

AVINÉ

caviste | sociale

♦ try our suggested wine pairings ♦

♦ A 3% transaction fee will be applied to all credit card transactions ♦

HORS D'OEUVRES (small bites)

ROSEMARY POPPIN' CORN | 8

rosemary-thyme butter, salt, rosemary dust

SRIRACHA POPPIN' CORN | 10

Sriracha-honey butter, salt, lime zest

MARINATED CASTELVETRANO OLIVES | 6

citrus, grenache vinegar, rosemary, thyme

*MIXED NUTS | 7

Marcona almonds, rosemary walnuts, sweet & spicy pecans

ALAIN DUCASSE'S GOUGÈRES | 7

Gruyère, nutmeg, pickled pepper aioli

TOASTS

*BURRATA | 12

arugula pesto, salt, pepper, lemon zest, radish

♦ *Grüner Veltliner Schloss Gobelsburg '22, Kamptal* | 10

*PARMESAN CHICKEN | 11

marinated chicken, herbed aioli, parmesan

♦ *Chardonnay Tyler '22, Santa Barbera County* | 18

PROSCIUTTO BRUSCHETTA | 14

Prosciutto di Parma, caramelized onion, Fourme d'Ambert, parsley

♦ *Dolcetto d'Alba Ada Nada "Autinot" '21, Piedmont* | 14

PETITE CUISINE (small plates)

*AVINÉ HUMMUS | 10

chickpeas, cumin, garlic, olive oil, toast

♦ *rosé Rayun '22, Chile* | 9

QUICHE LORRAINE | 14

Gruyère, salami, cayenne, nutmeg, arugula

♦ *Pét-Nat rosé Plavina Pomalo Wine Co., Croatia* | 14

GOAT CHEESE TART | 13

goat cheese, caramelized onions, rosemary, arugula

♦ *Quincy Domaine Siret-Courtaud '22, Loire* | 14

CHICKEN PARMESAN MEATBALLS | 14

breaded chicken breast, oregano, parsley, mozzarella, marinara

♦ *Saint Nicolas de Bourgueil Y. Amirault "La Mine" '21, Loire* | 17

BEEF CHEEK SLIDERS | 15

braised beef cheek, sauce gribiche, arugula, slider bun

♦ *Crozes-Hermitage Brotte "La Rollande" '22, Rhône* | 14

*MARINATED CHICKEN SLIDERS | 15

chicken breast marinated in pesto, topped with pickled pepper aioli, Gruyère, arugula, slider bun

♦ *Vouvray Meunier "Expression de Sillex" '21, Loire* | 14

CHARCUTERIE (meats & cheeses)

- choice of three for \$22 or five for \$30

- each board comes with your choice of 3 accompagnement

- (c): cow's milk | (s): sheep's milk | (g): goat's milk

VIANDES (meats)

Prosciutto di Parma, Soppressata, Nostrano, Salametto Piccante

FROMAGES (cheeses)

Widmer's 2 year cheddar (c), Bleu de Causses (c)

Capriole (g) P'tit Basque (s)

ACCOMPAGNEMENT (extras)

marinated olives, Eastaboga Bee Co. honey,

Marcona almonds, whole-grain mustard,

pickled vegetables

APÉRITIFS + DIGESTIFS

(before + after-dinner drinks)

DESSERT WINE

Carmes de Rieussec 2019, Sauternes | 15

Moscato d'Asti G.D. Vajra 2023, Piedmont | 10

SHERRY

Lustau Fino "Jurana" | 8

Don PX 1999 | 16

PORT

Graham's 10 year tawny | 11

Graham's 20 year tawny | 17

Fonseca Bin 27 | 10

MADEIRA

Rare Wine Co. Historic Series "Boston Bual" | 10

Henriques & Henriques Verdelho 2007 | 20

CARCAVELOS

Casa Manoel Boullosa 1996 | 11

AMAVIDA COFFEE

espresso | 3.5

cappuccino or latte | 6

DESSERT

vanilla crème brûlée | 9

chocolate Pot de crème | 9

*Jeff's chocolate chip and walnut cookie | 6
paired with Graham's 10 year | 16

*Pirozhki- stuffed bread with blueberries, mixed nuts, cream cheese, honey, powdered sugar | 10

*salted peanut butter Rice Krispies treat with caramel and chocolate sauce | 10

berries and cream- strawberries, blueberries, vanilla whipped cream | 8

*Contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

October 2024