



## FROMAGE & CHARCUTERIE

OUR CHEF'S DAILY SELECTION OF HOUSEMADE AND IMPORTED CURED MEATS, PATE & CHEESES, SERVED WITH BAGUETTE AND ACCOUTREMENT

PER CHOICE \$7 CHOICE OF FOUR \$14 CHOICE OF EIGHT \$26

### ARETHUSA FARMS- BANTAM, CT

Tapping Reeve - Cow's Milk  
Arethusa Blue - Cow's Milk  
Karlie's Gratitude - Cow's Milk  
Europa - Cow's Milk

### IMPORTED FROM FRANCE

Brie De Meaux - Cow's Milk  
Morbier - Cow's Milk  
Montchevre - Goat's Milk

### CHARCUTERIE

Rosette De Lyon - Cured Pork  
Saucisson - Cured Pork  
Pâté De Campagne - Pork & Chicken Liver  
Chorizo Iberico - Cured Pork

## HORS D'OEUVRES

**Prince Edward Island Mussels**, White Wine, Dijon Crème, Saffron \$12  
**Pork Belly Pressè**, Fennel, Pear Compote, Pickled Mustard Seeds \$11  
**Traditional Beef Tartare**, ÀVERT Potato Chips, \$13/\$20  
**Classic Escargots**, Garlic Parsley Butter \$12  
**Onion Soup**, Toasted Baguette, Gruyere Gratinee \$9  
**Pike Quenelle**, Sauce Nantua, Crawfish \$12  
**Seared Hudson Valley Foie Gras**, Pumpkin Tea Bread, Sugar Pumpkin Chutney \$16  
**Chilled Connecticut Oyster**, Mignonette, Lemon \$2.50 / per pc.  
**Salmon Rillettes**, Dressed Frisee, Citrus Crème Fraîche, Brioche Croûtons \$12  
**Potato Leek Soup** \$8

## SALADS

**Citrus Salad, Arugula, Fennel, Oranges, Goat Cheese, Citrus Vinaigrette** \$9  
**Citrus Salad**, Arugula, Fennel, Oranges, Goat Cheese, Citrus Vinaigrette \$9  
**Frisee aux Lardons**, Fried Egg, Smoked Bacon, Sherry Vinaigrette \$10  
**Waldorf**, Endive, Apples, Walnuts, Celery, Grapes, Cider Vinaigrette \$9  
**Beet Salad**, Chevre, Local Honey, Arugula, Almonds, Balsamic Vinaigrette \$9  
**Field Greens**, Mesclun, Shallots, Radishes, Mustard Dressing \$7  
ADD: Fried Local Egg \$2  
Pan Seared Salmon \$8 Garlic Roasted Shrimp \$8

## BRUNCH

**Local Egg Omelette**, Chef's Daily Preparation, Home Fried Potatoes \$12  
**Pancakes**, Seasonal Fruit \$11  
**Steak & Eggs**, Two Eggs Any Style, Hanger Steak, Home Fried Potatoes \$16  
**Americana**, Two Eggs Any Style, Bacon, Home Fried Potatoes, Toast \$11  
**Oeuf Poché**, Àvert Style, Poached Farm Eggs, Sliced Ham, Toasted Sourdough, Béarnaise \$13  
**Croque Monsieur**, Baked Ham and Cheese Sandwich, Field Greens Salad, \$13 –with Egg \$15  
**Pain Perdu** (Classic French Toast), Brioche, Berries and Walnuts \$12  
**Fresh Belgium Waffle**, Mixed Fresh Berries, Whipped Cream \$10  
**Duck Waffle**, Crispy Duck Leg Confit, Fried Egg \$16  
**Chicken Salad Sandwich**, Dijon Aioli, Smoked Bacon, Apples, Comte, Field Greens Salad \$12  
**Croissant Sandwich**, Comte Cheese, Ham, Fried Egg, Home Fried Potatoes \$10

## PLAT PRINCIPAL

### ENTRÉES

**Chicken Paillard**, Spinach Salad, Warm Walnut Vinaigrette, Lentilles du Puy, Radish, Walnuts \$18  
**Braised Short Rib of Beef 'Bourguignon'**, Button Mushrooms, Potatoes, Bacon, Pearl Onions, Burgundy Veal Jus \$28  
**Shrimp Tagliatelle**, Broccolini, Calabrian Chili, Toasted Pine Nuts, Basil Pistou \$22  
**Moules y Frites**, ÀVERT's Famous Mussels and House-made Frites with Aioli \$16  
**Ancient Grain Bowl**, Quinoa, Farro, Vegetables, Cashew Crema \$16  
**Pan Roasted Sea Scallops**, Butternut Squash, Brussels Sprouts, Beurre Blanc \$28  
**Salmon**, Glazed Beets, Confit Fingerling Potatoes, Beurre Rouge \$26

## LES SIDES

Fresh-Squeezed Orange Juice \$4  
Croissant \$3  
Two Fried Eggs \$4  
Smoked Bacon \$4  
Bowl of Fruit \$5  
Home Fried Potatoes \$4

## FEATURED WINES

**Muscadet, Domaine Des 3 Versants** 10(gl) 40(btl)  
A dry white wine from Loire Valley with a perfect balance

