

AVERY

BAR + BRASSERIE



LUNCH



RAW BAR

SHRIMP COCKTAIL

HALF DOZEN OYSTERS
ON THE HALF SHELL

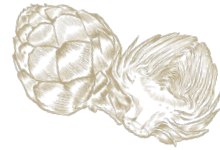


EXTRAS 9

POMME FRITES

SAUTÉED SPINACH

POMME PURÉE



LATE RISER

SCOTCH EGG 11
bacon, frisée, mornay

FRENCH OMELETTE 18
choice of pomme frites or mixed green salad

GOAT CHEESE OMELETTE 21
choice of pomme frites or mixed green salad

SALADS & STARTERS

DUCK RILLETTE 15
duck confit, whole grain mustard, herbs, cornichons, caper berries, pickled red onion, acme bread

GRILLED CHICKEN CAESAR 18
baby red and green gem lettuce, croutons, aged parmesan, house caesar dressing

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

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

LARGE PLATES

CHICKEN PAILLARD 24
grilled chicken breast, arugula pesto, frisée, arugula, green apple, bleu cheese, toasted pecans, haricot verts

BLAT 14
bacon, lettuce, avocado, tomato, mayo, with pomme frites or petite salad

SLAT 16
smoked salmon, lettuce, avocado, tomato, mayo, with pomme frites or petite salad

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

FONDUE BURGER 21
house ground beef, caramelized onions, served on hot plate, classic fondue, with pomme frites or petite salad

AVERY BURGER 18
house-ground beef, special sauce, caramelized onions, lettuce, tomato, pickles, acme bun, with pomme frites or petite salad
+\$3/EA: bleu cheese, cheddar, gruyère, bacon

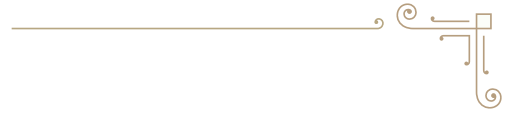
FISH 'N CHIPS 24
fresh alaskan cod, tartar sauce, lemon

CHICKEN PARMESAN 24
house tomato sauce, parmesan, ricotta

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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