



AVERY

BAR + BRASSERIE





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DINNER

MONDAY-SATURDAY

5pm – 9pm

SUNDAY

5pm – 8pm



OYSTERS

HALF DOZEN 24

daily selection of east and
west coast

EXTRAS

FRIES 11

HARICOT VERTS 11

SAUTÉED SPINACH 11

MACARONI AU GRATIN 14

POTATO PUREE 11

STARTERS



PETITE SALAD 11

CRISPY BABY ARTICHOKEs 18
*white beans, shaved parmesan, baby arugula,
artichoke vinaigrette*

SCALLOP CRUDO 21
*tomato vinaigrette, sea beans, shaved fennel,
black olives, herbs*

DUCK AND RABBIT RILLETTE 15
grilled bread, cornichons and pickled pearl onions

MIXED GRILLED CEVICHE 24
*head on shrimp, scallop, squid, citrus, avocado,
thai lime vinaigrette*

ENDIVE AND PEAR SALAD 16
pancetta, toasted pecans, stilton, pear vinaigrette

GRILLED QUAIL 24
*grilled endive and radicchio, benton ham,
black mission fig*

ENTREES

HANDMADE RICOTTA RAVIOLI 28
*parmesan broth, fava beans, morels, english peas,
pea shoots, parmesan*

PAN-ROASTED SOLE MEUNIÈRE 34
haricot verts, potatoes, toasted pecans, beurre blanc

STEAK FRITES AU POIVRE 38
grilled hanger steak, hand-cut fries

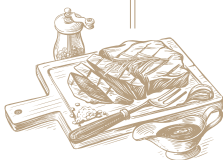
BLACK RABBIT 42
*bacon-wrapped saddle, summer vegetable,
52-ingredient mole*

HALF ROASTED ALL-NATURAL CHICKEN 36
morels, asparagus, fingerling potato, pancetta

FOR TWO

CASSOULET 58
*lamb, duck, homemade sausage, pork belly,
rabbit, baguette*

28-35 DAY DRY-AGED COTE DE BOEUF ... \$4.95 per oz
*mashed potatoes, sautéed spinach, braised cipollini
onions, bordelaise*



25% gratuity added to parties of 6 or more. The Avery supports local farms.