

# avenue c restaurant

— new york, new york —

## APPETIZERS

### OYSTERS

with an apple tarragon mignonette  
1/2 for \$12 | 1dozen for \$20 | \$2 each

### GRILLED OCTOPUS \$16

chickpea salad & roasted pepper in a chili oil

### CALAMARI \$14

In lightly seasoned flour, served with  
romesco sauce

### MAC&CHEESE \$9

shell pasta with bechamel, topped with  
breadcrumbs, salt & pepper

### CHARCUTERIE BOARD \$14

assorted cheese & cured meat

### FLAT BREAD \$12

figs, scamorza & speck

## SALADS

### LITTLE GEM LETTUCE \$11

bibb lettuce with pine nuts & pecorino in  
green goddess dressing  
(olive oil, lemon juice mayonnaise, avocado, & tarragon)

### RED & GOLDEN BEET \$11

arugula, goat cheese, cherry tomatoes in  
a red wine vinaigrette dressing

### CLASSIC CAESAR \$10

add shrimp \$17 | add chicken \$16

### TOMATO & CUCUMBER \$10

heirloom tomatoes, cucumbers, & feta in a white  
balsamic dressing

## ENTRÉES

### AVENUE C BURGER \$14

caramelized onions, bacon, american cheese  
on a brioche bun

### BRANZINO \$20

quinoa, mixed vegetable, in a lime ginger sauce

### VEGGIE BURGER \$12

with french fries

### LOBSTER & SHRIMP RISOTTO \$22

with baby spinach in a light lemon garlic sauce

### SKIRT STEAK FLORENTINE \$20

baby spinach, preserved lemon,  
& grilled mushrooms

### BLACK LINGUINE \$20

squid, shrimp, lobster meat, cherry tomatoes,  
& arugula in a brandy sauce

### SHORT RIBS \$22

braised fennel, yukon gold potatoes, & rosemary

### ROASTED CHICKEN \$18

bibb lettuce & grilled onions in a thai  
basil vinaigrette

### BAKED CAULIFLOWER \$12

gremolata, basil, & tomato confit

### ROASTED EGGPLANT \$12

pistachio cous-cous, cilantro, & sorrento lemon

## SIDES

sautéed spinach | sweet potato or french fries | truffle mashed potatoes

\$6

\$5

\$6

Please speak to your server or manager about food allergies.