

KITCHEN AND WINE BAR BREAKFAST

BREAKFAST BUFFET

| 14.95

WILD SMOKED SALMON*

VIDALIA ONIONS, GREEK CAPERS, AND WHIPPED CREAM CHEESE, HARD BOILED EGGS, TOMATOES

CAST IRON FINGERLING POTATOES

TOPPED WITH SPICES AND FRESH SEASONAL HERBS

BREAKFAST MEATS*

SMOKED HAM, APPLEWOOD SMOKED BACON, TURKEY LINKS, AND PORK SAUSAGE PATTIES

LOCALLY AND NATIONALLY GROWN FRUITS

CUCUMBERS AND TOMATOES

ASSORTMENT OF OLIVES AND TAPENADE

SWISS MUESLI AND BREAKFAST CEREALS

WHOLE AND 2%

OATMEAL

BROWN SUGAR, CRAISINS, CINNAMON AND ASSORTED NUTS

PLAIN FRUIT AND CONDENSED YOGURTS

LOCAL AND INTERNATIONAL CHEESEBOARD

SELECTIONS OF SOFT, SEMI-SOFT AND HARD CHEESES

MADE-TO-ORDER

FRESH MADE EGGS*

FRIED AND SCRAMBLED, FRITTATAS, EGGS BENEDICT AND OMELETTES

BELGIAN WAFFLES

SILVER DOLLAR PANCAKES

CREPE SUZETTES

LOCAL GRITS TOPPED WITH SAUTÉED WHITE SAVANNAH SHRIMP*

100 PERCENT ORGANIC

BAKERY BASKET / JAMS, JELLIES, AND HONEY

CROISSANTS

WHOLE WHEAT & SOUR DOUGH BAGUETTES

DANISH

WHOLE WHEAT

CINNAMON BUNS

7-GRAIN

MUFFINS

PLAIN BAGELS

BEVERAGES

AVIA PRESERVE SPECIALTY COFFEE

OUR SIGNATURE 100% ORGANIC BLEND CONTAINS BEANS FROM LATIN AND SOUTH AMERICA, MEDIUM-ROASTED TO DELIVER A SMOOTH, SWEET TASTE WITH A BRIGHT, CLEAN FINISH

JUICES / ORANGE, GRAPEFRUIT, AND TOMATO

*CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS

KITCHEN AND WINE BAR BARISTA MENU

SPECIALTY BEVERAGES

BLOODY MARY | 8.00
KETTLE ONE VODKA AND AVIA'S OWN SPICED TOMATO JUICE

CUSTOM SMOOTHIES WITH FRESH MARKET SEASONAL FRUIT | 4.00
ORANGES, BANANAS, BERRIES, YOGURT, LOCALLY PRODUCED HONEY

AVIA PRESERVE SPECIALTY COFFEE | 2.25
OUR SIGNATURE 100% ORGANIC BLEND CONTAINS BEANS FROM LATIN AND SOUTH AMERICA, MEDIUM-ROASTED TO DELIVER A SMOOTH, SWEET TASTE WITH A BRIGHT, CLEAN FINISH

ESPRESSO | 3.00

LATTE | 4.00

MOCHA | 4.00

MACCHIATO | 4.00

AMERICAN | 4.00

CAPPUCCINO | 4.00

A LA CARTE

LOCALLY AND NATIONALLY GROWN FRUITS | 1.50

FRUIT PARFAIT | 3.00

ASSORTED SCONES | 2.25

CROISSANTS | 1.50

CINNAMON BUNS | 2.50

LARGE MUFFINS | 1.95

BAGELS | 1.95
JAMS, JELLIES AND HONEY

OATMEAL | 3.00
BROWN SUGAR, CRAISINS, CINNAMON AND ASSORTED NUTS

SIDE OF BREAKFAST MEATS | 3.00
SMOKED HAM, APPLEWOOD SMOKED BACON, TURKEY LINKS, OR PORK SAUSAGE PATTIES

SMALL PLATES FROM THE GARDEN

“BLT” SALAD | 10.00

SLOW ROASTED NIMAN RANCH PORK BELLY,
CRISP BABY ICEBERG WEDGE, HEIRLOOM GREEN
TOMATO SLICES WITH MICRO BLUE CHEESE DRESSING

