

AVERY

BAR + BRASSERIE



DINNER

TABLE SHARES



RAW BAR MP

SHRIMP COCKTAIL
HALF DOZEN OYSTERS
ON THE HALF SHELL

STARTERS

DUCK RILLETTE - 15
whole grain mustard, herbs,
grilled sourdough, cornichons

STEAK TARTARE - 21
hand-cut steak, shallot,
cornichons, quail egg,
fresh horseradish, house
potato chips

MEAT AND CHEESE - 24
chef's selection of
charcuterie and artisanal
cheeses swerved with
house pickle, whole grain
mustard, fruit, nuts,
and grilled acme baguette

see server for daily selection

SIDES

9

HAND-CUT FRIES
SAUTÉED SPINACH
POTATO PURÉE
HARICOTS VERTS
MAC N CHEESE

APPETIZERS

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

BEET & GOAT CHEESE CARPACCIO 15
roasted beets, orange supremes, toasted almonds, creme fraiche,
chèvre, micro greens

ENDIVE & PEAR SALAD 17
belgium endive, pear, frisée, danish bleu cheese, applewood
smoked bacon, toasted pecans, radish, white balsamic and
pear vinaigrette

CRISPY BABY ARTICHOKE 19
aged parmesan, lemon confit, arugula, artichoke vinaigrette

JUMBO CRAB CAKE..... 21
salsa verde, avocado, micro cilantro

GRILLED DAY BOAT SCALLOPS 23
crispy pork belly, brussels sprouts, cauliflower purée, gastrique

FRESH HANDMADE PASTA

RICOTTA RAVIOLI "CACIO E PEPE" 24
parmesan broth, pecorino romano, parmigiano reggiano,
lemon confit, herb oil

FREE FORM MUSHROOM LASAGNA 26
portobello mushroom, ricotta, pecorino romano, parmigiano
reggiano, bechamel, tomato sauce

LAMB RAGOUT 28
tagliatelle, braised boise river lamb shank, vegetables, pecorino
romano, parmigiano reggiano, ricotta, herbs

ENTRÉE

**AVERY FRENCH ONION "BORDELAISE"
BURGER 25**
house ground beef (hanger steak and short rib), 1/2 lb patty,
roasted garlic aioli, dill pickles, frisée, caramelized onions,
gruyère, parmigiano reggiano, bordelaise, served on Acme
brioche bun with hand-cut fries

SOLE MEUNIERE 36
pacific sole, crushed yukon gold potatoes, haricots verts,
lemon caper beurre fondue

BEEF BOURGUIGNON 32
braised short ribs, heirloom carrots, fingerling potatoes,
portobello mushroom, pearl onions, bordelaise

1/2 PAN ROASTED ALL NATURAL CHICKEN 28
choice of one side, lemon confit, chicken jus

DUCK CONFIT CASSOULET 35
long island duck, house made toulouse sausage, pork belly,
boise river lamb, white beans, herbed bread crumbs

SEAFOOD CIOPPINO 39
sea scallops, prawns, alaskan cod, ansots chorizo, spicy saffron
broth, grilled acme baquette

PORK DUO 29
grilled pork belly, housemade bratwurst, braised red cabbage,
buttermilk spaetzle, pickled pear, whole grain mustard jus

12OZ PRIME NY STRIP 54
au poivre, choice of one side

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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