



Locally owned since 2002, AVALON is proud to use ingredients from local providers such as:

Carol Friedman Local Farm
Fox Hollow Farm

Country Girl at Heart Farm
Gatton Farms (Bremen, KY)

Critchfield Meats
Specialty Cuts Inc

SMALL PLATES

- Fresh Market Soup**, a seasonal treat prepared daily by our chefs 5.5
- Crispy Calamari**, trio of dipping sauces 8.5
- Deviled Eggs**, local organic eggs, bacon shards, homemade hot sauce 4.5
- Lobster Mac & Cheese**, lobster, black truffle oil, crispy potatoes 13.9
- Italian Meatballs**, spicy marinara, shaved parmesan 7.5
- White Bean Hummus**, pita, kalamata olives 7.0
- Pow-Pow Shrimp**, mango habanero glaze, cucumber cream 10.5
- BBQ Shrimp & Grits**, tender shrimp, weisenburger grits, BBQ spice, sweet cream butter 10.5
- Artisan Cheese Board**, fruit preserves, raisin walnut bread 12.9

FLATBREADS

- Caprese**, local tomatoes, fresh mozzarella, Avalon garden basil 9.0
- Mediterranean**, pancetta, pepperoncini, olives, capriole goat cheese, grape tomatoes 9.0
- Wild Mushroom**, fontina cheese, Carol's arugula, garden herb cream cheese 9.0

LARGE PLATES

- Southern Style Meatloaf**, buttermilk whipped potatoes & local vegetable of the day 15.9
- Fish & Chips**, malt vinegar, homemade tartar 13.9
- Slow-Roasted Achote Pork Tacos**, soft corn tortillas, pickled red onions, mexican crema, grilled lime, black beans & rice 11.5
- 12-Hour Braised Beef Short Rib**, braising reduction, weisenburger grits, green onion jam 22.9
- Fried Chicken**, spicy marinara sauce, buttermilk whipped potatoes, wilted local greens 18.9
- Lump Blue Crab Cake**, jumbo lump blue crab, housemade cole slaw, weisenburger grits, wilted greens, aioli, remoulade 29.9
- *Cast Iron Seared Salmon**, honey select corn & mushroom sauté, bacon lardons, herb roasted fingerling potatoes 24.9
- *KY Proud Filet Mignon**, bordelaise, buttermilk whipped potatoes, local vegetable of the day 35.9
- Fresh Catch of the Day**, we use local farm ingredients & the freshest seafood to delight our guests (market price)

SIDES 3.9 per bowl

- french fries
- yam fries
- mac & cheese
- black beans & rice
- buttermilk whipped potatoes
- wilted local greens
- local vegetable of the day

AVALON

SALADS

- Mixed Greens**, grape tomatoes, cucumber, balsamic honey vinaigrette 4.5
 - Caesar**, romaine, garlic croutons, parmesan crisp 6.0
 - Avalon House**, butter lettuce, grape tomatoes, spiced pecans, green goddess dressing 6.0
 - Local Vegetable Chop**, fresh seasonal vegetables, romaine, ginger vinaigrette 9.5
- salad additions: lemon & basil chicken (add 4.0) / *soy-mirin glazed salmon (add 8.0)

BURGERS & SANDWICHES

- ***Avalon Burger**, grass-fed beef, choice of cheese, lettuce, tomato, red onion 10.5
 - Vegetarian Burger**, ground crimini mushrooms & tofu, pepper jack cheese 9.9
 - Salmon Burger**, panko bread crumbs, dill cream cheese 10.9
 - Knife & Fork Grilled Cheese**, white cheddar, mushrooms, sourdough bread, topped with fried egg 9.5
- 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: hickory smoked bacon (add 1.0) / fried egg (add 1.0)
○ available cheeses: cheddar, swiss, pepperjack

PASTAS

- Avalon Pasta**, homemade pomodoro sauce, artichoke hearts, roasted garlic, linguini, shaved parmesan 10.9 / 15.5
- Garlic Shrimp Noodles**, tender shrimp, garlic, basil, butter, linguini, shaved parmesan 12.5 / 17.9
- Chicken Carbonara**, penne, pancetta, roasted peppers, infused cream 11.0 / 15.9

BEVERAGES

- | | |
|----------------------------------|------------------------|
| Pepsi Cola products (bottle) 3.0 | Homemade libations 3.0 |
| Perrier (200 ml bottle) 3.0 | lavender lemonade |
| Iced Tea 3.0 | strawberry soda |
| "Novus" Hot Tea 3.0 | black cherry soda |
| Coffee 2.5 | |
| Espresso 3.5 | |
| Cappucino 4.5 | |

Locally owned by Steve Clements & Mary Beth O'Bryan

Executive Chef: Gil Logan

* DISCLAIMERS:
Please be aware that our kitchen prepares foods that contain nuts.
We cannot guarantee a product has not come in contact with nuts or nut oils.
Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

AVALON
FRESH AMERICAN CUISINE

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