ATRIUM

sharables

CHARCUTERIE BOARD . . . . . PETITE 30 | WHOLE 50
chef 's selection of domestic and imported meats and cheeses, jams and preserves, smoked almonds, everything pecans, feta stuffed olives, artichoke feta salad and boursin stuffed pepperazzi - serves up to four people - great for sharing

AVALON'S HOT PEPPERS IN OIL 18
Hot peppers in oil are a must-have experience! There is nothing better on a warm piece of freshly baked, sliced-to-order bread with butter. Each order is served with a variety of breads and serves up to four people.

SMOKED CHICKEN NACHOS 18
blue and yellow corn tortilla chips, smoked chicken, black beans, roasted corn, green onions, pickled jalapeños, bayou barbecue, pepper jack queso and sour cream

JUMBO BAVARIAN PRETZEL 13
served with spicy nacho cheese sauce

AVALON'S CHIPS AND DIP 8
house-made chips served with house-made buffalo ranch

small plates

TROPICAL PORK BELLY BURNT ENDS 23
house smoked pork belly, caramelized pineapple, tossed in a house-made mango habanero BBQ topped with sliced Fresno pepper rings and scallions

CRAB WONTONS 22
sweet and spicy fried wonton, crab, cream cheese, fresh basil and mint served with a horseradish orange ginger marmalade

GORGONZOLA FILET TIPS 20
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce

RICOTTA STUFFED MEATBALL 18
house-made 8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce

ITALIAN GREENS 16
house-made Italian greens with a fried Hungarian hot pepper and Romano cheese

EGGPLANT BRUSCHETTA 15
battered eggplant, arugula, tomato, mozzarella, parmesan and golden balsamic

bar bites

JUMBO BREADED WINGS 21
nine lightly breaded, plump and juicy chicken wings
tossed in your choice of sauce:
barbecue | bayou barbecue
garlic parmesan | buffalo | hot
carolina | texa-lina

CHICKEN TENDERS 15
served with fresh cut fries

MOZZARELLA STICKS 10
served with house-made tomato sauce

taco bar

VEGAN CAULIFLOWER TACO 13
crispy breaded cauliflower, vegan chipotle ranch, pickled red onion, guacamole and fresh jalapeno

GRAND TACO BEEF 13 | CHICKEN 10
three flour tortillas served with seasoned beef, chopped romaine and cheddar cheese with a side of fresh guacamole

signature soups

CLASSIC CHILI . . . CUP 7 | BOWL 9.5

SOUP DU JOUR . . . CUP 4 | BOWL 5.5

FRESH BAKED BREADS 7
select menu items are served with bread
extra baguettes 3.5

from the pizza oven

pizza | fb

MEATBALL RICOTTA . . . . . 26 | 14
house-made tomato sauce, mozzarella, ricotta, Avalon's hot peppers in oil and meatballs

CHICKEN AND GREENS . . . . . 25 | 14

CHICKEN BACON RANCH . . . . . 22 | 11
ranch dressing, pulled chicken, bacon, mozzarella and cheddar

MARGHERITA PIZZA . . . . . 22 | 13
house-made tomato sauce, fresh mozzarella, baby heirloom tomatoes, fresh basil and a drizzle of extra virgin olive oil

BBQ CHICKEN . . . . . 19 | 12
BBQ sauce, pulled chicken, red onion, mozzarella and cheddar

PREMIUM TOPPINGS 3.25
Avalon's hot peppers in oil

ADDITIONAL PIZZA TOPPINGS 2.5
bacon | pepperoni | sausage | mushrooms | onion
bell peppers | extra cheese | black olives

pizza | fb

TRADITIONAL WHITE . . . . . 19 | 13
garlic parmesan sauce, Avalon's hot peppers in oil and our signature cheese blend

BUFFALO CHICKEN . . . . . 18 | 12
ranch dressing, pulled chicken, buffalo sauce, mozzarella and cheddar

