



LUNCH

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**

LATE RISER



**SCOTCH EGG** 11  
*house made sausage, bacon, frisée, mornay sauce*

**FRENCH OMELET** 18  
*grilled acme sourdough, choice of petite salad or hand-cut fries*  
*Add \$3 each: goat cheese, cheddar cheese, spinach, ham, bacon*  
*Add for \$5 each: 1/2 avocado, smoked salmon*

**BACON, EGG, AND CHEESE SANDWICH** 15  
*soft scrambled eggs, white cheddar, acme brioche bun,  
served with mixed greens or hand-cut fries*

SALADS

**MIXED GREENS** 12  
*seasonal mix baby, lettuce, frisée, herbs, sherry vinaigrette*

**BEET AND GOAT CHEESE CARPACCIO** 15  
*roasted beets, orange supremes, toasted almonds, creme fraiche,  
chèvre, sherry vinaigrette, micro green mix*

**GRILLED CHICKEN CAESAR** 21  
*red and green gem lettuce, parmigiano reggiano, house made  
croutons, house caesar, grilled chicken breast*

**CRISPY BABY ARTICHOKE** 19  
*baby arugula, parmigiano reggiano, house made croutons, lemon,  
lemon confit, parsley, artichoke vinaigrette*

**HOUSE SMOKED SALMON** 23  
*potato galette, crème fraîche, frisée, arugula, lemon vinaigrette,  
herbs, sunny-side-up quail egg*

**CHICKEN PILLARD** 25  
*grilled chicken breast, arugula pesto, frisée, arugula, danish blue  
cheese, toasted pecans, haricots verts, pear, white balsamic vinaigrette*

LARGE PLATES

**BLAT** 14  
*bacon, lettuce, avocado, tomato, on acme sourdough, served  
with petite salad or hand-cut fries*

**SLAT** 18  
*house smoked salmon, lettuce, avocado, tomato, on grilled  
acme sourdough, served with petite salad or hand-cut fries*

**CROQUE MONSIEUR/MADAME** 15 / 18  
*country ham, gruyère, mornay sauce, on acme sourdough,  
served with petite salad or hand-cut fries*

**HH CHEESEBURGER** 10  
*house ground beef (hanger steak and short rib), american cheese,  
dill pickle, frisée, served with petite salad or hand-cut fries*

**CHICKEN PARMESAN** 23  
*mozzarella, parmigiano reggiano, panko breaded chicken breast,  
spicy tomato sauce, served in cast iron gratin dish*

**FISH N CHIPS** 25  
*fresh alaskan cod, tartar sauce, lemon, hand-cut fries*

**STEAK AU POIVE** 39  
*choice of 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\*



# AVERY

BAR + BRASSERIE

