

lunch menu

SOUPS

TODAY'S SOUP cup/ bowl 4/8

FRENCH ONION GRATINÉE cup/bowl 6/9

PLATES

HUMMUS with peppers, olives, feta & toasts 8

TODAY'S QUICHE with mixed greens 13

OMELET with mixed greens 13

MACARONI & CHEESE with mixed greens 12

GNOCCHI
with fresh vegetables & parma-reggiano 12

LINGUINI BOLOGNESE with parma-reggiano 14

SANDWICHES

served with choice of fries, chips, cole slaw,
potato salad, mixed greens or fresh fruitPORTABELLO MUSHROOM SANDWICH
with tomato, peppers, mozzarella, mayo & arugula on
brioche bun 11CHICKEN SALAD Amish chicken breast with lettuce,
tomato & mayo on choice of bread 12HOT SEARED TURKEY with caramelized apples, bacon,
cheddar & mayo on cuban bread 13

GRILLED CHEESE with swiss on cuban bread 9

GRILLED HAM & CHEESE with swiss & mustard on
cuban bread 11BLT on toasted cuban bread 11
*add smoked salmon 4*1/2 LB. GRASS-FED BURGER with lettuce, tomato &
choice of jack, swiss or cheddar on brioche bun 14CRISP SOLE SANDWICH on brioche with tomato,
romaine slaw and remoulade 13SEARED FLANK STEAK SANDWICH
with chimichurri, lettuce & tomato on brioche 14

SIDES

FRIES 5

POTATO SALAD 3

COLE SLAW 3

FRESH FRUIT 3

SALADS

MIXED LETTUCES
with fresh herbs & red wine vinaigrette 7CAESAR SALAD crisp romaine with shaved parmesan &
crostini 8SPINACH SALAD
with bacon, tomato, egg, parmesan dressing & polenta
croutons 12SLICED SIRLOIN SALAD
over spinach with blue cheese, tomatoes, caramelized
onions 15NICOISE SALAD mixed greens with seared tuna,
tomato, green beans, potatoes, olives & egg 14SMOKED SALMON & POTATOES
over mixed lettuces with dill dressing 13KALE, GRAINS & BEETS shredded kale, roasted beets,
carrots & mixed grain pilaf with cranberries 12CHOPPED CHICKEN SALAD Amish chicken with
garbanzo beans, tomato, cucumber, arugula, feta & sherry
vinaigrette 13

COCKTAILS

*full bar available*CLAYTON GREYHOUND Hendrick's gin, fresh grapefruit, St.
Germaine Elder Flower & rosemary sprig on the rocks 10BACK 40 Four Roses Bourbon, fresh sour mix, maple syrup &
orange bitters on the rocks 10

SANGRIA White/Red with seasonal fruits 8

ELDERFLOWER OLD FASHIONED Four Roses bourbon,
angostura bitters and St. Germaine 8FRENCH PEAR COLLINS Grey Goose Poire, Lime, St. Germaine,
topped with sparkling wine 9

BEER

Bell's Two-Hearted (16oz) 8

Urban Chestnut: *Zwickel, Schnickelfritz* 8

4-Hands City Wide 8

La Fin Du Monde 8

Left Hand Milk Stout 7

Blue Pointe Toasted Lager 6

Deschuettes Black Butte Porter 6

O'Fallon 5-Day IPA 6

Schlafly: *White Lager & Octoberfest* 6

Avery White Rascal 6

Stella Artois 6

Stella Cidre 6

Bud Light 4.5

Bud Select 4.5

Budweiser 4.5

Michelob Ultr 4.5

Clausthauer N/A 4

St. Paulie Girl N/A 4

PRIVATE PARTIES FOR UP TO 120 GUESTS

GLUTEN-FREE OPTIONS AVAILABLE
UPON REQUEST

avenue

12 N MERAMEC AVE, CLAYTON, MO 63021

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beverages