

Raw

OYSTERS ON THE HALF SHELL 23 | 46
cocktail sauce & red wine mignonette,
lemon, tabasco

CHILLED SHRIMP | 19
u-12 shrimp, Avalon cocktail sauce,
horseradish

TUNA TARTARE | 20
sushi grade tuna, avocado, black garlic soy,
crispy shallots, crispy wonton

Salads

ON TOP: CHICKEN 12 | SALMON 14 | SHRIMP 18

AVOCADO TOAST | 17
Tuscan bread, arugula, red onions, pickled fresno
ADD: poached egg +6 | crab meat +12

ROASTED MARKET BEETS | 16
whipped honey goat cheese, sorrels,
crushed pistachio

CHOPPED COBB | 17
iceberg, avocado, egg, applewood smoked bacon,
point reyes blue cheese, tomatoes, brioche croutons

AVALON CAESAR | 15
little gem, parmesan, pullman crouton, 6 min egg

Handhelds

AVALON SMASH-BURGER | 23
caramelized onions, nueske bacon, american cheese,
lettuce, tomato, bread & butter pickles, secret sauce

TUNA BLT | 19
nueske smoked house bacon, iceberg, grilled
ahi tuna, wasabi aioli

CHOICE OF FRENCH FRIES OR MIX SALAD

Appetizers

HAMACHI | 19
soy-ponzu, citrus, sesame seeds,
crispy ginger, shiso

PORK BELLY "Bánh Mi" | 17
hoisin glaze, pickled vegetables,
crispy wonton

ROASTED CAULIFLOWER | 14
tahini, herb vinaigrette, goat cheese,
basil

CRAB CAKES | 23
panko crusted, smokey campfire corn, bacon
red pepper coulis

BURRATA | 17
basil broccoli rabe pesto, heirloom tomatoes,
charred onion vinaigrette, crusty tuscan bread

SMOKED SALMON | 19
everything bagel, pickled red onions
tomato, capers, cream cheese

UNLIMITED BRUNCH

Unlimited Mimosa's, Bellini's,
Bloody Mary's & Spiced
Watermelon Margarita's

Only Eligible with purchase of an entrée

25

STYLED OMELETTE | 21
Choice of 3: Bacon, Ham, Mushrooms,
Tomatoes, American Cheese, Cheddar, Swiss

PORK BELLY HASH | 22
charred onions, scallions
sunny side egg

MAINE LOBSTER BENEDICT | 29
poached eggs, avocado, hollandaise

STEAK & EGGS | 34
any style eggs, rib eye steak, home fries
bearnaise sauce

BRIOCHE FRENCH TOAST | 20
seasonal fruit compote, maple syrup

Entrée

FISH OF THE DAY | MP

STEAK FRITES | 33
ribeye steak, herbed french fries, chimchurri

SESAME CRUSTED AHI TUNA | 29
spicy aioli, black garlic shoyu, petite mix
salad, tomatoes, jalapeno peppers

CHICKEN PAILLARD | 23
herbed breast, argula salad, red onion
tomatoes, parmesan

Brunch