CHICKEN CAESAR | 10.00

CRISP PARMESAN BASKET, CHOPPED ROMAINE,
MESQUITE GRILLED CHICKEN BREAST, CORN
BREAD CROUTONS

ELLIS SQUARE | 8.00

HYDRO BIB LETTUCE, TOASTED MACADAMIA
NUTS, GRANNY SMITH APPLE, CHERRY TOMATOES,
CRUMBLed STILTON, PINK PEPPERCORN
VINAIGRETTE

SMALL PLATES FROM THE SEA

GEORGIA STREET TACOS COASTAL GEORGIA LINE CAUGHT MAHI, CHIFFONADE LETTUCE, TOMATO SALSA, TARRAGON AÏOLI, HOUSE CRUSHED GUACAMOLE	12.00
LOBSTER MAC BUTTER POACHED LOBSTER, ORCHIETTE PASTA, LOBSTER MORNAY REDUCTION	11.00
PUB ALE STEEPED MUSSELS SEASONAL MICRO BREW INFUSED MUSSELS, TOMATO CONCASSÉE, ROASTED GARLIC, CHORIZO SAUSAGE, CRUSTY FRENCH BAGUETTE	12.00
EAST COAST TUNA SASHIMI MEYER LEMON ZEST, HAND PICKED AVOCADO DICE, SESAME OIL, PICKLED GINGER, WASABI, SEAWEED SALAD AND SWEET CHILE SAUCE	10.00
LOW COUNTRY OYSTER + FRIED GREEN TOMATOES CORN MEAL DUSTED MAY RIVER OYSTERS, BUTTERMILK DRUNKEN GREEN TOMATO PETALS, BLOODY MARY COCKTAIL, TABASCO RÉMOULADE	9.00
FELL'S POINT CRAB CAKE PAN SEARED CHESAPEAKE SUPER LUMP CRAB, ROASTED YELLOW CORN AND ZEBRA TOMATO, MANGO CILANTRO RELISH, PIQUILLO RED PEPPER COULIS	11.00
ESPRESSO DUSTED SEA SCALLOPS SAUTÉED BABY SPINACH, CANDIED PECANS, FIG BALSAMIC AND FOAM	12.00

SMALL PLATES AVIA SPECIALTIES

PRIME BEEF BURGERS APPLEWOOD SMOKED BACON, AGED TILLAMOOK, LETTUCE, TOMATO, ONIONS, CHEDDAR WITH POMME FRITES	10.00
SOUTHERN STYLE BBQ 8 HOUR BRAISED HAND PULLED PORK SHOULDER, SWEET BOURBON COCA-COLA BBQ SAUCE, GRANNY APPLE SLAW AND CHALLAH MINATURE ROLLS	9.00
CHICKEN LOLLIPOPS CHOICE OF MILD, HOT, KUNG PAO, LEMON PEPPER, SWEET CHILI, TERRIYAKI, LOCAL MICRO BREW BLUE CHEESE, CELERY BUNDLE	9.00
SOUTHERN FRIED CHICKEN + WAFFLES SEASONAL SCENTED WAFFLE, FIREFLY VODKA TEMPURA DIPPED CHICKEN FRITTER, BLUEBERRY PRALINE SYRUP	9.00
BEEF CARPACCIO GEORGIA PEACH DRIZZLED ARTISANAL GREENS SALAD, HORSERADISH CRÈME FRESH, CRACKED HAWAIIAN PINK SALT, TOASTED ITALIAN BREADSTICKS	10.00

