

AVENUE

ALE HOUSE & PIZZA LOFT

MENU

SALADS

CLASSIC

AMERICAN CAESAR 9

romaine lettuce, croutons, caesar dressing, parmesan

FALL HARVEST SALAD 12

spring mix, dried cranberries, goat cheese, pecans, pumpkin seeds, mandarin oranges, pomegranate vinaigrette**

PITTSBURGH SALAD 14

romaine lettuce, diced chicken, tomatoes, shredded cheese, carrots, cucumbers, topped with fries, choice of dressing

PROTEIN: Chicken 6 | Steak 8 | Salmon 7 | Shrimp 6 | Crab Cake 16

DRESSINGS: Ranch | Bleu Cheese | Balsamic Vinaigrette | Pomegranate Vinaigrette | Honey Mustard

SOUPS

CREAM OF ROASTED

MUSHROOM** 6c/9b

MARYLAND CRAB SOUP

house made broth based with carrots, peas, green beans, corn, potatoes, tomatoes, crab meat** 6c/9b

SHAREABLES SERVES 2-4 PEOPLE

JUMBO SOFT CRAB PRETZEL 18

house made crab dip on top of a 10oz Smittie's pretzel, topped with cheese and baked

Baked soft pretzel and house cheese sauce 10

PIZZA DIP 13

cream cheese base, ground beef, pizza sauce, parmesan, mozzarella, pepperoni, served with house made garlic pita

MEAT AND CHEESE BOARD 16

Chef's selections of meats and imported cheeses, dijon mustard, fresh fruit, house garlic pita

PULLED PORK TOSTADAS 15

3 open faced corn tortillas topped with pulled pork, cotija cheese, pico, crema**

BANG BANG SHRIMP 16

1/2 pound of shrimp dusted in corn starch, deep fried, tossed in a sweet and spicy aioli**


GARLIC PARM CHEESE CURDS 14

1/2 pound of crispy garlic cheese curds, topped with parmesan, served with marinara

FRIED PICKLE CHIPS 11

1/2 pound of breaded pickle chips served with horsey sauce

CLUCKIN' MAC 'N TOTS 24

tots covered with macaroni and cheese, chopped buffalo chicken tenders, and an aleppo pepper ranch sauce 

BRUSCHETTA DIP 14

diced tomatoes, onion, garlic, olive oil, served with house made garlic pita

NACHOS 22

house tortillas, pico, cheese sauce, guacamole, sour cream, jalapeños**

PROTEINS: Chicken 6 | Pulled Pork 6

Chorizo 6 |

WINGS

BONE-IN ** OR TENDERS 16

pound of bone in wings or 5 boneless tenders fried and tossed in your choice of sauce, celery and bleu cheese or ranch.

SAUCES: hot, mild, bbq, garlic parmesan, thai chili, sweet-heat, salt & vinegar, lemon pepper, jalapeño honey bourbon

DRY RUBS: jerk, old bay



**Gluten Free Options, Gluten free rolls, tortillas, and crust available for an upcharge
Parties of 8 or more may be subject to an 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CRAFT PIZZA FROM THE 680° BRICK OVEN, EXPECT SOME CHAR

MEDITERRANEAN 15

olive oil base, tomato, artichokes, kalamata olives, roasted red peppers, feta, arugula**

CAPRESE 15

garlic and olive oil base, fresh mozzarella, tomatoes, balsamic glaze**

CHICKEN BACON RANCH 15

ranch base, chicken, bacon, mozzarella**

AMERICAN 12

Toppings \$1 each


pepperoni, salami, olives, onions, peppers, pineapple, ham, extra cheese, chicken, mushrooms, sausage, bacon, chorizo

SOUTHERN BBQ PULLED

PORK 17

house cooked pork, bbq base, tomato, pickled red onion, mozzarella, arugula**

CHORIZO 15

oil base, chorizo with caramelized onions, goat cheese, topped with arugula** 

STREET CORN 16

oil base, corn, mozzarella, cotija cheese, jalapeno, pickled onion**

WHITE PIZZA 14

alfredo, mozzarella, ricotta, parmesan, spinach, and roasted garlic cloves

HAND HELD + FRIES/ TATER-TOTS + SEASONING \$2 FRESH BERRIES/GRAPES

HAWAIIAN TURKEY BURGER 14

teriyaki glazed turkey burger topped with a grilled pineapple served on a Kings Hawaiian Bun**

CLASSIC BURGER 14

on a split top potato roll with lettuce, tomato, onion, American cheese, and special sauce **

