

AVOOW

BAR MENU

BITES

ROASTED BONE MARROW \$20

CAPERS, SHALLOT, FRISÉE, DIJON VINAIGRETTE, GRILLED BREAD
ADD A WHISKEY LUGE (+\$2)

CONFIT CHICKEN WINGS \$12

AGRO DULCE, PICKLED FRESNO CHILIES, FIRE WATER ONIONS,
SESAME BRITTLE

BLISTERED OLIVES \$9

LOCAL OLIVES, GARLIC, HERBS, CITRUS, ESTATES OLIVE OIL

THE GREEK \$9

STUFFED GRAPE LEAVES, HUMMUS, HERB OIL, CREAMY CUCUMBER

CRISPY MUSHROOM "CALAMARI" \$12

FRIED OYSTER MUSHROOM, FINE HERB "AIOLI"

HOKE POKE \$12

ROASTED WATERMELON, VER JUS VINAIGRETTE, PINE NUTS,
CURRANTS, HERBS

BRAISED PORK BELLY \$12

SEARED PORK BELLY, APRICOT-MUSTARD GLAZE, BRÛLÉED APRICOTS

SOUTHERN FRIED RABBIT \$15

FRIED WOODY HERBS, LEMON, HOT HONEY DRIZZLE

CRAB FUNNEL CAKE \$15

DUNGENESS CRAB, SWEET PEPPERS, SHALLOT, LEMON AIOLI

BURGER LE GRANDE \$20

WAGYU BEEF, CARAMELIZED ONIONS, DIJON, BONE MARROW AIOLI,
RACLETTE CHEESE

BLOCKS

"FARMERS PLATE" \$15

HOUSE PICKLED VEGETABLES, HUMMUS, HERB OIL

"BUTCHERS BLOCK" \$15

CHARCUTERIE, MUSTARD, PICKLED SHALLOTS

"CHEESE PLATE" \$15

ASSORTED CHEESES, NUTS, FRUIT, HONEYCOMB