AVIA FROMAGE + CHARCUTERIE

IMPORTED + DOMESTIC/LOCAL CHEESE

3 CHEESE BOARD | 12.00

LOCAL AND INTERNATIONAL CHEESES,
SEASONAL FRESH BERRIES AND WOOD
FRIED FLATBREADS

5 CHEESE BOARD | 18.00

LOCAL AND INTERNATIONAL CHEESES,
SEASONAL FRESH BERRIES AND WOOD
FRIED FLATBREADS

CHARCUTERIE

CHARCUTERIE PLATE | 11.00

CURED AND SMOKED MEATS, ORGANIC
OLIVES, FIRE-ROASTED BELL PEPPERS,
ARTISANAL MUSTARDS, SOUTHERN STYLED
TARRO CHIPS

SIGNATURE SWEETS

CRÈME BRÛLÉE + BERRIES	8.00
HOUSE MADE CANNOLI	8.00
CHOCOLATE SOUFFLE	8.00
LEOPOLD'S ICE CREAM TRIO	8.00

LIBATIONS

AVIA RITA THE PERFECT COMBINATION OF PATRÓN AÑEJO TEQUILA, COINTREAU AND FRESH LIME JUICE	10.00
NAUGHTY GIRL SCOUT ABSOLUT VODKA, CREME DE MENTHE, CREME DE CACAO	10.00
OLD FASHION MAKERS MARK...ENOUGH SAID!	10.00
SOUR APPLLETINI STOLI GALA APPLIK VODKA, SPLASH OF SPRITE AND FRESH LIME JUICE	9.00
KEY LIME MALIBU RUM, ABSOLUT VANILIA, FRESH LIME JUICE	10.00
CLASSIC MOJITO FLORA DE CANA 7-YEAR RUM, CLUB SODA WITH FRESH MINT LEAVES	11.00
MEYER LEMON ² CHARBAY MEYER LEMON VODKA WITH A ELDERFLOWER SYRUP FROTH	12.00
“HARRY’S” SIDECAR COURVOISIER VS SHAKEN WITH FRESH LEMON JUICE AND COINTREAU	10.00
ESPRESSO-TINI AVIA’S SIGNATURE ESPRESSO, ABSOLUT VANILIA, GODIVA WHITE CHOCOLATE LIQUOR	10.00
LONG ISLAND ICED TINI FIREFLY VODKA, GIN, RUM, SPLASH OF COKE	10.00

LIBATIONS SCOTCH

BOWMORE 12 ISLE OF ISLAY	11.00
GLENKINCHIE 12 LOWLANDS	12.00
GLENLIVET 12 SPEYSIDE	10.00
OBAN 14 WESTERN HIGHLANDS	10.50
LAPHROAIG 18 ISLE OF ISLAY	13.00
ARDMORE NORTHERN HIGHLANDS	11.00
LAGAVULIN 16 ISLE OF ISLAY	12.50
MACALLAN 18 SPEYSIDE	20.00
BALVENIE 21 SPEYSIDE	21.00
MACALLAN 30 SPEYSIDE	70.00

LIBATIONS CONGAC

COURVOISIER VS	7.50
COURVOISIER VSOP	12.00
MARTELL XO	24.00
REMY MARTIN XO	25.00

BREWS

CRAFT

LAGUNITAS, CENSORED COPPER ALE	6.00
STONE, ARROGANT BASTARD ALE	6.00
ALLAGASH, WHITE WHEAT	6.00
VICTORY, GOLDEN MONKEY TRIPEL	6.00
DOGFISH HEAD, I.P.A. IMPERIAL	6.00
SWEETWATER, 420 PALE ALE	6.00
SIERRA NEVADA, PALE ALE	6.00
FLYING DOG, GONZO IMPERIAL PORTER	6.00

