

SALADS

ICEBERG WEDGE: \$9

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

GRILLED ROMAINE 🍴: \$10

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

SMOKED BROCCOLI 🍴: \$8

Golden Raisins / Parmesan Crisps
Shaved Apple / Pecan Greek
Yogurt

ERIC'S ASIAN CUCUMBER QUINOA ♠️: \$7

Gochujang Mae Ploy / Sambal
Cucumber 2 ways / Red Quinoa
Cilantro / Black Sesame Seed

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

CHEESE PLATE 🍴: \$10

3 Assorted Cheeses / Paired
Accoutrements

VIETNAMESE

PANCAKES: \$14

Royal Red Shrimp / Zucchini
Pickled Red Onion / Carrot
Sweet & Spicy Chili Oil

AVENUE FRIES 🍴: \$6

Tarragon Fries / Fontanella
Smoked Garlic Aioli

BAKED BRIE 🍴: \$12

Brie in Fillo / Orange Pepper Jelly
Raspberry Coulis / Lavash

LOBSTER ROTINI: \$14

Lobster Cream Sauce / Tri-Colored
Rotini / Cotija / Garden Herbs

THE AVENUE

EST. 2017

🍴 Vegetarian

♠️ Vegan

BROCCOLI TOTS 🍴: \$8

Broccoli / Cheddar
Huitlacoche Crema
Parmesan / Roasted
Guajillo Cayenne

PORK BELLY

WOTONS: \$12

Braised Pork Belly / Green Onion
Slaw / Ginger Sambal Oil
Fried Wontons

CHORIZO CLAMS: \$13

Smoked Tomato Cream / House
Made Chorizo / Blue Cheese
Walnut Spread

SHAREABLES

TRI-TIP CARNE ASADA

BOARD: \$22

Marinated Tri-Tip / Corn Tortillas
Pico De Gallo / Cotija / Grilled
Scallions / Lime / Cilantro

28 oz. BLACKENED

RIBEYE: \$70

Smoked Cabbage / Wild Rice
Yeungling Brown & Tan Butter

CHERMOULA

CAULIFLOWER ♠️: \$20

North African Spice / Carrots
Golden Raisins / Cilantro
Almonds

ENTREES

BLUE CORNMEAL

CATFISH: \$16

Pickled Veg / Avenue Fries
Smoked Garlic Aioli / Malt Vinegar
Tarter Sauce

THE FARMERS

MARKET ♠️: \$15

Local Farmers Market Weekly
Special

AVENUE BURGER: \$14

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

SMOKED RIBEYE

MEDALION: \$32

Cold Smoked Ribeye Centercut
Smashed Yukon Gold / Truffle
Butter Portobellos / Herbs

ROYAL RED SHRIMP

& GRITS: \$26

Mascarpone Lime Grits / Creole
Sofrito Cream Sauce / Fried Onion
Straws

BONE-IN PORK CHOP: \$22

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

PECAN CRUSTED RABBIT

DUMPLINGS: \$25

Ricotta Dumplings / Carrots & Peas
Rabbit Veloute / Fine Herbs

SOUS-VIDE CHICKEN

CURRY: \$20

Red Curry / Cauliflower / Bell
Pepper / Onion / Cilantro / Mint

CHANA MASALA ♠️: \$15

Tomato Stewed Chickpeas / Wild
Rice / Herb Bouquet

SIDES

HERB MASHED YUKON

GOLD POTATOES 🍴: \$5

GRILLED ASPARAGUS 🍴: \$6

MACARONI & CHEESE: \$8

ROASTED BROCCOLI 🍴: \$5

TRUFFLE BUTTER

PORTOBELLOS 🍴: \$6

GRILLED ZUCCHINI 🍴: \$6