



Avon Old Farms Inn

ENTRÉE

ALL ENTREES SERVED WITH
CHEF'S CHOICE OF STARCH AND VEGETABLE

FISH AND CHIPS*

FRIED SCROD WITH A SIDE OF TARTER SAUCE

18

 ESTANCIA CHARDONNAY

LOBSTER NEWBURG IN PUFF PASTRY*

NEWBURG SAUCE

21

 RUFFINO PINOT GRIGIO

BLACKENED SCALLOPS*

WITH MANGO SALSA OVER RICE

21

 QUARA TORRONTES

YANKEE POT ROAST*

PAN GRAVY, MASHED POTATOES,
AND VEGETABLES DU JOUR

16

 HAWK CREST MERLOT

BAKED EGGPLANT PARMESAN

SERVED OVER FETTUCCHINI

16

 XY ZINFANDEL

GRILLED BARBEQUE PORK CHOP*

SERVED WITH CHEDDAR MASHED POTATOES,
AND VEGETABLE DU JOUR

17

 BEAULIEU PINOT NOIR

TWIN TENDERLOIN FILET MIGNON*

AU POIVRE

24

 ROBERT MONDAVI SOLAIRE CABERNET SAVIGNON

GRILLED CAJUN CHICKEN*

TOPPED WITH A MANDARIN ORANGE SAUCE,
SERVED OVER RICE

17

 NOBILO SAUVIGNON BLANC

PAN SEARED SALMON*

TOPPED WITH MAPLE LEEKS

20

 BUENA VISTA CHARDONNAY

POST RIDER

MARINATED HANGER STEAK
WITH RITZ CRACKER AND CRAB STUFFED SHRIMP

22

 ST. HALLET SHIRAZ

PASTA SPECIALS

FETTUCCHINI, PENNE,
BOWTIE, ALFREDO,
FRA DIAVOLO, MARINARA

11

 RUFFINO PINOT GRIGIO (ALFREDO)

 TEMPRANILLO (ALTOZANO)

 CHIANTI (MARINARA)

ADD CHICKEN 4 ADD SHRIMP 6

*Thoroughly Cooking Meats, Poultry, Seafood, Shellfish and Eggs Reduces the Risk of Food Borne Illness
18% Gratuity will be added to parties of 6 or more and on all promotions



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APPETIZERS

GRILLED PORTABELLA MUSHROOM
DRIZZLED WITH AGED BALSAMIC REDUCTION
8

SHRIMP COCKTAIL*
FOUR JUMBO SHRIMP, LEMON,
BOURBON COCKTAIL SAUCE
9

FRESH FRUIT
FRESH SEASONAL FRUIT
PLACED IN A PINEAPPLE BOWL
7

SAUTÉED MUSSELS*
SERVED IN A WHITE WINE, AND GARLIC SAUCE
WITH FRESH HERBS
9

SOUPS

CUP 5 BOWL 7

GAZPACHO

NEW ENGLAND CLAM CHOWDER*

SIDE SALADS

ICEBERG WEDGE
CHOPPED BACON, GRAPE TOMATOES AND
BLUE CHEESE DRESSING
6

HOUSE SALAD
MIXED GREENS TOMATOES, CUCUMBERS, CARROTS, ONIONS
AND CHOICE OF DRESSING
6

CAESAR SALAD
ROMAINE GREENS, SHAVED PARMESAN,
HOUSE MADE CROUTONS, CAESAR DRESSING
6

ADD SALMON 6* ADD CHICKEN 4*

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**TAVERN FARE
ANYWHERE**

BASKET OF FRIES
5

CAJUN WINGS*
WITH BLUE CHEESE AND
CELERY
8

**ASSORTED CHEESE &
FRESH FRUIT WITH
CRACKERS**
12

**GRILLED BLACKENED
CHICKEN MELT***
BLACKENED CHICKEN, SWISS
CHEESE, SERVED ON RYE
9

PATTY MELT*
ANGUS BEEF, CHEDDAR
CHEESE, SAUTÉED ONIONS
SERVED ON RYE
9

**NEW YORK SIRLOIN
STEAK SANDWICH***
SERVED WITH LETTUCE,
TOMATO AND ONION
14

GRILLED CHEESE
SERVED ON RYE WITH FRESH
TOMATOES
9

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