

# avenue

K I T C H E N

## A P P E T I Z E R S

**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

## S A L A D S

*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

## P I Z Z A

**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

## S A N D W I C H E S

*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

## E N T R E E S

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

**Wild Alaskan Salmon with Marinated Bell Pepper Condiment** \$20  
sauteed 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, sauteed 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

## S I D E S

**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

**Sauteed Kale and Quinoa** \$5