

SALADS

ICEBERG WEDGE: \$9

Maple Fried Red Onion / Dijon
Buttermilk / Blue Cheese
Pancetta / Cracked Pepper
Smoked Cornbread

GRILLED ROMAINE 🌱: \$10

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

FALL MICROS 🌱: \$9

Dried Cranberries / Pine Nuts
Goat Cheese / Roasted Beet
Vanilla Balsamic / Micro Mix

CRISPY BRUSSELS: \$8

Fried Brussels / Sweet & Spicy
Glaze / Poached Egg
Frisee

SMALL PLATES

TRUFFLED PIG: \$11

Smoked Pork Belly / Sweet Pea
Portobello / Poached Egg
Truffle Oil

PORK BELLY

WONTONS: \$12

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

FALL RISOTTO 🌱: \$10

Butternut Squash / Smoked
Pecans / Sage / Parmesan
Golden Beet

DRUNKEN PIMENTO 🌱: \$10

Tillamook Cheddar Pimento /
Bourbon / Pea Tendril Chimichurri
Lavash / Crushed Pecans

CHEESE PLATE 🌱: \$10

3 Assorted Cheeses / Paired
Accoutrements

AVENUE FRIES 🌱: \$6

Tarragon Fries / Fontanella
Smoked Garlic Aioli

BAKED BRIE 🌱: \$12

Brie in Fillo / Orange Pepper Jelly
Raspberry Coulis / Lavash

SMOKED WHITE BEAN & TOMATO SOUP ♣️: \$10

Toasted Almonds / Sweet Potato
Crispy Garlic / Fennel

THE AVENUE

EST. 2017

🌱 Vegetarian

♣️ Vegan

ENTREES

CARBONARA

LASAGNA: \$19

House Pasta / Pancetta / Egg Yolk
Cream / Caramelized Onion
Cracked Pepper

FALL SCALLOPS: \$28

U10 Scallops / Carrot & Pecan
Risotto / Orange Honey Aioli /
Brussel Leaves

RABBIT POT PIE: \$24

Fresh Pie Crust / Braised Rabbit
Carrots / Peas / Potato / Herbs

CHICKEN VERDE

TAMALES: \$18

Braised Chicken / Tomatillo Salsa
Masa Dough / Cilantro Crema
Pickled Red Onion

THE FARMERS

MARKET 🌱: \$15

Local Farmers Market Weekly
Special

SHAREABLES

ROSEMARY PORK

TENDERLOIN: \$42

Ginger Coconut Beurre Blanc
Chili Black Rice / Snow Peas

32OZ WAGYU

TOMAHAWK: \$120

Smoked Honey Butter / Roasted
Carrots / Herb Grilled Corn

AVENUE BURGER: \$14

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

COLD SMOKED FILET: \$32

Beef Tenderloin / 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

Raspberry Guajillo / Roasted
Broccoli / Herb Mashed Yukons

BUTTERNUT

SQUASH PASTA ♣️: \$14

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

SIDES

HERB MASHED YUKON

GOLD POTATOES 🌱: \$5

MACARONI & CHEESE 🌱: \$7

PORTOBELLOS 🌱: \$6

GLAZED CARROTS 🌱: \$5

ROASTED BRUSSELS 🌱: \$5

BUTTER

GRILLED CORN 🌱: \$4