



THE AVERN

KITCHEN HOURS: 5PM - 9:30PM
203-264-8200 X6039

522 HERITAGE ROAD
SOUTHBURY, CT 06488

Executive Chef Wojciech Węglarz

HOUSEMADE SOUP

SOUP DU JOUR

Fresh, housemade soup

ANGUS BEEF CHILI

Served with scallions,
sharp cheddar, & sour cream

SMALL PLATES

JUMBO CHICKEN WINGS

Choice of buffalo, bbq, or Litchfield
sweet bourbon. Served with celery
& ranch or blue cheese

TRUFFLE FRIES

Herbs, truffle oil, parmesan,
& roasted garlic aioli

HERITAGE NACHOS

Corn tortilla chips, cheddar, jalapeño,
black olive, scallion, tomato, salsa,
guacamole, & sour cream

Add Chili 4

MAIN PLATES

Served with fingerling potato's & fresh
sautéed vegetables

ROASTED BONE-IN CHICKEN

Served with an Herb Jus

SEARED SALMON

Served with a Beurre-Blanc sauce

14OZ CERTIFIED BLACK ANGUS NY STRIP

Served with house demi-glace sauce

SALAD

POACHED PEAR ARCADIAN

Leaf lettuce, grape tomato, pear,
cucumber, crumbled goat cheese,
toasted almonds, with champagne
vinaigrette

KALE & ROMAINE CAESAR

Herb croutons, grape tomato, &
shredded parmesan with house
Caesar dressing

PASTA

CAVATAPPI

Grilled chicken, basil, roasted peppers,
sundried tomato's, capers, with a Cajun
crème sauce & parmesan cheese

HANDHELDS

Served with choice of House Fries, Tortilla
Chips, or Baby Greens

Upgrade to truffle fries for \$4

HOT HONEY CHICKEN FLATBREAD

Tempura chicken, fig spread,
caramelized onions, pepperjack cheese,
& Mike's hot honey

CERTIFIED ANGUS BURGER OR BEYOND BURGER

Lettuce, tomato, pickles, & your choice
of cheese on a brioche bun

Swiss, Cheddar, Pepper Jack, American

Add Bacon 2 Add Guacamole 2

Add Caramelized Onions 2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be added for parties of 6 or more.

DESSERTS & MORE

KIDS MENU - ALL \$8

Includes choice of juice, milk, or soda

CHICKEN FINGERS

With fries or veggie sticks

GRILLED CHEESE

With fries or veggie sticks

GRILLED CHICKEN & VEGETABLES

PASTA

With red sauce or butter



DESSERT

GOURMET CAKES & PIES

Rotates weekly, ask about this weeks flavors

ICE CREAM BY THE SCOOP

Chocolate or vanilla

ICE CREAM SUNDAE

Choice of ice cream with hot fudge, whipped cream, & a cherry

7

3

7



WEEKLY SPECIALS

BURGER & BREW

10

Every Tuesday

Includes a burger, fries, and a bottle of beer

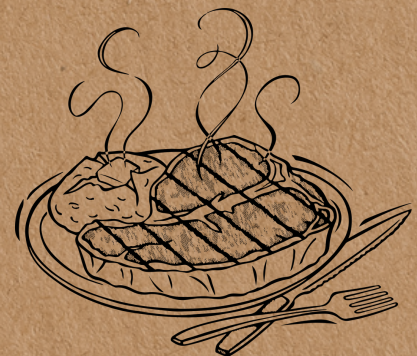


CHEFS CUT OF THE WEEK

25

Every Thursday

Chefs choice of steak, served with a house salad, potatoes, fresh seasonal vegetables, rolls & butter



HAPPY HOUR | 5PM-7PM

Monday-Thursday

1/2 Off - House & Heritage Wine

\$7 - White Wine Sangria

\$7/8 - Mixed Drinks

\$5 - Well Drinks

\$3 - Bottled Beer

\$1 - Soft Drinks



ALL OFFERS ARE FOR DINE-IN ONLY

SPECIALTY COCKTAILS

HERITAGE ESPRESSO MARTINI

Vanilla vodka, Kahlua, Espresso Liqueur
Add Baileys \$2

12

COCOA MARTINI

Vanilla vodka, Chocolate liqueur, Crème de cacao, creamer, garnished with a toasted marshmallow

