

AVENUE BISTRO



BISTRO BITES

HARVEST BURRATA \$18

prosciutto, grilled peaches, arugula, balsamic glaze, Tuscan bread

POINT JUDITH CALAMARI \$17

Crispy fried, banana peppers, capers, lemon-garlic aioli or traditional served with marinara

BAR PIE \$12

Classic tomato sauce & shredded mozzarella

PEI MUSSELS & CLAMS \$18

Pinot Gris-shallot broth, blistered tomato, fresh herbs

WINGS \$16

Choice: Traditional or Boneless
Vermont Maple Buffalo, Traditional Buffalo,
Italian Style, Thai Chili, and Honey BBQ

SEA SALT & CRACKED PEPPER POTATO CHIPS \$8

Served warm with sour cream, cheddar, bacon dip

LOADED NACHOS \$17

Tomato, black beans, jalapeno, green onions,
three cheese blend
Add Chicken + \$5, Steak + \$9, or Brisket + \$8

LOS TACOS \$14

Pick 3: Steak, Chicken, Carnitas, Cod or Shrimp
All garnished with Spanish onion, cilantro, cotija
cheese and lime wedge
Steak & Shrimp + \$1 per taco

PARMESAN ROASTED BRUSSEL SPROUTS \$12

Red onion, shaved parmesan, crispy prosciutto & balsamic
glaze

GIANT BAVARIAN PRETZEL \$13

Beer Cheese sauce, cinnamon sugar dip, brown mustard

TUNA TACOS \$17

Seared Ahi Tuna, flour tortillas, grilled pineapple salsa,
smokey chipotle aioli

FRIED ZUCCHINI \$11

with Chipotle Aioli

GRILLED CHEESE DIPPER \$14

Grilled cheese wedges served with creamy tomato soup

DRUNKEN CHICKEN QUESADILLA \$18

Stuffed with crispy chicken & mozzarella cheese
Served with Tito's Vodka Sauce

MEAT & CHEESE BOARD \$20

Assorted cheeses, grilled pita, hummus, mixed olives &
Italian meats, Pear & apricot jam

IN THE POT

CHICKEN VEGETABLE \$7

Oven roasted chicken, seasonal vegetables

FRENCH ONION \$11

Crusty baguette, Gruyere cheese

CHILI \$10

House made chili topped with cornbread and sliced
cheddar cheese

TOMATO BISQUE \$8

Creamy Tomato soup with fresh basil, parm cheese
& curtons

SALAD

Add grilled chicken \$8, chicken cutlet \$9, steak \$13,
shrimp \$10, salmon \$13

CAESAR \$14

Romaine hearts, shaved Parmesan, house croutons,
creamy Caesar dressing

GREEK \$16

Romaine hearts, feta crumbles, cherry tomato, cucumber, red
onion, marinated olives, hummus, lemon vinaigrette

ARUGULA \$16

Baby arugula, shaved brussel sprouts, grilled peaches,
goat cheese & almonds, balsamic glaze

SPINACH \$17

Chopped spinach, shaved parmesan, bacon, roasted red
onion & almonds, maple vinaigrette

CRANBERRY \$16

Mixed greens, dried cranberries, goat cheese,
toasted almonds, white balsamic vinaigrette

SEDONA \$16

Romaine and iceberg mix, roasted corn, red bell pepper,
black beans, red onion, tomato, avocado, tortilla chips,
cilantro lime vinaigrette

COBB \$18

Romaine, avocado, blue cheese crumble, cherry tomato,
bacon, chopped chicken, hard boiled egg, honey dijon
vinaigrette

BURGERS

Choice: 8oz Pat LaFrieda Brisket blend, Turkey Burger or
California Veggie Burger. Served on Brioche

AB CLASSIC \$13

Yellow American, lettuce, tomato, onion & pickle

BACON CHEESE \$15

Applewood smoked bacon, cheddar cheese, frizzled
onions

PATTY MELT \$14

Caramelized onions, Swiss cheese served on Texas toast

BACON JAM \$15

Cheddar Jack cheese, bacon jam, dijon aioli, lettuce,
tomato

SOUTHWEST \$15

Cheddar jack cheese, guac, pico, jalapeños, chipotle
mayo

OKTOBERFEST \$15

Cheddar Cheese, potato pancakes, caramelized onions,
bacon & beer cheese

JERSEY SHORE \$15

Taylor ham, fried egg, American cheese

SHROOMIN' SWISS \$14

Swiss cheese, sauteed mushrooms, and onion

All prices are subject to change

*Parties of 8 or more are subject to 20% gratuity

• 3% FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS

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KNUCKLE SANDWICHES

*Any sandwich available on Gluten-Free wrap + \$2

SMOKED BRISKET \$16

18 hr smoked, sweet BBQ sauce and coleslaw

NASHVILLE HOT FRIED CHICKEN \$15

Five spiced buttermilk fried chicken, Colby Jack cheese, lettuce, tomato & creamy ranch spread