DOMESTIC

MILLER LIGHT	5.00
SAMUEL ADAMS	5.00

IMPORT

GUINNESS	6.00
WARSTEINER	6.00
HEINEKEN	6.00

WINE SPARKLING

LIGHT + SWEET

VILLA SANDI | 8.00 | 36.00
PROSCECCO - ITALY

SCHRAMSBERG BLANC DE BLANCS | 65.00
BRUT, 2005

DRY MEDIUM INTENSITY

DOMAINE CHANDON | 45.00
BRUT CLASSIC - YOUNTVILLE

MOËT & CHANDON | 85.00
IMPERIAL BRUT

MOËT & CHANDON DOM PÉRIGNON | 190.00
EPEMAY, FRANCE, 2000

LOUIS ROEDERER "CRISTAL" | 275.00
BRUT, 2002

KRUG | 350.00
BRUT - REIMS, FRANCE, 1996

WINE WHITE

DRY LIGHT INTENSITY

MASO CANALI | 8.00 | 32.00
PINOT GRIGIO - TRENTINO ITALY, 2007

WHITEHAVEN | 9.00 | 36.00
SAUVIGNON BLANC - NEW ZEALAND, 2007

FESS PARKER | 9.00 | 36.00
REISLING - SANTA BARBARA 2008

DRY MEDIUM INTENSITY

WHITE TRUCK | 8.00 | 32.00
CHARDONNAY - SANTA BARBARA, 2007

EMMOLO | 10.00 | 40.00
SAUVIGNON BLANC - NAPA, 2007

PICKET FENCE | 10.00 | 40.00
CHARDONNAY - RUSSIAN RIVER, 2006

DRY FULL INTENSITY

GLEN CARLOU | 12.00 | 42.00
CHARDONNAY - PAARL, 2007

CHALK HILL | 18.00 | 74.00
CHARDONNAY - SONOMA, 2006

WINE RED

LIGHT INTENSITY

INNOCENT BYSTANDER | 10.00 | 40.00
PINOT NOIR - AUSTRALIA, 2006

DRY MEDIUM INTENSITY

MACMURRAY RANCH | 11.00 | 44.00
PINOT NOIR - SONOMA, 2006

ORIN SWIFT "THE PRISONER" | 18.00 | 70.00
RED BLEND - 2008

EMMOLO | 10.00 | 40.00
MERLOT - NAPA, 2006

BONNY DOON CA' DEL SOLO | 8.00 | 32.00
SANGIOVESE - MONTEREY, 2005

CLINE CELLARS | 8.00 | 32.00
SYRAH - SONOMA, 2006

WAHLUKE WINE COMPANY | 9.00 | 36.00
MERLOT - WASHINGTON, 2006

ARNOLD PALMER | 11.00 | 44.00
CABERNET SAUVIGNON - NAPA, 2005

DRY FULL INTENSITY

D'ARENBERG "D'ARRY'S ORIGINAL" | 9.00 | 36.00
SHIRAZ - AUSTRALIA, 2005

CLINE CELLARS "ANCIENT VINES" | 8.00 | 30.00
ZIFANDEL - CONTRA COSTA, 2007

WINE RED

RED TRUCK ORGANIC
PETITE SYRAH - NAPA, 2006 | 10.00 | 40.00

LOUIS M. MARTINI
CABERNET SAUVIGNON - SONOMA, 2006 | 10.00 | 40.00

TREFETHEN
CABERNET SAUVIGNON - NAPA, 2005 | 21.00 | 84.00

STAG'S LEAP WINERY
PETITE SYRAH - NAPA, 2005 | 17.00 | 70.00

SILVER OAK
CABERNET SAUVIGNON - NAPA, 2004 | 30.00 | 110.00

WINE DESSERT + PORT

DESSERT WINE

STILL POND MUSCADINE, "NOBLE LATE HARVEST"	11.00
PESSAGNO LATE HARVEST SAUVIGNON BLANC ARROYO SECO	13.00
PILLITTERI ICE WINE VIDAL - VQA - NIAGRA PENINSULA	17.00
CLAYHOUSE LATE HARVEST PETITE SIRAH - PASO ROBLES	15.00
DOLCE FAR NIENTE - SEMILLION - NAPA, 2005	20.00

PORT WINE

BURMESTER TAWNY PORT	8.00
BURMESTER RUBY PORT	12.00
BURMESTER 20 YEAR LBV PORT	14.00