

bistro avera

-small plates-

herb focaccia -10

olives, EVOO

charred romaine - 15

tonnato, pangrattato, parmesan

beet salad - 15

goat cheese, radish, walnuts, orange

spring salad – 16

greens, ramp vinaigrette, potato, mushroom,

hard boiled quail eggs, pecorino

spice roasted carrots - 14

sunflower seed butter, dukkha, green

goddess

dinner rolls - 13

leek milk bread, calabrian chili cheese

asparagus fritti - 15

smoked mushroom, green almond pesto

tartine – 15

smoked salmon, puttanesca, chili oil, lovage,
parmesan

crab beignets - 17

sweet & sour tomatoes, garlic crema, charred
green onion, furikake

beef tartare - 18

smoked aioli, cheese crackers

-house made pasta-

cavatelli - 28

pork bolognese, garlic chips, pecorino

spaghetti corta - 25

spicy tomato, pangrattato, parmesan

penne aglio e olio – 30

rock shrimp, roasted red pepper, garlic scapes

corn mezzelune - 27

herb pesto, spring vegetables, farmer's cheese

-large plates-

day boat halibut - 35

coconut broth, crispy rice cakes, spring peas, pickled asparagus, basil

lamb marsala- 34

mushrooms, potato puree, cabbage croquettes, salmoriglio

red wine poached roasted duck breast - 38

bbq lentils, celery root puree, confit leeks, rhubarb

american kobe flank steak - 44

harissa jus, creamed spinach, charred corn

avera burger - 25

served medium-rare, seeded potato bun, white cheddar, grilled onion,
black garlic mayo, fries