette

CHICKEN PAILLARD 24
grilled chicken breast, arugula pesto, frisée, arugula, green apple, toasted pecans, haricot verts
ADD \$3/EA: goat cheese, bleu cheese, parmesan

SANDWICHES + ENTREES

BLAT 15
bacon, lettuce, avocado, tomato, mayo, acme sourdough, with pomme frites or salad

SLAT 15
smoked salmon, lettuce, avocado, tomato, mayo, acme sourdough, with pomme frites or salad

CROQUE MONSIEUR OR MADAME 15 | 18
country ham, gruyère, mornay, acme sourdough, with pomme frites or salad

CLASSIC BURGER 18
house ground beef, acme potato roll, choice of cheese, with pomme frites or salad

FALAFEL BURGER 17
housemade falafel, tomato chutney, pickled red onion, pickled beets, mixed greens, tzatziki, gaston's focaccia

FISH 'N CHIPS 24
fresh alaskan cod, tartar sauce, lemon

STEAK FRITES 28
grilled wagyu onglet, pomme frites, bordelaise

*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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