

SALADS

ICEBERG CHEF: \$9

Cucumber / Bacon / Croutons
Boiled Egg / Cherry Tomato
Cheddar / Creamy Herb Dressing

GRILLED ROMAINE: \$10

Pecans / Apple / Croutons / Sweet
Pickled Carrots / Blue Cheese
Buttermilk

BRUSSEL SALAD: \$8

Dried Cranberries / Toasted Pecans
Parmesan / White Balsamic
Vinaigrette

MAGIC CITY: \$12

Rib Tips / Smoked Cabbage / Wild
Rice

ELOTE SALAD: \$7

Grilled Corn / Cotija / Cilantro Lime
Crema / Chili & Guajillo Powder
Toasted Coriander

SMALL PLATES

DRUNKEN PIMENTO: \$10

Tillamook Cheddar Pimento /
Bourbon / Pea Tendril Chimichurri
Buckwheat Lavash

DUCK CONFIT TACOS: \$12

Duck Leg Confit / Charred Lime
BBQ / Corn Tortilla / Carrot
Cabbage Slaw

DUCK SAUSAGE: \$11

Chinese 5 Spice Duck Sausage
Black Tea Wild Rice / Berry
Gastrique

KOREAN FRIED WINGS: \$9

Fried Chicken Wings / Korean
Glaze / Cilantro / Mint / Black
Sesame

AVENUE FRIES: \$6

Tarragon Fries / Fontanella
Smoked Garlic Aioli

GUAJILLO ROASTED

FINGERLINGS: \$7

Mixed Fingerling Potatoes
Grilled Broccolini Soup / Micro
Cilantro / Grilled Corn

SPICY QUINOA: \$8

Red Quinoa / Garbanzo Bean
Balsamic Peppers / Spinach
Herbs

THE AVENUE

EST. 2017

BROCCOLI TOTS: \$8

Broccoli / Cheddar
Huitlacoche Crema
Parmesan / Roasted
Guajillo Cayenne

SHUCKED

OYSTERS: \$13
Cocktail Mignonette
Lavash

THAI MANILA CLAMS: \$13

Lemongrass / Ginger / Fume / Thai
Basil / Rice Wine / Grilled Bread

SHAREABLES

PORK AL PASTOR

BOARD: \$24

Spanish Marinated Pork / Corn
Tortillas / Grilled Pineapple / Limes
Charred Scallion / Cilantro
Tomatillo Salsa

28 oz. BLACKENED

RIBEYE: \$MKP

Smoked Cabbage / Wild Rice
Yeungling Brown & Tan Butter

THAI MANILA CLAMS: \$30

Lemongrass / Ginger / Fume / Thai
Basil / Rice Wine / Grilled Bread

ENTREES

BLUE CORNMEAL

CATFISH: \$16

Fennel Chow Chow / Avenue Fries
Smoked Garlic Aioli / Malt Vinegar
Tarter Sauce

PAN SEARED SALMON: \$24

Potatoes Anna / Goat Cheese
Grapefruit Glaze / Grilled Zucchini

AVENUE BURGER: \$14

Ground Ribeye & Tri-Tip / Iceberg
Avenue Aioli / Red Onion / Tomato
Fries

SMOKED RIBEYE

MEDALION: \$32

Cold Smoked Ribeye Centercut
Red Pepper Coulis / Charred Onion
Cauliflower Foam

PARMESAN PANKO

HALIBUT: \$28

Pan Fried Halibut / Leek Fondue
Creamed Corn / Pickled Tomato
Relish

BONE-IN PORK CHOP: \$22

12oz. Grilled Pork Chop
Raspberry Guajillo Glaze / Roasted
Broccoli / Mashed Yukon Gold

HARISSA CHICKEN

THIGH: \$18

Braised Chicken Thigh / Harissa
Paste / Fingerling Potato / Leeks
Garlic / Fennel

SMOKED PORK RIBS: \$17

Slow Roasted Ribs / House Dry
Rub / Mac & Cheese / Chorizo
Baked Beans

VEGAN BUTTERNUT

SQUASH PASTA: \$15

Butternut Squash Ribbons
Squash & Broccoli Sauce / Fried
Sage / Pearl Onions

SIDES

HERB MASHED YUKON

GOLD POTATOES: \$5

GRILLED ASPARAGUS: \$6

MACARONI & CHEESE: \$8

ROASTED BROCCOLI: \$5

CHORIZO BAKED BEANS: \$7

GRILLED ZUCCHINI: \$6