

AVALON

FRESH AMERICAN CUISINE

LUNCH

lounge plates

- vine tomato gazpacho, horseradish cucumber froth, basil 6
- crispy calamari, pepperoncini, sundried tomatoes, romesco sauce 8
- bacon-wrapped dates, crispy tempura, bourbon honey glaze 5
- artisan cheese board, house made garnishes, local bread, spiced pecans 10

salads

- Avalon house salad – butter lettuce, green goddess dressing, spiced pecans 6
- romaine, garlic croutons, parmesan crisp, caesar dressing 5
- panzanella, globe artichokes, kalamata olives, baby greens, meyer lemon 10

additions:

- lemon & garlic chicken 3*
- soy & mirin glazed salmon 7*

flatbreads

- flatbread creation of the day 8
- applewood smoked bacon, avocado, bleu cheese, cilantro 8
- heirloom tomato, arugula pesto, parmesan, pine nuts 9

sandwiches

- “half & half”, soup and half sandwich combo 9
 - Avalon grass-fed burger, choice of too many cheeses to list, applewood smoked bacon, homemade pickles, ciabatta 10
 - vegetarian burger, portobello mushroom, tofu, vegan pepperjack cheese 10
 - brick-pressed “cuban” sandwich, homemade pickles, swiss, mojo 10
 - deep fried roast beef po’ boy, provolone, crystal hot sauce 9
 - griddled white cheddar, sourdough bread, black truffle oil 7
 - tuna salad, melted or chilled, whole grain bread 7
- all sandwiches served with french fries*
yam fries (add 50 cents) / fried egg (add 50 cents)

substitutions:

- fresh fruit (add 2)*
- cup of soup (add 2.5)*

entrée plates

- basa fish & chips, malt vinegar, garlic mayo 10
- mushroom ravioli, tarragon, peas, sherry-red pepper reduction 13
- truffled lobster mac ‘n’ cheese, crispy potatoes 10
- red curry shrimp, thai udon noodle salad, cashews, hemp seeds, ginger vinaigrette 14