

small plates

“good for grazing”

- French Onion Soup**, rich beef broth, swiss crust 5.5
- Mac & Cheese**, lobster, black truffle oil, crispy potatoes 9.9
- Crispy Calamari**, korean bbq, green onions 7.5
- Tinga Pork Tacos**, cilantro rice, pico, soft tortillas 7.9
- Deviled Eggs**, local organic eggs, bacon shards, homemade hot sauce 3.9
- Bolo Sliders**, bolognese, parmesan/boursin cheese spread, ciabatta 7.5
- Thai Meatballs**, coconut milk, peanuts, panaeng curry 5.9
- White Bean Hummus**, soft lavosh, kalamata olives 5.5
- Pow-Pow Shrimp**, mango habanero glaze, cucumber cream 8.9
- Tempura Dates**, bacon-wrapped, bourbon honey 5.9
- Crab Crepes**, blue crab, mushrooms, orange-brown butter 9.9
- Artisan Cheese Board**, pressed fig cake, raisin walnut bread 11.9

flatbreads

“simple handmade bread prepared with a flavorful twist”

- Daily Creation**, chef inspired 8.9
- Caprese**, tomatoes, fresh mozzarella, basil 6.9
- Poblano Chicken**, refried black beans, roasted poblano peppers, chihuahua cheese 7.9
- Italian Bacon**, bleu cheese, spinach, grilled red onions 7.5

salads

“mix it up with freshness and flavor”

- Mixed Greens**, grape tomatoes, cucumber, balsamic honey vinaigrette 3.9
- Caesar**, romaine, garlic croutons, parmesan crisp 5.5
- Avalon House**, butter lettuce, spiced pecans, green goddess dressing 5.9
- Fall Chop**, fresh fall vegetables, grilled chicken, hemp seeds, walnut vinaigrette 11.9
- Sirloin & Spinach**, potato straws, crumbled bleu, steak sauce vinaigrette 12.9

○ salad additions: lemon & basil chicken (add 3.5) / soy-mirin glazed salmon (add 6.5)

burgers & sandwiches *“think INSIDE the bun”*

Avalon Burger, grass-fed beef, choice of cheese, lettuce, tomato, red onion 7.9

Vegetarian Burger, ground crimini mushrooms & tofu, vegan pepper jack cheese 8.9

Bleu Burger, grass-fed beef, fried bleu cheese, homemade steak sauce, smoked onion marmalade 9.9

Bavarian Burger, house ground pork, braised cabbage, provolone, grain mustard 9.9

Salmon Burger, panko bread crumbs, capers, red onion, dill cream cheese 9.5

Chef’s Burger, chef’s daily creation (market price)

Knife & Fork Grilled Cheese, white cheddar, mushrooms, sourdough bread, topped with fried egg 7.9

Cuban Sandwich, brick pressed, braised bacon, country ham, swiss, mojo, homemade pickles 9.9

- all burgers served on pretzel bun with homemade pickles
- all burgers and sandwiches served with french fries (substitute yam fries - add 50 cents)
- burger & sandwich additions: apple wood smoked bacon (add 1.0) / fried egg (add 50 cents)
- available cheeses: cheddar, white cheddar, provolone, swiss, pepperjack, vegan pepperjack, feta, bleu

pastas *“oodles of noodles and more”*

Bolognese, egg noodles, beef shoulder, horseradish ricotta 9.5 / 15.5

Baked Ragout, rigatoni, house ground pork, mustard greens, sun dried tomatoes 9.5 / 14.5

Chicken Carbonara, casarecci, pancetta, roasted peppers, parmesan cream 9.5 / 14.5

Butternut Squash Pasta, campanelle, swiss chard, spiced pecans, brown butter 8.9 / 13.9

**large
plates**

“experience the greatness”

Fish & Chips, malt vinegar, homemade tartar 12.9

Braised Beef Short Rib, braising reduction, weisenburger grits, honey crisp apple 19.9

Pan Roasted Chicken, local organic chicken, black rice, pepper jam, parsnips 16.5

Chicken Schnitzel, smoked onions, pancetta, spinach, mushroom cream, butter mash potato 14.9

Vegetarian Lasagna, butternut squash, mushrooms, tofu, spiced pecans, sundried tomatoes, parmesan 14.9

Veggie Surprise, leave it to Chef Laurence to select a fine combination of vegetarian items (market price)

Fresh Seared Salmon, fennel toasted, braised cabbage & bacon, mustard/cider sauce, butter mash potato 20.5

Beef Tenderloin, pan roasted, bourbon red-eye gravy, sweet potato hash 25.5

Fresh Catch of the Day (market price)

sides

“bounty for the table”

3.9 per bowl

french fries

yam fries

mac & cheese

butter mash potatoes

woodland mushrooms

braised cabbage and bacon

winter greens with vinegar

beverages

Pepsi Cola products (bottle) 3.0
Perrier (200 ml bottle) 3.0
Iced Tea 3.0
"Novus" Hot Tea 3.0
Coffee 2.5
Espresso 3.5
Cappucino 4.5
Hot Chocolate 2.5
Hot Cider 2.5

steamers

Vermont Maple 3.5
Coconut Samoa 3.5
Crème Brulée 3.5

sodas

Black Cherry Vanilla 3.0
Pomegranate 3.0

think local

Avalon is proud to use ingredients
from local providers such as:

Aquaculture of Kentucky Inc
Country Girl at Heart Farm
Fox Hollow Farm
Kentucky Bison Co
Specialty Cuts Inc

AVALON
FRESH AMERICAN CUISINE

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