BRIER HILL . . . . . 16 | 11
house-made tomato sauce, bell peppers and romano

BUILD-YOUR-OWN . . . . . 15 | 10
house-made tomato sauce signature cheese blend

(V) MAKE IT VEGAN OR GLUTEN FREE 3
substitute vegan crust and cheese or gluten free crust

signature salads

HARVEST . . . . . WHOLE 18 HALF 10
braised shallots, roasted squash, gorgonzola cheese and candied pecans over spinach & kale with cranberry white balsamic dressing

CHOPPED SALAD . . . . . WHOLE 18 HALF 10
romaine, tomato, red onion, cucumber, black olive, garbanzo beans, and feta cheese tossed with champagne vinaigrette

THE CAESAR . . . . . WHOLE 17 HALF 10
romaine, parmesan and croutons tossed in Caesar dressing
make it a wrap - in a flour tortilla | 14

THE HEPBURN . . . . . WHOLE 17 HALF 10
signature salad you can't get anywhere else!
iceberg and arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and house-made golden balsamic vinaigrette

(V) THE GRILLED . . . . . WHOLE 15 HALF 8
mixed greens, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing

ENHANCE YOUR SALAD

salmon fillet • 20 | petite salmon • 14 | steak • 17 | shrimp • 10 | portabella • 7
grilled chicken • 6 | blackened chicken • 6 | anchovies • 4.5

All fried items are cooked with soybean oil. Fried potatoes are cooked with beef tallow. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Allergens such as milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy and sesame are used as ingredients in this facility

SANDWICH SPLIT PLATE CHARGE $2 • ENTREE SPLIT PLATE CHARGE $5

flame grilled

SIGNATURE WAGYU SMASH BURGER 26
two four ounce smash burgers, gouda cheese, sautéed onions, bacon, crispy onions and raspberry habanero jam on Texas toast

BALSAMIC GORGONZOLA BURGER 18
eight ounce burger patty, blackberry balsamic reduction, roasted garlic and black pepper aioli, arugula, house-made bacon and gorgonzola cheese

BUILD-YOUR-OWN SLIDERS 18
three burger sliders and your choice of three toppings, served with lettuce, tomato, onion, pickles and house-made chips

BUFFALO CHICKEN 16
choice of grilled or crispy chicken, tossed in buffalo sauce, topped with gorgonzola cheese crumbles on a Kaiser roll
make it a wrap - in a flour tortilla | 16

BUILD-YOUR-OWN
choice of 8oz Angus burger, two 4oz Wagyu smash burgers, black bean burger or grilled chicken breast with lettuce, tomato, onion and pickle on a kaiser roll
wagyu 18 | angus 14 | black bean 13 | chicken 13

flame grilled add-ons

ADDITIONAL 4OZ WAGYU SMASH BURGER	8
ADDITIONAL BURGER	6
ADDITIONAL BLACK BEAN BURGER	6
HOUSE-MADE BACON	3.25
AVOCADO	3.25
APPLEWOOD SMOKED BACON	2.75
AVALON'S HOT PEPPERS IN OIL	2.5
SAUTEED PEPPERS, MUSHROOMS OR ONION	1.75
CRUMBLED BLEU CHEESE	1.75
FRIED EGG	1.5
CHEESE AMERICAN | PEPPERJACK | SWISS | PROVOLONE	1.5

sandwich sides

ONION RINGS	7
SWEET POTATO FRIES	7
FRESH CUT FRIES OR WAFFLE FRIES	6
HOUSE-MADE CHIPS	3.5
APPLE SAUCE	2.5

handheld

COD PO BOY 22
cornmeal breaded cod with Creole pickle slaw and cucumber ribbons on a hoagie roll

BISTRO STYLE ROAST BEEF 22
house-made shaved roast beef, roasted red pepper relish, arugula, white cheddar, garlic horseradish aioli on toasted Italian bread

HOT PASTRAMI 20
house-made pastrami, Swiss cheese and mustard slaw on seeded rye bread

