

# The Avenue Pub

1732 Saint Charles Ave 70130-5224 · +15045869243 · Updated: Jan 14, 2026

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## SMALL PLATES 4

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### Tempura Fried Mushrooms

**\$7.00**

Flash fried oyster mushrooms in tempura batter with a house made remoulade

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### Hummus

**\$8.50**

Made fresh in house daily

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### Cauliflower Hummus

**\$8.50**

fresh cauliflower and coconut milk. Recipe courtesy of Nathaniel Zimet

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### Roasted Veggie Quesadilla

**AVAILABLE OPTIONS**

Roasted zucchini, squash, eggplant, red bell peppers, tomatoes, onions and spinach with a cauliflower balsamic dipping sauce. Recipe courtesy of Nathaniel Zimet

\$8.50

Add Cheddar: \$9.50

Add Cheddar And Chicken:

\$11.00

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## FRIES 3

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### Pomme Frites

**\$5.00**

We cut them fresh daily, skin on and thin

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### To Die for Fries

**\$8.00**

Hand cut fries with cheddar bechamel

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### Dump Truck Fries

**\$11.00**

Hand cut fries, cheddar bechamel & lemon grass pulled Chappapeela pork. Recipe courtesy of Nathaniel Zimet

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## HOUSE SPECIALTIES 4

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### Toast aux Champignons

**\$11.00**

Our take on a classic dish served all over Belgium. Roasted cremini mushrooms, locally baked bread, in a dark beer fondue with tarragon & thyme. Recipe courtesy of Nathaniel Zimet

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### Chicken Confit

**\$12.00**

Springer Farm organic chicken preserved in duck fat served over greens with a tart cherry emulsion, served with Bellegarde Ciabatta slices. Recipe courtesy of Nathaniel Zimet

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### Currywurst

**\$12.00**

Fried Bourrée brat with garlicky mashed potatoes, curried ketchup & coleslaw. Recipe courtesy of Nathaniel Zimet

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## St James Cheese & Bourrée Charcuterie Plate

**\$17.50**

Miticana de Cabra soft goat, Delice de Bourgogne triple crème with elderflower soaked raisins, Cabot Clothbound Cheddar, Bourrée Lomo & Cappa, with accoutrements, and local artisan bread

## BURGERS & SANDWICHES <sup>4</sup>

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### Pub Burger

#### AVAILABLE OPTIONS

7oz artisanal dry-aged and certified Angus beef, arugula, tomato, onions, pickles, garlic aioli on a Challah bun. Add cheddar cheese, goat cheese or blue cheese at no charge

\$13.00

Add Farmhouse Bacon: \$2.00

Add Candied Bacon: \$3.00

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### Cajun Croque Monsieur

**\$13.00**

Bourrée brown sugar smoked ham made with Chappapeela Pork, shaved tasso, aged swiss, & spicy olive salad on toasted Brioche. Recipe courtesy of Nathaniel Zimet

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### Braised Pork

**\$11.00**

Lemon grass Chappapeela pulled pork topped with mint & ginger coleslaw. Rotating bread which may contain nuts, with sriracha aioli. Recipe courtesy of Nathaniel Zimet

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### Fromage Grille

#### AVAILABLE OPTIONS

Cheddar & Goat cheese, local tomatoes, roasted mushrooms, caramelized onions on toasted Brioche

\$11.00

Add Farmhouse Bacon: \$2.00

Add Thick Cut Candied Bacon:

\$3.00

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