



AVERY

BAR + BRASSERIE



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

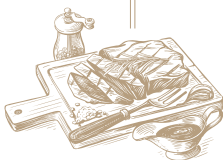
BLACK RABBIT 42
bacon-wrapped saddle, summer vegetable,
52-ingredient mole

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.