



FROMAGE & CHARCUTERIE

Our Chefs 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

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

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

HORS D'OEUVRES

Prince Edward Island Mussels, White Wine, Dijon Crème, Saffron \$12
Traditional Beef Tartare, Housemade Potato Chips, \$13/\$20
Classic Escargots, Garlic Parsley Butter \$12
Pike Quenelle, Sauce Nantua, Crawfish \$12
Hudson Valley Foie Gras, Walnuts, Brioche, Stone Fruit Chutney \$16
Shrimp Provençal, Capers, Spinach, Olives, Tomato, Dijon, Crostini \$12
Fried Oyster Carpetbaggers, Beef Tartar, Sauce Bearnaise, Shallot \$14
Chilled Connecticut Oysters, Cocktail Sauce, Mignonette, 2.50 pc
Gulf Shrimp Cocktail, Cocktail Sauce 3.00 pc

LES SOUPES & SALADES

Frisee aux Lardons, Fried Egg, Smoked Bacon, Sherry Vinaigrette \$10
Waldorf, Endive, Apples, Walnuts, Celery, Grapes, Cider Vinaigrette \$9
Citrus and Beet Salad, Arugula, Beets, Valencia Oranges, Marcona Almonds, Citrus Vinaigrette \$9
Field Greens, Mesclun, Shallots, Radishes, Mustard Dressing \$7
Onion Soup, Toasted Baguette, Gruyere Gratinee \$8
Seasonal Soup \$8

BRUNCH

Local Egg Omelette, Chefs Daily Preparation, Home Fried Potatoes \$12
Steak & Eggs, Two Eggs Any Style, Hanger Steak, Béarnaise, Home Fried Potatoes \$16
Americana, Two Eggs Any Style, Bacon, Home Fried Potatoes, Toast \$11
Oeuf Poché, Àvert Style, Poached Farm Eggs, Sliced Ham, Brioche, 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

Salmon, Glazed Beets, Confit Fingerling Potatoes, Beurre Rouge \$26
Moules y Frites, ÀVERT's Famous Mussels and House-made Frites with Aioli \$16
Roasted ½ Chicken, Pommes Purée, Garlic Spinach, Pan Jus \$23
Wild Mushroom Barley, Leaks, Peas, Pearl Onions \$19
Beef Short Rib 'Bourguignon', Button Mushrooms, Potatoes, Bacon, Pearl Onions, Burgundy \$28
Roasted Duck Breast, Turnip Puree, Baby Carrots, Rhubarb Gastrique \$27
Pan Roasted Sea Scallops, Vardouvan Curry, Capers, Cauliflower, Raisins, Beurre Blanc \$28
Herb Breaded Trout, Potatoes, Haricots Verts, Sweet Peppers, Citrus Pan Sauce \$24
Duck Leg Confit, Potatoes, Frisee, Haricots Verts, Poultry Jus \$23
ÀVERT Burger, Comte, Caramelized Onions, Watercress, Truffle Aioli, House-made Frites \$15

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 12(gl) 48(btl)
A dry white wine from Loire Valley with a perfect balance

Chateau De Paraza 12(gl) 48(btl)
A blend of Grenache, Syrah, and Mourvedre from Languedoc.
Medium to full body red wine, with hints of black cherry and spice.

*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 meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.