avec lunch

executive chef **dylan patel**
executive sous chef **rey quinones**

for the table

heirloom tomatoes with avocado, za'atar buttermilk, crispy bulgur and preserved lemons **24**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

*grilled **butcher steak** with sesame cashew harissa, roasted corn and za'atar marinated jimmy nardello pepper **28**

chickpea **hummus** with tahini, sumac and hearth baked pita **14**

chickpea hummus with sumac glazed **short rib** and hearth baked pita **38**

additional hearth baked **pita** **2.5**

salads

avec caesar with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan **9/18**

endive and apple salad with parmesan yogurt, orange stuffed gordal olives, roasted garlic and crushed pistachio **10/20**

green bean and plum **tabbouleh** with bulgur, tahina, puffed wild rice and feta **20**

add yogurt marinated chicken to any salad **8**

sandwiches & tartines

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita with fermented chili sauce, garlic toum and bread and butter pickles **20**

***lamb burger** with berbere spiced tomato jam, tahini yogurt, cucumber and mint **20**

ocean trout eschabeche tartine with cucumbers, fennel, garlic aioli and marcona almond chili crisp **21**

sides

red lentil soup with cilantro and pepitas **5/10**
marinated **lentil salad** **3**
falafel seasoned **potato chips** **3**
hummus + pita **7**

***these items are cooked to order consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.**

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

prix fixe

choice of:
chorizo-stuffed date | seasonal soup
+
choice of:
sandwich | tartine | salad
+
rolled baklava

26

desserts

coconut gelato **affogato** with chocolate chip shortbread cookie **10**

rolled **baklava** with fig, walnut, orange blossom honey syrup and whipped ricotta **6**

nutter butter squares **3 ea**

spiced plum **sorbet** **6**

mixed berry cobbler **gelato** **6**

hazelnut fudge brownie **gelato** **6**

coffee & tea

café avec **10**
espresso + your choice of brandy or mirto

avec espresso martini **18**
ch vodka, espresso, grand marnier, meletti coffee liqueur

la colombe **espresso** **5**
cappuccino **6** • **latte** **6** • **americano** **5**
vanilla **latte** **6.5** • cardamom & rose **latte** **6.5**
avec **cold brew** **5**

tea by rare tea cellar **8**
mint meritage | chamomile - rose
berry meritage | pomegranate green
bourbon vanilla chai | crema earl grey

rare tea cellar **black citron** iced tea **4**
lavender **lemonade** **7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer **6**
pepsi, pepsi zero, starry, ginger ale **5**

1 october 2026

zero proof

figlia spritz **12**
figlia fiore aperitivo, bubbles, soda

sunny d **12**
lyre's white cane spirit, mandarin, lime

NONgroni **12**
ritual gin, ritual apertivo, lavender

avec seasonal cocktails

ciao ciao! **14**
italicus bergamot, butterfly pea flower, lemon, cava, soda

block party **17**
tequila, mezcal, lillet blanc, mandarin, lime

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

piccola rossa **16**
mahón gin, mazuria, strawberry vermouth, grapefruit bitters

pyrenees **17**
ibar basque whisky, santa maria al monte, elderflower, lemon

avec vesper **21**
kástra elión vodka, bcn gin, cocchi americano, saline

wine by the glass

SPARKLING
Albet i Noya "Petit Albet" Spain (**xarel-lo, macabeo**) **14**
Acres Away "First Light" Pet-Nat, Ashley, IN (**la crescent**) **16**

ROSE & ORANGE
Cataldo Calabretta, Cirò Rosato, Italy (**gaglioppo**)..... **14**
Domaines Sumeire, Provence, France (**grenache**)..... **12**
Kiketi Farm, Orange, Republic of Georgia (**mtsvane**) **17**

WHITE
Domitia, Languedoc, France (**picpoul de pinet**)..... **12**
Domaine Cottebrune, France (**rousanne, rolle**)..... **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Telmo Rodriguez "Basa" Rueda, Spain (**verdejo**)..... **13**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**)..... **14**

RED
Domaine de l'Aigle, France (**pinot noir**) **17**
Fongoli "Rossofongoli", Italy (**sangiovese, montepulciano**) **15**
Luigi Maffini "Kleos", Campania, Italy (**aglianico**)..... **17**
Bodegas Fariña "Pr1mero" Toro, Spain (**tinta del toro**)..... **14**
Raúl Pérez "Ultreia St. Jacques" Bierzo, Spain (**mencía**)..... **15**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

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