

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 8.99 lg 9.99

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 5.99
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 3.99

Two Egg Platter

cracked the way you like 'em, freshly cut homefries & toast 7.99
add bacon, ham, Canadian bacon, sausage or pork roll 4.49

Haas Avocado Toast

Toasted wheatberry bread topped with ripe avocado, everything seasoning and two eggs your way, drizzled with extra virgin olive oil served with fresh fruit 13.99

French Toast

Madagascar French Toast

extra thick, dipped in Madagascar vanilla cream
Royale & dusted with Ceylon cinnamon sugar 10.99

poached york apples in a nutmeg butter compote topped

extra thick, dipped in Brulee' Royale topped with quartered strawberries, vanilla mascarpone cheese 12.99

FRESH FRUIT PANCAKES

Choice of:

Fresh Strawberries & Whipped Cream
or
Jersey blueberries
or
Sliced ripe bananas 11.99

Light & Fluffy Buttermilk Pancakes 9.99

Add granola, walnuts or chocolate chips 1.09 ea

100% Pure Maple Syrup 2.29 ea

Add bacon, Jones sausage patty, Taylor pork roll,
Canadian bacon or honey cured ham steak 4.49

Egg Scramblers

NO INGREDIENT SUBSTITUTIONS PLEASE

Served with hand-cut home fried potatoes & toast

Greek Scrambler

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 15.99

Shroom Scrambler

roasted portabella & crimini mushrooms, Japanese spring onions, hickory smoked bacon with scrambled eggs & mixed with imported Dutch Gouda cheese 13.99

The Jersey Shore Scrambler

grilled Taylor pork roll, American cheese & Spanish onions scrambled with 3 farm fresh eggs 12.99

Omelettes

Three farm fresh eggs, hand-cut home fried potatoes & toast or sub fresh fruit 12.99

Egg Beaters or egg whites add 1.99

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 13.99

Fresh Fruit Platter

assorted seasonal & tropical fruits, fresh & sweet 10.99

Fresh Half Cantaloupe Melon 3.29

Kellogg's Low-Fat Granola regular or skim milk 4.29

Add a side of fresh seasonal fruit, scoop of vanilla Greek yogurt, cottage cheese or frozen yogurt 3.29

On the Side

Low-Fat Blueberry Crumb bun	3.99
Breakfast cereal and milk	3.99
Bagel toasted and buttered with Philadelphia cream cheese	3.49 3.99
Hard Roll, Toast or Thomas' English Muffin	2.29
Hand-cut home fried potatoes	3.49
One Egg any style 1.99 Two Eggs	3.99
Muffins toasted and buttered Corn, Bran, Blueberry or Banana Nut	4.99
Side of Oscar Mayer Bacon, Jones Sausage Patty, Canadian Bacon, Taylor Pork Roll or Honey Cured Ham Steak	4.49

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

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Specials

Coffee Drinks

Mochaccino 4.99
Espresso & Belgian chocolate blended w/steamed milk
Salted Carmaccino 4.99
Espresso & Salted Caramel blended w/steamed milk
Espresso 3.99
Cappuccino 4.99
Bottomless cup of coffee 3.49
Tea, Herbal Tea / Hot Chocolate 2.99
Cold Brew Iced Coffee 3.99

JUICE - COLD MILK

Grapefruit, Tomato, Orange, Apple, Cranberry
sm 2.99 large 3.99 carafe 7.99

Milk / Skim milk 2.99 / 3.99
Welsh Farms Chocolate Milk 2.99 / 3.99

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 Etouffee', jasmine rice

SHRIMP AND SCALLOP 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"