ÀVERT
LUNCH

FRUIT DE MER

SMOKED SALMON
everything seeded cracker
13

OYSTERS
chartreuse mignonette
3.75 per pc

SHRIMP
yuzu horseradish
4.95 per pc

CHATEAUX ROYALE
oysters - shrimp - mussels
48/90

HORS D'OEUVRES

ESCARGOTS
ricard parsley butter
13

FOIE GRAS
poached pear - miso caramel - pistachio
18
18

CHICKEN LIVER MOUSSE
cornichon - demi baguette
12

CHEF'S SELECTION
meats - cheeses
22

PATE DE CAMPAGNE
giardiniera - pugliese
14

ONION SOUP
gruyere gratin
10

STEAK TARTARE
truffled caper - pickled mustard
18

CROQUETTES
dijon crema
12

MARCHÉ

ROMAINE
lardons - fourne d'ambert
13

MAISON
radish - sunflower seed - shoots
10

CHICORY
lardons - fried egg - caper
13

KALE
apple - aged gouda - almond
12

ADD PROTEIN
chicken, salmon, avocado, egg, shrimp
6 / 10 / 3 / 2 / 15

SANDWICH

CROQUE MONSIEUR
dijon - jambon fume - mornay
13

BURGER
gruyere - caramelized onion - truffle
16

CHICKEN SALAD
tarragon - almond - cranberry
13

BLT
sprouts - saffron - pepper bacon
14

MUFFULETTA
rillette - giardiniera - swiss
15

PLATS PRINCIPAUX

SALMON
lentil - aleppo - coconut
32

MUSSELS
chablis - saffron
17

STEAK FRITES
hanger - filet - ny strip
36/48/44

VEAL SCHNITZEL
grenobloise - fried egg - chicory
38

QUICHE
lardons - gruyerre -onion
18

RYAN VAN GROUW, EXECUTIVE CHEF

EMILY GOEBEN, SOUS CHEF

*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meets, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

COCKTAILS

French 75 - Champagne, Cointreau, Gin, Lemon, Sugar $11

April In Paris - Champagne, Cointreau, Cognac, Lemon, Sugar $11

La Fleur - Vanilla Vodka, Passionfruit, St. Germain, Egg White, Rose $13

Westside - Lemon Vodka, Mint, Sugar, Lemon $12

Smoked Old Fashioned -Bourbon, Orange, Demerara, Cherry $14

Point Blank Period - Mezcal, Green Chartreuse, Luxardo, Lime $14

The Prosecutor - Rye, Yellow Chartreuse, Elderflower, Dry Curacao, Lemon, Aromatic Bitters $13

Creme Brulee Martini - Vanilla Vodka, Cointreau, Bicerin, Orange, Star Anise $14

Avert Manhattan - Basil Hayden, Antica Carpano Vermouth, Angostura Bitters $16

Burberry - Bourbon, Lychee, Honey, Spiced Bitters, Fresh Blueberries $13

The Perfect Pear - Bourbon, Spiced Pear, Lemon, Honey, Red Wine Floater, Rosemary $13

Avert Cosmo - Ketel Citron, Cointreau, Cranberry, Lime $16

Biscotti Martini - Vodka, Amaretto, RumChata, Coffee Liquer $14

Avert Sazarac - Michter's Rye, Pierre Ferrand Ambre, Absinthe, Sugar, Peychaud Bitters $16

Mock-tails - Virgin Pina Colada Sour, Virgin Burberry $8

BIÉRES

ASK YOUR SERVER FOR TODAYS DRAFT BEER SELECTION AND PRICING

Allagash White $9
Stella Artois $6
Heineken $6
Guinness Can $6
Pilsner Urquell $6
Counterweight Headway IPA $7
Down East Cider $6
Run Wild IPA N/A $5
Dupont Saison $9
Corona $6
Bud Light $5
Lindemans Framboise $10

VINS

SPARKLING & WHITES

111 Sparkling Brut, Bouvet $10/40
120 Brut Rosé, Veuve du Verney $11 /44
237 Rose, Domaine Franck Millet, Sancerre $ 18 / 72
252 Rose, la Jolie, Provence $ 10 / 40
200 Cote Mas Blanc, Grenach Blanc/Chardonnay/Vermintino $10/ 50 Liter
250 Sauvignon Blanc, Sagut Petite Perrier Loire $11 / 44
208 Pinot Blanc, Trimbach , Alsace $12 / 48
229 Sancerre, Steve Millet, Loire $18/ 72
207 Chardonnay, Cave De Lugny Macon Villages, Burgundy $10/ 40
255 Chardonnay, Sonoma Cutrer, Sonoma California $13/52
240 Riesling S.A. Prum, Germany $10/40

