



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

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

SANDWICHES

House Roast Beef, Brie Cheese, Spinach,
Roasted Peppers, Aioli \$14
Crispy Cod Tempura, Lemon Remoulade, Lettuce,
Tomato, Avocado, Frites \$13
Croque Monsieur, Baked Ham and Cheese Sandwich,
Field Greens Salad, \$13 - add Egg \$2
ÀVERT Burger, Comte, Caramelized Onions, Watercress,
Truffle Aioli, Brioche Bun, Frites \$12
Chicken Salad Sandwich, Dijon Aioli, Smoked Bacon,
Apples, Comté, Field Greens Salad \$12

SALADS

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
Roasted Chicken \$5

LES SIDES

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

PLAT PRINCIPAL

ENTRÉES

Chicken Paillard, Chicory, Apples, Walnuts, Endive, Celery, Grapes \$12
Moules y Frites, ÀVERT's Famous Mussels and House-made Frites with Aioli \$16
Beef Short Rib 'Bourguignon', Button Mushrooms, Bacon, Potatoes, Pearl Onions, Burgundy Veal Jus \$18
Tomato - Avocado Omelette, Chives, Field Greens Salad, \$14
Shrimp Tagliatelle, Broccoli, Calabrian Chili, Toasted Pine Nuts, Basil Pistou \$16
Ancient Grain Bowl, Quinoa, Farro, Vegetables, Cashew Crema \$14
Pan Roasted Sea Scallops, Butternut Squash, Brussels Sprouts, Beurre Blanc \$18
Salmon, Glazed Beets, Confit Fingerling Potatoes, Beurre Rouge \$16

FEATURED WINE

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.

