

PASTRIES

CINNAMON APPLE FRITTER _____	8
cider glaze	
CHOCOLATE BANANA MUFFIN _____	8
dulcey chocolate chips, streusel topping	
DROP BISCUITS _____	7
european style butter, seasonal jam	

LIGHT FARE

CAESAR SALAD * _____	13
baby gem, parmesan, toasted breadcrumbs, cured egg yolk	
ADD SHRIMP * 14 (3), CHICKEN 12, SALMON * 15	
AVOCADO TOAST _____	13
sweet potato purée, fresno coconut gastrique, crispy chickpeas, za'atar	
ADD EGG * 3, CHICKEN 12, SALMON * 15	
AÇAÍ BOWL _____	10
overnight oats, yogurt, hemp seed granola, shredded coconut, berries	
QUINOA TABBOULEH _____	13
strawberries, cucumber, tomato, crispy shallots, mango emulsion	

** 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.*

MAINS

EBERLY BREAKFAST _____	17
scrambled eggs, bacon, crushed potatoes, drop biscuit	
BISCUITS & GRAVY _____	19
fennel sausage, black pepper gravy, drop biscuits, fried eggs	
SHRIMP & GRITS * _____	19
aged white cheddar grits, creole sauce, scallions, fermented greens	
FRIED CHICKEN SANDWICH * _____	20
hot honey, kale-carrot slaw, jalapeño aioli, housemade dill pickles, parmesan fries	
BANANAS FOSTER FRENCH TOAST _____	15
grand marnier caramel, brown butter almonds, bruléed banana, vanilla ice cream	
TAVERN BURGER * _____	24
black garlic pork belly, gouda, pepper relish, horseradish aioli, parmesan fries	
STEAK & EGGS * _____	26
4oz ny strip, crushed potatoes, tomatoes, shishito peppers, chimichurri, sunny eggs	

SIDES

BACON _____	4
POTATOES _____	5
BERRIES _____	5
SLICED AVOCADO _____	6
GRITS _____	5
PARMESAN FRIES _____	5

COCKTAILS

MIMOSA _____	12
sparkling wine, fresh pressed orange juice BY THE BOTTLE 52	
EBERLY BLOODY MARY _____	12
tito's vodka or del maguey vida mezcal, eberly bloody mary mix	
PARIS REVIEW _____	16
tito's vodka, mizu shochu, grapefruit, basil, lavender, sparkling wine	
NITRO ESPRESSO MARTINI _____	16
skyy vodka, vanilla, kahlúa, texas coffee traders cold brew	
THE LOOKING GLASS _____	15
teremana blanco tequila, montenegro, lemon, spiced cranberry syrup	
FLY BY NIGHT _____	15
mezcal union uno, aviation gin, hibiscus-infused velvet falernum, lemon, burlesque & lemon bitters	
BEYOND THE PINES _____	16
tanqueray gin, st. germain, lime, simple, dolin génépy, rosemary	
BONUS TRACK _____	15
flor de caña 4yr rum, hojicha tea, coconut cream, lime, simple	

ZERO PROOF

BLACKBERRY 'MULE' _____	10
spiritless kentucky 74 whiskey, blackberry, ginger, lemon, simple	
LYCHEE 'SNAIQUIRI' _____	10
ritual zero proof rum, lychee, lime, orgeat, angostura	
CUCUMBER 'GIMLET' _____	10
seedlip 108 gin, cucumber, lime, simple	

BUBBLES

CAVA, EXTRA BRUT _____	16 62
<i>Raventós i Blanc*</i> <i>Blanc de Blancs, Conca del Riu Anoia, Spain 2021</i>	
CHAMPAGNE, BRUT _____	23 90
<i>Philippe Fourrier</i> <i>Blanc de Noirs, Champagne, France NV</i>	
BRUT ROSÉ _____	19 74
<i>Chandon*</i> <i>California NV</i>	

WHITE

PINOT GRIS _____	14 54
<i>Montinore Estate*</i> <i>Willamette Valley, Oregon 2021</i>	
SAUVIGNON BLANC _____	15 58
<i>Frenzy "Mt. Richmond Estate"*</i> <i>Marlborough, New Zealand 2023</i>	
CHENIN BLANC _____	14 54
<i>Les Athlètes du Vin*</i> <i>Loire Valley, France 2022</i>	
GRÜNER VELTLINER _____	15 58
<i>Michael Malat "Crazy Creatures"*</i> <i>Kremstal, Austria 2021</i>	
CHARDONNAY _____	18 70
<i>Brew Cru*</i> <i>Elgin, Western Cape, South Africa 2021</i>	

* SUSTAINABLE/ORGANICALLY GROWN

BEER

FOUNDERS <i>all day ipa</i> _____	7
REAL ALE <i>bright shadows golden ale</i> _____	7
LONE STAR <i>lager</i> _____	6
PAULANER <i>salvator doppelbock</i> _____	8

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ROSÉ

GRENACHE BLEND _____	17 66
<i>Chateau d'Esclans "Whispering Angel"</i> <i>Côtes de Provence, France 2022</i>	
RED	
GAMAY _____	17 66
<i>Jean Foillard*</i> <i>Beaujolais-Villages, France 2021</i>	
PINOT NOIR _____	18 70
<i>Lioco*</i> <i>Mendocino County, California 2022</i>	

TEMPRANILLO _____	13 52
<i>El Valor y La Gracia*</i> <i>Castilla-La Mancha, Spain 2021</i>	
SANGIOVESE _____	19 74
<i>Castagnoli*</i> <i>Chianti Classico, Tuscany, Italy 2019</i>	
CABERNET SAUVIGNON _____	18 72
<i>Amavi Cellars*</i> <i>Walla Walla Valley, Washington 2020</i>	

CAFÉ SERVICE

COFFEE _____	3
ESPRESSO _____	4
SPECIALTIES _____	5
AMERICANO CAPPUCCINO LATTE	
HOT TEA _____	4
CHAMOMILE JASMINE BREAKFAST	
COLD BREW _____	5
AFFOGATO _____	8
<i>house regular espresso, vanilla bean ice cream</i>	
BISCOTTI 5 PER ORDER _____	5
<i>gingerbread</i>	

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