

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
coconut gastrique and almond, aguachile and
compressed cucumber

STARTERS

- JAPANESE MILK ROLLS** caramelized onion butter **7**
- CHICKEN CROQUETTES** torched unagi, salsa brava, pickled ginger. **16**
- SANGRIA SALAD** compressed watermelon and pear, passionfruit soy vinaigrette, blue cheese, pecans . . **12**
- HEIRLOOM BEETS** strawberries, candied walnuts, white balsamic dressing, gazpacho **12**
- 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*** fisherman's seafood stew, sofrito **15**

HOUSEMADE PASTA

[ADD SUMMER TRUFFLES 10 // ADD PRAWNS* 7EA // ADD SCALLOP* 8EA]

- MAFALDINE 26** chanterelle mushrooms, thai pesto, peanuts,
lemongrass-ginger beurre blanc, crème fraîche
- 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]

- BINCHO EGGPLANT & MUSHROOM. 23** pine nut and cashew puree, forbidden rice,
pickled mushroom
ADD CHICKEN 8
- SECRETO IBERICO* 43** adobo, yuca, corn-jalapeño relish
- STRIPED BASS* 32** achiote, calamansi, summer squash, celeriac,
pineapple pico de gallo
- 72 HOUR SHORT RIB BOSSAM. 38** soy-sesame glaze, ssamjang emulsion,
green papaya kimchi, romaine cups,
pickled onions and cucumbers
- ARROZ MELOSO* 36** scallops, king prawns, seafood broth
- 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 / dō
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