13

CHAMPAGNE MARGARITA

Blanco tequila, Champagne, Grand Marnier, Lime juice, Agave, Garnished with a lime wheel, cranberries, & fresh rosemary

14

JG'S SWEET & DELICIOUS

"Johns Sweet & Delicious Cocktail"
Orange-Vanilla rum, Pineapple juice, Orange juice, Splash of grenadine, garnished with a cherry

11

WINTERBERRY

Cîroc Red Berry, Triple Sec, Lime juice, & splash of pomegranate juice

12

LITCHFIELD MULE

Our barrel-tasted local Litchfield Distillery Bourbon Whiskey, Ginger beer, & Lime juice

12

PALOMA

Women owned "21 Seeds" Grapefruit Hibiscus tequila, Pamplemousse liqueur, Lime juice, combined with grapefruit juice & soda

13

MAPLE OL' FASHIONED

Our barrel-tasted local Litchfield Distillery Bourbon Whiskey, Maple syrup, Simple syrup, Angostura bitters, & orange slice

14

LITCH MINT BLUEBERRY BOURBON LEMONADE

13

Our barrel-tasted local Litchfield Distillery Bourbon Whiskey, Simple syrup, Blueberry puree, Splash of lemonade, Garnished with blueberries & mint leaves



Litch Mint Blueberry Bourbon Lemonade



Champagne Margarita



Paloma

BEERS ON TAP



IPAs

HEADWAY IPA 6.5%
Counterweight Brewing Company
Cheshire, CT

ICE CREAM MAN IPA 6.4%
Back East Brewing Company
Bloomfield, CT

SEAHAG IPA 6.2%
New England Brewing Company
Woodbridge, CT

SPACE DUST DOUBLE IPA 8.2%
Elysian Brewing Company
Seattle, WA

SIP OF SUNSHINE IPA 8.0%
Lawsons Finest Liquids
Waitsfield, VT

LIL' JUICY HAZY IPA 6.2%
Two Roads Brewing Company
Stratford, CT



ALES, LAGERS, PILSNERS, & MORE

BIG WAVE GOLDEN ALE 4.4%
Kona Brewing Company
Kailua Kona, HI

DOWNEAST ORIGINAL CIDER 5.1%
Downeast
East Boston, MA

**BLUE MOON BELGIAN WHITE
BELGIAN-STYLE WHEAT ALE** 5.4%
Blue Moon Brewing Company
Denver, CO

Current Selection May Vary

TOASTED LAGER 5.5%
Blue Point Brewing Company
Patchogue, NY

STELLA ARTOIS (PILSNER) 5.2%
Leuven, Belgium/
St. Louis, MO

GUINNESS 4.2%
Irish Dry Stout

GRANOLA BROWN ALE 5.7%
Black Hog Brewing Company
Oxford, CT

TAVERN WINE LIST



WHITE

	<u>Glass</u>	<u>Bottle</u>
Stone Cellar Pinot Grigio	8	31
Stone Cellar Chardonnay	8	31
Terres De St. Louis Rose	8	31
Geisen Sauv. Blanc	9	35
Chateau St. Michele Riesling	10	39
Canyon Road White Zin	8	31
Heritage Quassy White	11	35
Heritage White Blend	11	35
Hawkridge's Shake Your Tail Feather Cayuga	10	42



SPARKLING & SPECIALTY

Duc De Valmar Champagne	8	31
Castello Del Poggio Prosecco	10	39
Castello Del Poggio Moscato	10	39
Heritage Blush - Strawberry	11	35
Root 63 Sweet Table Wine	10	39



RED

Stone Cellar Cabernet Sauv.	8	31
Freakshow Cabernet Sauv.	11	43
Decoy Merlot	12	47
7 Deadly Zin's Red Zin	10	39
19 Crimes Shiraz	9	35
Heritage Bury's Red Blend	11	35
Mt. Pellier Pinot Noir	9	35
Malbec	9	35
Hawkridge's Talon Red Cabernet Sauvignon	13	45
Hawkridge's Night Hawks Watch Cabernet Sauvignon	12	44