\$1 ADDS: bacon, mushrooms, sautéed onions, extra cheese, pickles, jalapeños

\$2 ADD: Hawaiian bun

\$3 ADD: guacamole

\$4 ADD: vegan patty

BEER BATTERED FISH

SANDWICH 13

fried haddock with lettuce, tomato, tartar, American cheese on a split top potato roll

CHICKEN PARMESAN


SANDWICH 14

house breaded chicken breast, marinara, provolone, on a sub roll

CUBAN 18

pulled pork, swiss, ham, bread & butter pickles, and mustard on a pressed hoagie roll

BUFFALO CHICKEN WRAP 13

fried chicken, lettuce, tomato, ranch dressing 

TURKEY GUACAMOLE MELT 15

toasted sourdough, turkey, guacamole, provolone, chipotle aioli

SMOKED SALMON

SANDWICH 16

smoked salmon, tzatziki, cucumber, red onion, feta, on toasted sourdough

CHEESE QUESADILLAS 12

grilled flour tortillas with cheddar jack blend cheese served with sides of southwest brown rice, guacamole, pico de gallo**

PROTEINS: Chicken 6 | Shrimp 6 | Pulled Pork 6 | Steak 8 |

ENTREES

CRISPY FRIED SHRIMP 20

corn starch dusted crispy jumbo shrimp, fresh tartar, fries**

GRILLED SKIRT STEAK 24

grilled to your liking, paired with mashed potatoes and vegetable of the day, finished with a garlic demi glaze**

PULLED PORK MAC AND CHEESE 20

house mac topped with pulled pork, bbq sauce, crispy jalapenos, panko sprinkle

BAKED PARMESAN GARLIC SALMON 26

garlic and parmesan encrusted salmon, with southwest brown rice and vegetable of the day**

16oz RIBEYE 39

grilled to your liking with a savory house rub, paired with mashed potatoes and vegetable of the day**

CRAB CAKES 38

pair of 4oz jumbo lump cakes, vegetable of the day, southwest brown rice, lemon dill aioli


LINGUINE WITH MUSHROOM BOLOGNESE 18

vegetarian version of the classic

LEMON CHICKEN PICCATA 24

pan seared egg battered chicken breast, white wine lemon caper sauce, mashed potatoes and vegetable of the day

TORTELLINI ALA VODKA WITH CHORIZO 20

cheese stuffed tortellini, vodka sauce, crumbled chorizo, crispy shallots 



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KID'S MENU + FRIES OR TATER-TOTS + SEASONING (12 & UNDER)

CHICKEN FINGERS 7

3 breaded and golden fried tenders served with fries and choice of bbq, ranch, honey mustard dipping sauce

FRENCH BREAD PIZZA 6

house red sauce, mozzarella, oven baked - no side

ALL BEEF HOTDOG 5

grilled and served with your choice of side

GRILLED CHEESE 5

American cheese, griddled white bread

MAC & CHEESE 6

house cheese sauce with elbow noodles - no side

CHEESEBURGER 6

cooked through burger, American cheese, toasted roll

DESSERTS

PUMPKIN CHEESECAKE 9

pumpkin spiced cheesecake, graham cracker crumbs

TIRAMISU 8

lady finger creamy layered cake with mascarpone, espresso, and cocoa

BROWNIE ALA MODE 9

gluten free chocolate chunk brownie, vanilla ice cream, chocolate sauce**

APPLE COBBLER 8

warmed with a chocolate toffee almond cookie topping and finished with a crème anglaise

ALA MODE + 2

SWEET ENDINGS

SALTED CARAMEL MUDSLIDE 10

Smirnoff caramel vodka, Kahula, Bailey's Irish Cream with a dash of salt on top

FLUFFER NUTTER 10

Skrewball peanut butter whiskey, banana liqueur, Smirnoff whipped vodka, creme de cocoa liqueur

PB&P COLD BREW 10

Skrewball peanut butter Whiskey, Kahlua topped with a pumpkin froth

WINE & CHAMPAGNE

HOUSE WINES 7

whites: chardonnay, sauvignon blanc, pinot grigio, riesling, moscato
reds: cabernet sauvignon, pinot noir, malbec, merlot

375ml BOTTLES

Line 39 Pinot Noir **\$14**

Alexander Valley Cabernet Sauvignon Blanc **\$25**

Pedroncelli Chardonnay **\$16**

Line 39 Sauvignon Blanc - 8.4oz - **\$12**

CHAMPAGNE 7

Verdi

CANS

Tiamo Rosé - 12oz - **\$10**

Bev Gris Pinot Grigio - 8.4 oz - **\$10**

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