

avenue

K I T C H E N

APPETIZERS

Roasted Garlic Hummus \$9
tear drop tomatoes, feta, kalamata olives, sea salt pita

Braised Short Rib Empanada \$11
pico de gallo, smoked chipotle aioli

Caramelized Onion Soup \$7
toasted sourdough and aged gruyere

Garden Vegetable and White Bean Soup \$6
melted fresh mozzarella and toasted bread

Charcuterie Board \$13
selection of cured meats and seasonal accompaniments

Cheese Board \$13
selection of artisanal cheeses and seasonal accompaniments

Grilled Gulf Coast Shrimp \$13
roasted white corn salsa and cilantro and long hot pepper pesto, smoked chipotle aioli

Tuna Tartar \$13
avocado, cucumber, tomato, sea salt lavash

Slow Braised Pork Taco \$9
guacamole and sour cream

Chips + Dip \$8
hand cut sea salt potato chips with chive butter milk dip

SALADS

Add chicken +4 Steak, Shrimp, or Salmon +6 Yellowtail Tuna Steak +7

House Salad \$12
field greens, sliced shallot, tomato, cucumber, lemon honey emulsion

Baby Spinach \$13
granny smith apple, cave aged goat cheese, candied walnuts, dried cherries, white balsamic vinaigrette

Iceberg \$12
apple wood smoked bacon, tomato, maytag blue cheese dressing

Mediterranean Chopped Salad \$14
cherry tomatoes, english cucumber, sliced red onion, pitted kalamata olives, feta, white balsamic vinaigrette

Caesar \$12
chopped romaine, house made garlic croutons, parmesan reggiano, roasted garlic caesar dressing

Baby Arugula And Endive \$12
crispy goat cheese, cherry tomato, shallots, and sherry wine vinaigrette

PIZZA

Margherita \$9
san marzano tomato, fresh mozzarella, basil

Four Cheese and Forest Mushroom \$14
mozzarella, goat cheese, parmesan, maytag blue and forest mushrooms, white truffle oil

Sweet Italian Sausage \$14
mozzarella, spinach, roasted garlic, san marzano tomato

Prosciutto di Parma \$18
arugula, parmesan reggiano, roasted garlic, fig molasses

SANDWICHES

served with sea salt french fries or field green salad +\$2

Achiote Marinated Grilled Chicken \$13
avocado, sliced tomato, pepper jack cheese

Avocado Club \$12
toasted sourdough, apple wood smoked bacon, sliced tomato, chipotle mayo

Pulled pork \$14
roasted long hot peppers, sharp provolone, whole grain mustard, pretzel roll

Avenue Kitchen Grass Fed Prime Beef Burger \$13
caramelized onion, aged cheddar, brioche roll

Grilled Yellowtail Tuna Steak MP
arugula, shallot, sliced tomato, roasted garlic aioli

Grilled Cheese \$12
black forest ham, gruyere, balsamic glazed pear and dijon mustard

Jumbo Lump Crab Cake \$16
maryland style, house made remoulade, brioche roll

Short Rib Cheese Steak \$15
slow braised short rib, provolone, peppers and onion

ENTREES

Short Rib \$22
forrest mushroom risotto, roasted baby root vegetables, natural jus reduction

Wild Alaskan Salmon with Marinated Bell Pepper Condiment \$20
sautéed kale, quinoa, and caramelized cipollini onion

Grass Fed Beef Meatloaf \$19
haricot verts, mac+cheese, gravy

Marinated Grilled Flat Iron Steak \$23
grilled polenta cake, sautéed baby lancaster valley arugula, bordelaise

Day Boat Scallops \$25
fregola sarda, butter braised brussels sprouts, charred radicchio, pearl onions, romesco

Pan Roasted Chicken Breast \$18
roasted garlic mashed potato, roasted baby root vegetables, toasted lemon jus

Hand Made Potato Gnocchi \$18
braised pork, roasted garlic, spinach, parmesan reggiano

SIDES

Hand Cut French Fries \$5

Brussels Sprouts with Apple wood Smoked Bacon, and Shallot \$5

Mac And Cheese \$5

Buttered Haricot Verts \$5

Roasted Garlic Yukon Gold Mashed Potato \$5

Sautéed Kale and Quinoa \$5