STEAK SANDWICH \$20

Grilled Prime Steak sliced, fizzled onions, melted provolone, horseradish aioli

GRILLED CHICKEN \$15

Organic chicken breast, fire roasted peppers, fresh mozzarella, arugula, basil pesto

SHAVED RIBEYE CHEESESTEAK \$15

Classic Philly style, sautéed peppers, onions & American cheese

"THE WORKS" comes with peppers, onions, mushrooms, cherry peppers, provolone & American cheese **\$16**

CRISPY CHICKEN \$15

Buttermilk fried chicken breast, sliced dill pickles, mayo, brioche bun

TURKEY BLT WRAP \$14

Oven roasted turkey breast, applewood smoked bacon, provolone cheese, lettuce, tomato, mayo

DRUNKEN CHICKEN PARM \$16

Breaded chicken cutlet, Tito's Handmade Vodka sauce, fresh melted mozzarella

"THE CUBANO" \$15

Slow roasted pork, ham, Swiss cheese, mayo, mustard, and dill pickles served on toasted Italian bread

CHICKEN CAESAR WRAP \$14

Grilled chicken, romaine, Caesar dressing, shaved Parmesan cheese

EGGPLANT CUTLET \$12

Eggplant cutlet, fresh mozzarella, sautéed spinach, tomato bruschetta and balsamic glaze served on ciabatta

SALMON BLT \$17

Grilled salmon, bacon, pickled onions, lettuce, tomato dijon aioli

KIDS \$12 with choice of drink

BURGER

4oz Burger with American Cheese and fries

PENNE WITH MEATBALLS

Traditional marinara, grated Parmesan cheese also available with butter

CHICKEN FINGERS & FRIES

QUESADILLA

Add grilled chicken + \$3

GRILLED CHEESE & FRIES

HOTDOG & FRIES

SIDES

ONION RINGS \$8

SEASONAL VEGETABLES \$6

MASHED POTATOES \$6

FRIED PICKLES \$10

MOZZARELLA STICKS \$10

FLATBREADS

Any Flatbread available on Gluten-Free cauliflower crust for + \$3

MARGHERITA \$15

Fresh mozzarella, plum tomato, basil

CHICKEN PESTO \$18

Fresh mozzarella, shredded mozzarella, creamy pesto, basil

BUFFALO CHICKEN \$17

Crispy buffalo chicken, shredded mozzarella, ranch dressing, chopped green onion

TUSCANY \$19

Fresh mozzarella, prosciutto, tomato, red onion, arugula, balsamic glaze

ROOTS \$15

Shredded mozzarella, roasted mushrooms, caramelized onions, goat cheese & balsamic glaze

SHRIMP FRANCESE \$18

Shredded Mozzarella, shrimp, buttery lemon sauce & parsley

HONEY BEE \$17

Shredded mozzarella, plum tomato, sweet soppressata, spicy local honey

MAINS

FISH & CHIPS \$24

Corona battered Cod, homemade potato chips, tartar sauce, malt vinegar, cole slaw

BLUE CHEESE BUTTER RIBEYE \$40

16oz prime split bone ribeye, charred asparagus, garlic mashed potato & blue cheese butter

SALMON \$34

Maple glazed filet, sautéed spinach, rice

CHICKEN MILANESE \$28

Baby arugula, dried cranberries, goat cheese, toasted almonds, white balsamic vinaigrette

PENNE VODKA \$21

Tito's Handmade Vodka sauce, crispy prosciutto, Parmesan cheese

Add grilled chicken \$8, shrimp \$10

CREAMY PESTO RAVIOLI \$18

Four cheese ravioli in creamy pesto sauce, and cheese tuile

CHICKEN POT PIE \$16

Chicken breast, root vegetables, flakey buttered puff pastry

PORK CHOP BISTRO \$32

Bone in porterhouse pork chop, peppers & onions, mushrooms, garlic mashed potato & frizzled onions

POTATOES

Choice: Fries, Tots Or Chips

PLAIN JANE \$6

SWEET POTATO \$7

MUDSLIDE \$8

Shoestring fries, brown gravy, fresh mozzarella

DRUNKEN \$8

with mozzarella and Titos vodka sauce

ELOTE \$8

Cheddar, Corn, Chipotle Mayo & cojita

BREAKFAST \$9

Cheddar, bacon, fried & eggs chipotle mayo

BIG STINK \$8

Truffle Oil, crispy mushrooms & parmesan