

Avenue Brunch

Breakfast

- OMELETTE**
Fine herbs
9
- COUNTRY OMELETTE**
Ham, peppers, tomatoes, green onions, mushrooms
11
- CHEESE OMELETTE**
Swiss, cheddar, American, or feta
10

- PANCAKES**
Fresh fruit, maple syrup
9
- GRANOLA**
Yogurt, fresh fruit
9
- BRIOCHE FRENCH TOAST**
Fresh fruit, maple syrup
9

- EGGS BENEDICT**
Canadian bacon, two poached eggs, Hollandaise sauce, english muffin
12
- CRAB CAKE BENEDICT**
Two poached eggs, Hollandaise sauce, english muffin
16
- TWO EGGS ANY STYLE**
Avenue home fries, choice of toast: whole wheat, white, rye, pumpernickel
10

Raw Bar

- | | | |
|--|------------------------------------|---|
| GRAND PLATEAU 105 | PETIT PLATEAU 65 | SHRIMP COCKTAIL 6 per pc |
| EAST COAST OYSTERS 3.5 per pc | WEST COAST OYSTERS 4 per pc | LITTLE NECK CLAMS 12/ half dozen |
| 1 1/2 LB. LOBSTER half or whole M/P | KING CRAB LEGS 25 | |

Light Fare

- LE BURGER**
100 % ground beef, lettuce, tomato, red onion w/ cheese +.50 w/bacon +1 w/fried egg +1
11
- GRILLED SALMON**
Over green lentils, port wine reduction
16
- ROASTED HEIRLOOM BEET SALAD**
Herbed goat cheese, toasted walnuts, white balsamic vinaigrette
10

- AVENUE BAR STEAK**
Avenue fries, beurre maitre d'
18
- MIXED GREEN SALAD**
Cherry tomatoes, banyuls vinaigrette
9
- GRILLED CHICKEN BREAST**
Mushrooms, asparagus, onions
15

- BLACK FOREST**
Black Forest ham, cheddar cheese, roasted pears, mustard, grilled cranberry bread
12
- LE CLUB**
Roasted turkey, bibb lettuce, apple wood smoked bacon, tomatoes, mayonnaise
11
- GRILLED CHICKEN PANINI**
Marinated broccoli raab, buffalo mozzarella, roasted peppers, ciabatta bread
12

Tartine

OPEN FACED SANDWICH ON GRILLED BREAD

-
- GRILLED VEGGIES**
Zucchini, eggplant, tomato, mozzarella, Avenue fries
12
- STEAK**
Grilled, bleu cheese, tomato, red onion, Avenue fries
16
- BLACKENED CHICKEN**
Cajun seasoning, chipotle mayonnaise, bacon, avocado
12

Sides

- | | |
|--|--------------------------|
| TOAST
2.50 | FRESH FRUIT
6 |
| BAGEL
2.50 w/cream cheese 3.50 | AVENUE FRIES
6 |
| BACON
4 | HOME FRIES
5 |
| SAUSAGE
4 | |

Coffee

- | | |
|-----------------------------|--|
| CAFÉ AMERICAN 2.50 | IRISH COFFEE 12.00 |
| ESPRESSO 3.50 | Jameson Irish whiskey, coffee, whipped cream |
| DOUBLE ESPRESSO 6.00 | CAFÉ ALPIN 12.00 |
| CAPPUCCINO 4.00 | Bourbon, coffee, nutmeg, whipped cream |
| CAFÉ AU LAIT 4.00 | LE DOMINICAN 12.00 |
| | Mt. Gay rum, hot chocolate, whipped cream |

Cocktails

- ESPRESSO MARTINI**
Patron XO Café, Kahlua coffee liquor, illy espresso
12
- BLOODY MARY**
Vodka, fresh tomato puree, Tabasco, Worcestershire, horseradish, celery
10
- MIMOSA**
Champagne, fresh squeezed orange juice
9
- BELLINI**
Champagne, fresh peach
9
- VALENTINO**
Champagne, Fragoli strawberry liquor, Pinnacle vodka, passion fruit
9
- CASABLANCA**
Champagne, Stoli Ohranj, Amaretto, fresh squeezed orange juice
9
- PEACH PASSION**
Zygo vodka, Champagne
9

Herbal Tea

- BUCCANEER**
Coconut, chocolate bits, vanilla, rooibos & black tea
5
- JASMINE YIN HAO**
Jasmine petals & pouchong
5
- TEMPEST**
Ceylon & China black blend
5
- LEMON TWIST**
Lemon myrtle, mate & mixed spice (decaffeinated)
4
- MINT LEAVES**
Au naturale (decaffeinated)
4
- RUBY SIPPER**
Blood orange & pear (decaffeinated)
4
- FIJI**
Papaya, wild pineapple & green tea
4
- DECAF BLACK TEA**
Organic, India
5

Juice

- 5.00
- 10 OZ. FRESH SQUEEZED ORANGE JUICE**

20% Gratuity will be added for parties of six or more
EXECUTIVE CHEF: ANTONIO MORA