OPEN FACE EGG ROLL 16
Japanese miso-marinated pork, pickled daikon radish, seasoned potato sticks, garlic chili sauce, fried egg roll wrapper

REUBEN GRILLER 16
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

TOASTED ITALIAN HOAGIE 16
salami, pepperoni, capicola, provolone, Avalon's hot peppers in oil, lettuce, tomato, onion and Italian dressing on a toasted hoagie roll

LUMBERJACK CHICKEN 15
buttermilk fried chicken, Canadian bacon, smoked cheddar and spicy pickles with maple aioli on a brioche bun

THE AVALON CLUB 15
turkey, ham, bacon, American cheese, lettuce and tomato stacked on toasted club bread
make it a wrap - in a flour tortilla | 14

BLTA 14
house-made bacon, lettuce, tomato, avocado, Italian bread, chipotle aioli

upgrade any entree salad to a signature side salad for $5

entrees

served with a garden salad and choice of accompaniment

ANCHO BUTTER SALMON 43
blackened Wester Ross salmon served with sweet potato and black bean hash and orange-ancho chili butter

WESTER ROSS SALMON 42
seared or grilled and finished with a citrus compound butter
•add a cedar plank 3.5

GRILLED SWORDFISH 42
grilled swordfish, apple and scallop fried rice with peas, leeks, daikon, green bell peppers, garlic, ginger, topped with sweet chili sauce

COD FRANCIASE 42
eight ounce prime-cut cod battered with egg, asiago cheese and parsley seared and topped with a garlic white wine lemon butter sauce

PERI PERI CHICKEN 36
twin seared chicken breasts, authentic Portuguese cheesy beans with a saffron butter sauce

BUFFALO CHICKEN MEATLOAF 34
served with gorgonzola scalloped potatoes and rosemary hot honey

prime cuts

served with a garden salad and an accompaniment

PURE BRED LAMB CHOPS 72
the Elysian Fields lamb chops are the best purebred lamb in the country

14 OZ STRIP STEAK 65

16 OZ RIBEYE 65

8 OZ FILET 65

6 OZ FILET 55

PRIME ENTREE ADDITIONS
lobster tail 47
butter poached lobster meat 28
shrimp scampi {five piece} 13
sautéed bell peppers 5
sautéed mushrooms 4.5 • sautéed onions 3.25
crumbled bleu 3 • gorgonzola cream sauce 3

FILET TIPS & GEMELLI PASTA 32
oven-roasted tomatoes, black olives and capers tossed in a white wine burre blanc with crushed red pepper

pasta & bowls

served with a garden salad

PAELLA 47
Andouille sausage, shrimp and lobster with butter beans, oven-roasted tomatoes, garlic, yellow onion, mushrooms, peas and rice

CHICKEN PARMESAN 36
parmesan breaded chicken breast with provolone and house-made tomato sauce over penne

(V) STUFFED SQUASH 36
roasted delicata squash with a blend of lentils, walnuts and mushrooms, roasted carrots and parsnips topped with fried sage leaves and a pomegranate balsamic drizzle

CAJUN FETTUCCINE 34
fettuccine pasta, Cajun chicken and shrimp, Creole poblano cream sauce, sautéed peppers and onions

PASTA AND MEATBALLS 29
house-made red sauce over spaghetti and house-made meatballs

CHICKEN & SHRIMP BOWL 29
Mexican rice with tomato, carrot and peas, topped with guacamole, poblano creama, jalapeno, pickled red onion and salsa roja

ENTREE ACCOMPANIMENTS

baked potato 3.5 • sweet potato 4.5 • garlic thyme mashed potatoes 4.5 • garlic parmesan risotto 4.5
roasted asparagus 5 • broccoli 4.5 • seasoned jasmine rice 3

make any entree vegetarian friendly with the substitution of breaded and fried tofu

loaded sweet potato and loaded baked potato options are available • baked and sweet potatoes are only available after 4pm