REDS

321 Pinot Noir, Firesteed, Oregon $12 / 48
302 Burgundy, Vigneron de Buxy, Mercurey $16/ 64
314 Cotes du Rhône, Jean Royer $12 / 48
364 Cabernet, Barton & Guestier, Pays d'Oc $10 / 40
310 Cabernet, Annabella, Napa $14/56
363 Bordeaux, Château du Pin $10 / 40
334 Bordeaux, Château Saint-Andre Corbin, St.Emilion $17/68
399 Beaujolais, l'Ancien, Gamay $14/$56
359 Cote Mas Rouge, Grenache/Syrah, Languedoc $10/50 Liter

SPARKLING BOTTLES

109 Prosecco, Collalbrigo $45
107 Sparkling Rose Cremant, Cote Mas $48
106 Vueve Clicqout $130
103 Brut, Laurent-Perrier $120
101 Blanc de Blanc, Frerejean Freres $220
100 Dom Perignon $350
110 Vollereaux Brut Champagne, 375 ml, $85

MORE VIN

REDS

Pinot Noir

340 Sancerre Rouge, Domain Paul Thomas 2020 $70
305 Roco Gravel, Willamette Valley. Oregon 2021 $64
301 Belle Glos Clark & Telephone, California 2020 $90
303 Gevery Chambertin, Joseph Drouhin, 2019 $140
316 Cote-Chalonnaise Bourgogne, Domain Michael Goubard 2020 $70
304 Belle Glos Las Alturas, California 2021 $115

Cabernet/Merlot/Bordeaux

315 Merlot, Duckhorn Decoy, Napa California 2019 $65
373 Cabernet, Iconoclast, Napa California 2020 $90
372 Cabernet, Stags Leap Artemis, Napa California 2020 $150
348 Bordeaux, Chateau Haut Beausejour, St. Estephe 2016 $90
329 Bordeaux, Château Vieux Chaigneau, Pomerol 2016 $125
330 Bordeaux, Larose Trintaudon, Medoc 2018 $60
344 Bordeaux, Château Pey Ducasse, Pauillac 2009 $300
320 Bordeaux, Chateau Lalande, St. Julien 2020, $130
318 Bordeaux, Château Mongravey, Margaux 2020 $115
324 Bordeaux, Château La Chepelle Meyney, Saint-Estephe 2016 $90

Grenache/Syrah

345 Gigondas, Domaine Du Terme, 2019 $78
306 Côte Du Rhone, Crozes-Hermitage, Delas 2020 $75
323 Côte Du Rhone, Domaine Vincent Paris, Saint - Joseph 2021 $85
307 Châteauneuf-du Pape, Domaine Font Du Vent 2020 $120
333 Châteauneuf-du Pape, Clos D Papes 2020 $300
382 Font du Vent Ventoux 2019 $44

Other Red Varietals

343 Gamay, Louis Latour, Bourgogne 2020 $50
309 Chinon, Pascal Lambert, Loire 2020 $65
350 Malbec, Aguaribay, Argentina 2020 $45
355 Tempranillo, Numenthia Termes, Spain 2019 $70
370 Barolo, Silvio Grasso, Italy 2019 $80

WHITES

Chardonnay

204 Chablis, Albert Bichot 2021 $70
210 Ferrari Carano Tre Terre, Sonoma 2019 $65
234 Pouilly Fuisse, J.J.Vincent Marie Antionette 2020 $78
205 Chalk Hill, Sonoma California 2021 $65
236 Chassagne Montrachet Cru Fairendes 2018 $260

Pinot Grigio/Pinot Gris

211 Pinot Grigio, Sassi, Italy 2022 $40
212 Pinot Gris, Ponzi, Oregon 2021 $48
256 Pinot Gris, Alsace Willm, Alsace 2021 $45

Riesling

214 Hugal Gentil, Alsace 2020 $50
203 S.A. Prum, Urziger Wurzgarden Kabinett, Germany 2020 $85
218 Trimbach, Cuvee Frederic Emile 2011 $150

Sauvignon Blanc

215 Mud House, New Zealand 2021 $45
258 Pouilly Fume, La Crale, 2021 $64
235 Bordeaux Blanc, Chateau La Freynelle 2022 $45

Other White Varietals

236 Rose, Fleur de Prairie, Provence 2021 $50
246 Rose, Jean Luc Columbo, Provence 2020 $45
245 Orange, Gerard Bertrand, Languedoc-Roussilon, 2021 $62
248 Picpoul, Gooseneck 2019 $45
230 Gruner Veltliner, Diwald, Austria 2020 $45
222 Châteauneuf-du Pape, Domaine Chante Cigal 2021 $85
257 Aligote, Silex Buissonnier 2018 $65

VINTAGES MAY BE SUBJECT TO CHANGE