



## FROMAGE et CHARCUTERIE

OUR CHEFS DAILY SELECTION OF LOCAL AND IMPORTED CURED MEATS AND CHEESES  
CHOICE OF ONE \$7 CHOICE OF FOUR \$14 CHOICE OF EIGHT \$26

### ARETHUSA FARMS- BANTAM, CT

Tapping Reeve-Cow's Milk  
Arethusa Blue- Cow's Milk  
Karlíe'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 Rilletes**, Dressed Frisee, Citrus Crème Fraîche, Brioche Croûtons \$12  
**Potato Leek Soup** \$8

## SALADES

**Citrus Salad**, Arugula, Fennel, Oranges, Goat Cheese, Citrus Vinaigrette \$9  
**Frisee aux Lardons**, Fried Egg, Smoked Bacon, Sherry Vinaigrette \$10  
**Beet Salad**, Whipped Chevre, Local Honey, Arugula, Almonds, Balsamic Vinaigrette \$9  
**Waldorf**, Endive, Apples, Walnuts, Celery, Grapes, Cider Vinaigrette \$9  
**Field Greens**, Mesclun, Shallots, Radishes, Mustard Dressing \$7

## PLATS PRINCIPAUX

### 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, Broccolini, Pan Jus \$23  
**North Atlantic Cod**, Piperade, Chorizo, Espelette, Potatoes \$25  
**Ancient Grain Bowl**, Quinoa, Farro, Vegetables, Cashew Crema \$19  
**Beef Short Rib 'Bourguignon'**, Button Mushrooms, Potatoes, Bacon, Pearl Onions, Burgundy \$28  
**Roasted Duck Breast**, Farro, Baby Carrots, Labneh, Za'atar, Pomegranate \$27  
**Shrimp Tagliatelle**, Broccolini, Calabrian Chili, Toasted Pine Nuts, Basil Pistou \$22  
**Pan Roasted Sea Scallops**, Butternut Squash, Brussels Sprouts, 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  
**Chicken Paillard**, Spinach Salad, Warm Walnut Vinaigrette, Lentils du Puy, Radish, Walnuts \$18  
**ÀVERT Burger**, Comte, Caramelized Onions, Watercress, Truffle Aioli, House-made Frites \$15

**Steak Frites**, House-made Frites, Sauce Béarnaise  
Hanger \$27      Filet \$34

Chef's Tasting Menu Available Upon Request

## LES SIDES

Pommes Frites \$5  
Truffle Frites \$6  
Roasted Mushrooms \$6  
Pommes Purée \$4  
Haricots Verts \$5  
Glazed Baby Carrots \$6  
Broccolini \$6

## FEATURED WINES

**Muscadet, Domaine Des 3 Versants** 10(gl) 40(btl)  
A dry white wine from Loire Valley with a perfect  
balance of citrus and minerality.  
**Chateau De Paraza** 10(gl) 40(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.

Executive Chef: Michael Glazier  
Sous Chef: Jamie Bordonaro  
\$20.00 Corkage Fee