



AVERY

BAR + BRASSERIE



BREAKFAST

WEEKDAYS

8am – 11am

SATURDAY & SUNDAY

9am – 3pm



PÂTISSERIE

CROISSANT 4

BISCUITS 8
with butter and jam

PECAN
STICKY BUN 6

ALMOND
CROISSANT 5

CHOCOLATE
CROISSANT 5

DRINKS

AMERICANO 4

CAPPUCCINO 4.95

ESPRESSO 4.95

FRESH-SQUEEZED
ORANGE JUICE 6

FRESH-SQUEEZED
GRAPEFRUIT JUICE 6

MIMOSA 12

ENTREES



QUICHE WITH PETITE SALAD 15
bacon, leeks, gruyere

BRIOCHE FRENCH TOAST 12
with maple pecan butter 12
with lemon curd and berries 18

AVOCADO TOAST 17
with sunny-side up basted egg

TWO EGGS, POTATOES, GRILLED BREAD 15

OMELETTE 16
finest herbs, grilled bread, potato, petite salad

GOAT CHEESE OMELETTE 19
finest herbs, grilled bread, potato, petite salad

SCOTCH EGG 11
bacon, frisée and mornay

AVERY BENEDICT 24
*poached eggs, biscuit, grilled pork belly, potato,
petite salad, mornay sauce*

EGGS ROYALE 24
*poached eggs, english muffin, smoked salmon, potato,
hollandaise, petite salad*

BAKED EGGS 26
*white beans, brussels sprouts, homemade sausage,
roasted tomatoes, fried sage, grilled bread and two eggs*

ANSON MILLS GRITS 16
sunny-side up egg, fried sage, cheddar

EXTRAS

BACON 7

PETITE SALAD 9

BREAKFAST SAUSAGE .. 7

GRILLED PORK BELLY .. 9

ANSON MILLS
CHEDDAR GRITS 9

HALF AVOCADO 5

SMOKED SALMON 9



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





AVERY

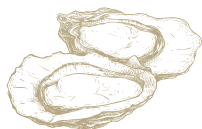
BAR + BRASSERIE



LUNCH

WEEKDAYS

11am – 3pm



STARTERS

OYSTERS ON THE
HALF SHELL 24

daily selection of east and
west coast, half dozen

PETITE SALAD 11

sherry vinaigrette

QUICHE WITH
PETITE SALAD 15

DUCK AND RABBIT
RILLETTE 15

grilled bread, cornichons,
pickled pearl onions

SCOTCH EGG 11

bacon, mornay sauce

GRILLED
ASPARAGUS 18

benton ham, poached egg
and parmesan

EGGS + SALADS

OMELETTE 15 / add goat cheese 19

finest herbs, grilled bread, fries or salad

AVERY BENEDICT 24

poached eggs, biscuit, grilled pork belly,
mornay sauce, fries or salad

EGGS ROYALE 24

poached eggs, smoked salmon, english muffin,
hollandaise, fries or salad

ENDIVE AND PEAR SALAD 16

pancetta, toasted pecans, stilton pear vinaigrette

GRILLED YELLOWTAIL NIÇIOSE 24

Romesco, haricot verts, potatoes, olives, frisée

SANDWICHES + ENTREES

CROQUE MONSIEUR 15 | MADAME 19

jambon, gruyere, cheddar, mornay fries or salad

HOUSE-MADE RICOTTA RAVIOLI 28

parmesan broth, fava beans, english peas, roasted tomato, morels

MACARONI AU GRATIN 14

bacon, cheddar, gruyere, parmesan, mornay

AVERY CHEESEBURGER 25

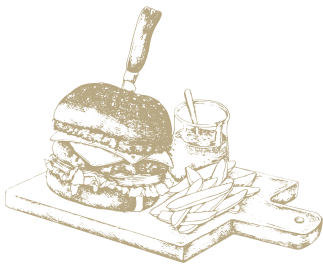
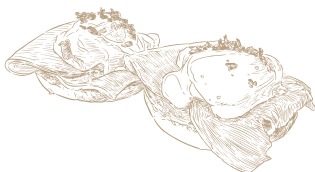
house grind, bacon, gruyere, pickles, fries or salad

FRIED CHICKEN 24

bone-in chicken thighs, potato puree, chicken jus, biscuit

STEAK FRITES AU POIVRE 32

grilled hanger steak, hand-cut fries



SIDES

1/2 AVOCADO 5 HAND CUT FRIES 9 MASHED POTATOES 9
GRILLED PORK BELLY 9 BACON 7



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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



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