

SALADS

ICEBERG WEDGE: \$9

Maple Fried Red Onion / Dijon
Buttermilk / Bleu 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

GIRAUD FRISEE ♣️: \$8

Ginger Sous-vide Carrot
Nahm Jim / Spanish Peanut
Toasted Sesame Seed / Orange

SMALL PLATES

TRUFFLED PIG: \$11

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

PORK BELLY

WOTONS: \$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
Buckwheat 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

GRILLED

GROUPE TACO: \$13

Frisee / Cranberry Salsa / Orange
Honey Aioli / Pistachio
Coconut Flour Tortilla

THE AVENUE

EST. 2017

🌱 Vegetarian

♣️ Vegan

MISO FRIED

CAULIFLOWER RICE: \$11

Serrano / Cilantro / Scallion
Baby Corn / Waterchesnut
Sweet Pea

SMOKED WHITE BEAN & TOMATO SOUP ♣️: \$10

Toasted Almonds / Sweet Potato
Crispy Garlic / Fennel

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

LENTILS & DATES ♣️: \$30

Green Beans / Butternut Squash
Pearl Onions / Dates / Crispy
Quinoa / Guajillo

ENTREES

LOBSTER &

POTATO CHOWDER: \$31

Yukon Gold / Corn / Serrano
Fennel / Onion / Chive / Grilled
Bread

CARBONARA

LASAGNA ♣️: \$19

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

ROYAL RED SCALLOPS: \$35

U10 Scallops / Royal Red Shrimp
Cream / Lobster Stock Risotto /
Tarragon Corn Relish

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

AVENUE BURGER: \$14

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

COLD SMOKED FILET: \$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

HOLIDAY GRILLED

PORK CHOP: \$22

Apple Tarragon Glaze / Cherry
Roasted Brussels / Brioche Stuffing

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