







Shared Starters

Basket of spicy
chicken wings
with celery sticks & blue cheese dressing
Single € 11 Double € 20
(GF on request)

Nachos s, tomato salsa, jala

Tortilla chips, tomato salsa, jalapenos, guacamole, sour cream with a warm smoked cheese sauce € 16 (GF on request) Slow cooked Sticky Ribs Honey roasted BBQ baby back ribs & homemade slaw Single \in 11 Double \in 17

€ 2 Extra for, Pepper sauce, wing sauce, blue cheese, garlic mayo, smoked cheese sauce

Soups

Served with house brown bread (Gluten free bread available on request)

Soup of the day (GF on request) Made with the freshest of market vegetables € 8.90

Avenue East Coast seafood chowder (GF)
Made to order with fresh & smoked Kilmore Quay
fish & Irish mussels in a creamy white wine
& garlic reduction € 13.50

Brunch (till 3pm)

Avenue potato hash € 12.90 With bacon, sausages, onion, spinach, cherry tomato topped with a fries egg

> Breakfast bap € 9.50 Bacon & sausage, fried egg on a brioche bap

Smashed avocado € 12

Avocado with a hint of chilli & line, cherry tomato, 2 poached eggs on toasted sourdough bread

Add crispy bacon € 3 or feta cheese € 3

Lunch Salads

Burrata & cherry tomatoes (V)
Creamy Baratta, cherry tomatoes, fresh
basil & pesto
on toasted focaccia € 14

Classic Caesar salad

Crispy bacon, garlic croutons, Parmesan, classic Caesar dressing Starter € 8.50 Mains € 12.50 (GF on request)

Spinach salad (GF)

Red onion, candied pecans, feta cheese, smoked bacon, cranberries, dressed with aged balsamic & olive oil

Starter € 10.90 Mains € 14.90

Add crispy buttermilk chicken extra € 7.50 (Grilled chicken also available)

Side Orders

Gratin Potato's \in 6.90 Skinny crispy fries \in 6.50 Triple cooked chunky chips \in 6.50 Avenue crispy onions \in 6.50 Avenue slaw \in 3 Tender stem broccoli with toasted almonds \in 6 Mixed salad \in 6

€ 2 Extra for, Pepper sauce, blue cheese, garlic mayo, wing sauce, garlic butter, red wine jus, smoked cheese sauce

Please let a member of staff know if you have a nut allergy or have any food allergies or intolerance

Gourmet Sandwiches on ciabatta

Add cup of soup Just € 5.50

Crispy buttermilk Irish chicken € 9.90 Avenue slaw & peri-peri sauce

Tuna melt € 9.90

Tuna, sweetcorn, red onion, mixed peppers, hint of chilli, mayo with melted cheese

Pastrami € 10.90

Pastrami, brie, red onion, spinach, sun blushed tomato, relish

Mozzarella € 9.50 (V)

Mozzarella, sun blushed tomato, roast peppers, Red onion, rocket, pesto

Ham & cheese € 7.50

Dubliner vintage cheddar cheese & Irish cooked ham

Avenue Lunch Special € 15.90

Includes cup of soup / Plus tea or coffee

Tikka chicken wrap € 8.90

Chicken with Tikka mayo, cucumber & mango chutney

Chicken Caesar wrap € 8.90

Irish chicken, crispy bacon, parmesan & classic Caesar dressing

Tuna melt wrap €8.90

Tuna, sweetcorn, red onion, mixed peppers, hint of chilli, mayo Finished with melted cheese

Spicy vegan wrap € 8.90

Vegan goujons. tomato salsa, jalapenos, lettuce with our spicy Cajun vegan mayonnaise

Avenue Burgers All € 21

Our char grilled 8oz burgers are made using 100% Hereford prime Irish beef. Cooked through. We use a brioche bun & garnish with lettuce, tomato & onion. Served with skinny fries (GF options available)

Classic American pickle

Crispy bacon & melted cheddar cheese

Tomato, jalapenos, chilli cheese & sour cream

Avenue's real pepper sauce topped with crispy onions

Cashel blue cheese & red onion

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Crispy buttermilk Irish chicken Burger

Avenue Slaw & Peri-Peri mayo

€ 1.65 Extra per topping

# Vegetarian

We can adapt some of our vegetarian dishes to Vegan on request, We also have a vegan menu available, please check with staff

Risotto (V)  $\in$  26 Creamy risotto with crumbed ricotta,

spinach, garden pea & cherry tomatoes

Spicy Asian Noodles (V) € 20 Mixed vegetables with noodle, Sesame oil, sweet chilli & soya sauce Falafel Burger (v) € 21.50 Homemade cumin chickpea falafel, spicy mayo, skinny fries

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Our kitchen contains nuts. Someone eating nuts may sit next to you! We can adapt some of our dishes to (V) Vegetarian (GF) Coeliac Friendly

Our suppliers guarantee that our Beef, Duck, Pork, & Chicken Supreme are 100% Irish & HACCP traceable from Farm to Fork. We strive to source as much local produce as possible.

Suppliers: Robinson Butcher, Fresh Point Fruit & Veg, Wrights Fish