



# STARTERS

- AÇAÍ BOWL** overnight oats, yogurt, hemp seed granola, shredded coconut, berries ..... **10**
- CHERRY BEARCLAW** almond marzipan, lime icing ..... **8**
- CHOCOLATE BANANA MUFFIN** dulcey chocolate chips, streusel topping ..... **8**
- BISCUITS** caramelized onion butter, seasonal jam ..... **7**
- SEASONAL SALAD** artisan greens, grilled snap peas, za'atar almonds, feta, plum vinaigrette ..... **13**

# MAINS

- |   |   |
|---|---|
| <p><b>AVOCADO TOAST</b> ..... <b>13</b><br/>         carrot purée, fresno coconut gastrique,<br/>         crispy chickpeas, za'atar, herb salad<br/>         [ADD EGG* 3 // ADD SHRIMP* 14 (3) // ADD CHICKEN* 12]</p> <p><b>BANANAS FOSTER FRENCH TOAST</b> ... <b>15</b><br/>         grand marnier caramel, brown butter almonds,<br/>         bruléed banana, vanilla ice cream</p> <p><b>BISCUITS AND GRAVY*</b> ..... <b>19</b><br/>         fennel sausage, black pepper gravy,<br/>         drop biscuits, fried eggs</p> <p><b>SHRIMP AND GRITS*</b> ..... <b>19</b><br/>         red shrimp, aged white cheddar grits,<br/>         scallions, fermented greens<br/>         [ADD EGG* 3]</p> | <p><b>QUINOA TABBOULEH</b> ..... <b>13</b><br/>         strawberries, cucumber, tomato,<br/>         crispy shallots, mango emulsion<br/>         [ADD SALMON* 15]</p> <p><b>EBERLY BREAKFAST*</b> ..... <b>17</b><br/>         scrambled eggs, white cheddar grits,<br/>         bacon, potatoes, drop biscuit</p> <p><b>FRIED CHICKEN SANDWICH*</b> ..... <b>20</b><br/>         hot honey, kale-carrot slaw, jalapeño aioli,<br/>         housemade dill pickles, parmesan fries</p> <p><b>TAVERN BURGER*</b> ..... <b>24</b><br/>         black garlic pork belly, gouda, pepper relish,<br/>         horseradish aioli, parmesan fries</p> |
| <p><b>STEAK AND EGGS*</b> ..... <b>26</b><br/>         4oz ny strip, crushed potatoes, tomatoes,<br/>         shishito peppers, chimichurri, sunny eggs<br/>         [ADD SHRIMP* 14 (3)]</p>   |   |

# SIDES

- |                                |                                    |                                      |
|--------------------------------|------------------------------------|--------------------------------------|
| <b>BACON</b> ..... <b>4</b>    | <b>BERRIES</b> ..... <b>5</b>      | <b>GRITS</b> ..... <b>5</b>          |
| <b>POTATOES</b> ..... <b>5</b> | <b>AVOCADO BOWL</b> ..... <b>6</b> | <b>PARMESAN FRIES</b> ..... <b>5</b> |

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
 parties of 6 or larger are subject to a 20% automatic gratuity | a health & wellness fee of 3% will be applied to all checks*

## COCKTAILS

<b>MIMOSA</b> sparkling wine, fresh pressed orange juice	12
<b>EBERLY BLOODY MARY</b> tito's vodka or del maguey vida mezcal, eberly bloody mary mix	12
<b>PARIS REVIEW</b> tito's vodka, mizu shochu, grapefruit, basil, lavender, sparkling wine	16
<b>NITRO ESPRESSO MARTINI</b> vodka, vanilla, kahlúa, texas coffee traders cold brew	16
<b>PERSEPHONE</b> espolon blanco tequila, solerno blood orange, lemon, cardamom pomegranate syrup, orange bitters	15
<b>COSMIC COWGIRL</b> sage-infused mezcal union uno, pineapple shrub, lime, pickled jalapeño syrup	15
<b>OLD PAL</b> redemption rye, campari, dry vermouth	15
<b>BEYOND THE PINES</b> tanqueray gin, st. germain, lime, simple, green chartreuse, rosemary	16
<b>PERFECT ESCAPE</b> clarified plantation pineapple rum, st elizabeth allspice dram, coconut water, pineapple, lime	16

## WINE OFFERINGS

\*SUSTAINABLE/ORGANICALLY GROWN

### BUBBLES

<b>RAVENTÓS i BLANC Blanc de Blancs Extra Brut*</b> Conca del Riu Anoia, Penedès, Spain 2020	15   58
<b>PHILIPPE FOURRIER Blanc de Noirs</b> Champagne, France NV	22   86
<b>CHANDON Brut Rosé</b> California NV	18   70

### WHITE

<b>FRENZY Sauvignon Blanc*</b> New Zealand 2022	14   54
<b>BOAL de AROUSA Albariño*</b> Rías Baixas, Galicia, Spain 2022	14   54
<b>LEDUC-FROUIN Chenin Blanc*</b> Anjou, France 2021	16   62
<b>CRAZY CREATURES Grüner Veltliner*</b> Kremstal, Austria 2021	15   58
<b>JOSEPH DROUHIN Chardonnay*</b> Mâcon-Villages, Burgundy, France 2021	17   66

### ROSÉ | SKIN CONTACT

<b>WHISPERING ANGEL Rosé</b> Côtes de Provence, France 2021	17   66
<b>LUCY Pinot Noir Rosé*</b> St. Lucia Highlands, California 2020	15   58

### RED

<b>SUBJECT TO CHANGE "All Hours Red" Chilled Draught Red Blend*</b> California NV	14   65
<b>LIOCO Pinot Noir*</b> Mendocino County, California 2022	18   70
<b>PROCOLO TINTO Tempranillo*</b> Spain 2020	13   52
<b>AMAVI CELLARS Cabernet Sauvignon*</b> Walla Walla Valley, Washington 2019	18   70

### CAFÉ SERVICE

<b>HOUSE REGULAR or DECAF COFFEE</b>	3
<b>HOUSE REGULAR or DECAF ESPRESSO</b>	4
<b>SPECIALTIES</b> americano   cappuccino   latte	5
<b>HOT TEA</b> chamomile   jasmine   english breakfast	4
<b>COLD BREW</b>	5
<b>AFFOGATO</b>	5
<i>house regular espresso, vanilla bean ice cream</i>	
<b>BISCOTTI</b> [5 PER ORDER]	5
<i>orange, white chocolate, brown butter</i>	

### DRAFT BEER

<b>LIVE OAK</b> <i>hefeweizen</i>	7
<b>LIVE OAK</b> <i>big bark amber</i>	7
<b>BLUE OWL BREWING</b> <i>bob's fine pilsner</i>	6
<b>FRIENDS AND ALLIES</b> <i>noisy cricket session ipa</i>	8

### WATER OFFERINGS

<b>TOPO CHICO</b> 355 ml, sparkling water	4
<b>RICHARD'S RAINWATER</b> 750ml, spring water	7
<b>SAN PELLEGRINO</b> 750ml, sparkling water	7