

Breakfast Favorites

Veggie Homefries Au Gratin Platter

A healthy helping of fresh tomatoes, broccoli, mushrooms, diced peppers & onions, tossed w/our freshly cut home-fried potatoes & smothered w/melted cheddar & Monterey Jack cheese
sm 7.99 lg 8.99

add diced bacon, ham, sausage or pork roll 1.99 / 2.99
top with 2 eggs 3.99

Veggie Homefries Au Gratin Sandwich

a delicious sandwich version of our famous specialty 4.99

add an egg any style 1.99 bacon, ham, sausage, pork roll 1.99

Pork Roll, Egg & Cheese Sandwich

Taylor pork roll, fried egg & hot melted American cheese 6.99
a farm fresh egg served on a fresh hard roll 3.29

Two Egg Platter

cracked the way you like 'em, freshly cut homefries & toast 7.99

add bacon, ham, Canadian bacon, sausage or pork roll 3.69

French Toast

Madagascar French Toast

extra thick, dipped in Madagascar vanilla cream
Royale & dusted with Ceylon cinnamon sugar 9.99

Honey Crisp Apple French Toast

poached york apples in a nutmeg butter compote topped
with Black Forest walnuts 11.99

Strawberry Crème Brulee' French Toast

extra thick, dipped in Brulee' Royale topped with
quartered strawberries, vanilla mascarpone cheese 11.99

FRESH FRUIT PANCAKES

Choice of:

Fresh Strawberries & Whipped Cream

or

Jersey blueberries

or

Sliced ripe bananas 10.99

Light & Fluffy Buttermilk Pancakes 8.99

Add granola, walnuts or chocolate chips .99 ea

100% Pure Maple Syrup 1.99 ea



Add bacon, Jones sausage patty, Taylor pork roll,
Canadian bacon or honey cured ham steak 3.69

Egg Scramblers

NO INGREDIENT SUBSTITUTIONS PLEASE

Served with hand-cut home fried potatoes & toast

Greek Scrambler

scrambled egg whites, sautéed baby spinach, fire roasted peppers, Kalamata
olive tapenade & imported Athena Feta cheese 12.99

Mariner Scrambler

sautéed Jumbo ocean caught shrimp, Colossal Lump Maryland crabmeat,
Italian spinach & diced Roma tomatoes scrambled with 3 farm fresh eggs &
smothered with a creamy mornay sauce 14.99

Shroom Scrambler

roasted portabella & crimini mushrooms, Japanese spring onions, hickory
smoked bacon with scrambled eggs & mixed with imported
Dutch Gouda cheese 12.99

The Jersey Shore Scrambler

grilled Taylor pork roll, American cheese & Spanish onions scrambled
with 3 farm fresh eggs 11.99

Omelettes

Three farm fresh eggs, hand-cut home fried
potatoes & toast or sub fresh fruit 10.99

Egg Beaters or egg whites add 1.49

NO INGREDIENT SUBSTITUTIONS PLEASE

Western

diced sweet peppers, Spanish onions, honey cured ham,
Cheddar Jack cheese

Ham & Cheese

honey cured ham & mild Vermont cheddar cheese

Veggie Omelette

sautéed peppers, sweet onions, mushrooms, tomato & broccoli

The Ultimate

honey cured ham, diced bacon, mushrooms,
sweet peppers, Jersey tomatoes,
Spanish onions & American cheese

Mushroom & Cheese

fresh sliced button mushrooms & Wisconsin Swiss cheese

The Heart Saver Omelette

Egg Beaters, low-fat, low sodium Wisconsin
Swiss cheese served with a side of fresh melon
& berries instead of potatoes & toast

Light for Summer

Bagel & Lox Platter

Scottish smoked salmon, capers, tomatoes,
sweet Bermuda onion & cream cheese w/a toasted bagel 12.99

Fresh Fruit Platter

assorted seasonal & tropical fruits, fresh & sweet 9.99

Fresh Half Cantaloupe Melon 2.99

Kellogg's Low-Fat Granola regular or skim milk 3.99

Add a side of fresh seasonal
fruit, scoop of vanilla Greek yogurt, cottage
cheese or frozen yogurt 2.99

On the Side

Low-Fat Blueberry Crumb bun	3.49
Breakfast cereal and milk	3.29
Bagel toasted and buttered with Philadelphia cream cheese	3.49 3.99
Hard Roll, Toast or Thomas' English Muffin	1.79
Hand-cut home fried potatoes	2.99
One Egg any style 1.99 Two Eggs	3.99
Muffins toasted and buttered Corn, Bran, Blueberry or Banana Nut	3.99
Side of Oscar Mayer Bacon, Jones Sausage Patty, Canadian Bacon, Taylor Pork Roll or Honey Cured Ham Steak	3.69

Acai Bowls

w/fresh strawberries, blueberries,
granola, coconut & honey 11



We reserve the right to add 20% gratuity to parties of 6 or more

www.avonpavilion.com

[tripadvisor](https://www.tripadvisor.com)

Specials

Coffee Drinks

Mochaccino	3.99
Espresso & Belgian chocolate blended w/steamed milk	
Salted Carmaccino	3.99
Espresso & Salted Caramel blended w/steamed milk	
Espresso	3.29
Cappuccino	3.99
Bottomless cup of coffee	2.99
Tea, Herbal Tea / Hot Chocolate	2.69
Cold Brew Iced Coffee	3.50

JUICE - COLD MILK

Grapefruit, Tomato, Orange, Apple, Cranberry
sm 2.49 large 3.49 carafe 6.99

Milk / Skim milk 1.99 / 2.99
Welsh Farms Chocolate Milk 2.39 / 3.39

Join Us For Dinner

Every summer evening B.Y.O.B

MANA LAU MAHI MAHI

Roasted macadamia nut & toasted coconut encrusted
Pacific Crest Mahi Mahi, loquat honey drizzle,
coconut jasmine rice, sautéed summer vegetable

FILET MIGNON REMY

12 oz. prime dry-aged beef tenderloin, gorgonzola butter,
thyme grilled asparagus, soufflé Asiago potatoes

FRENCHED DOUBLE THICK PORK CHOP

Grilled w/a Madeira demi glaze, caramelized onion
beehive, soufflé Asiago potatoes, thyme grilled asparagus

BOURBON STREET GUMBO

Spicy chorizo jumbo gulf shrimp, tender chicken in a
robust Cajun Etouffée, jasmine rice

SHRIMP AND SCALOP GEMELLI

Sautéed tender diver scallops,
jumbo reef-shrimp, Roma tomatoes, shallots,
baby spinach in a roasted garlic scampi cream
sauce tossed w/ gemelli pasta

Ask your server to view
our full Dinner Menu

Boardwalk Entertainment

Ragtimers
Nicole & Denise
Fireworks



"See our website for event calendar"