

FALL 2022

# EBERLY

## CHARCUTERIE & OYSTERS

**CHARCUTERIE & CHEESE . . . . . 35**  
chef's selections of meat and cheeses,  
accoutrements, housemade crackers,  
grilled sourdough

**RAW OYSTERS\* . . . . HALF DOZEN 24 / FULL DOZEN 48**  
served with coconut gastrique and almond,  
aguachile and compressed cucumber **or**  
traditional accoutrements

## STARTERS

- JAPANESE MILK ROLLS** caramelized onion butter . . . . . **7**
- CHICKEN CROQUETTES** torched unagi, salsa brava, pickled ginger. . . . . **16**
- MARKET SALAD** tomatoes, avocado, seasonal vegetables, shropshire blue, chardonnay vinaigrette . . . **13**
- BURRATA** heirloom tomatoes, smoked leeks, fava bean pesto, olive powder . . . . . **15**
- TUNA TARTARE\*** kimchi emulsion, apples, horseradish crème fraîche, sunchoke chips . . . . . **19**
- GRILLED OCTOPUS\*** causa, yellow aji chimichurri, avocado, pickled shallots, sunflower seeds . . . . **18**
- BEEF TARTARE\*** bone marrow, dashi dressing, black garlic potato wafer . . . . . **21**
- STEAMED MUSSELS\*** tomato, fennel, white wine reduction . . . . . **16**

## HOUSEMADE PASTA

[ ADD PRAWNS\* 7EA // ADD SCALLOP\* 8EA ]

- MAFALDINE . . . . . 28** locally foraged mushrooms, parmesan,  
truffle beurre blanc
- RIGATONI ARRABBIATA . . . . . 30** duck confit, thai chilies, gochujang bechamel,  
pasilla & duck skin breadcrumbs, parmesan
- UNI SPAGHETTINI \* . . . . . 30** red shrimp, seaweed escabeche, criolla confit,  
flying fish roe

## PLATES

[ ADD PRAWNS\* 7EA // ADD SCALLOP\* 8EA ]

- EGGPLANT & CAULIFLOWER . . . . . 24** pine nut and cashew purée, forbidden rice,  
pickled mushroom, charred lime  
**ADD CHICKEN 12**
- BERKSHIRE PORK TOMAHAWK\* . . . . . 44** smoked persimmon jus, grilled asparagus,  
bacon cabbage confit
- STRIPED BASS\* . . . . . 32** chickpea purée, zucchini,  
lemon-caper brown butter emulsion
- 72 HOUR SHORT RIB BOSSAM . . . . . 38** soy-sesame glaze, ssamjang emulsion,  
green papaya kimchi, butter lettuce cups,  
pickled onions and cucumbers
- SCALLOPS & CRAB CAKE\* . . . . . 37** fregola sarda, peas, tomato-saffron reduction,  
tarragon remoulade
- ROASTED HALF CHICKEN\* . . . . . 39** vadouvan, tandoori carrots, raita, chutney
- STRIPLOIN\* . . . . . 48** shallot-galangal velouté, grains ragu,  
broccolini

## SIDES

- ROASTED POTATOES . . . . . 8** mojo rojo, golden raisins
- HARICOTS VERTS . . . . . 9** tonnato, aged parmesan, capers
- BRUSSELS SPROUTS . . . . . 8** carrots, green papaya relish, makrut lime vinaigrette

### FARMS & FRIENDS

*Hausbar Farms / Meats by Linz / Food Related / Joe's Microgreens  
Regalis Texas / D'Artagnan / Hi-Fi Mycology*

*parties of 6 or larger are subject to a 20% automatic gratuity  
a health & wellness fee of 3% will be applied to all checks*

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