

WINTER 2023

# 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
- SEASONAL SALAD** frisée, pickled cherries, pears, pantaleo, bacon vinaigrette .....13
- BUTTERNUT SQUASH** sage chimichurri, pistachio, nutmeg labne, crispy jamón .....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 SCALLOPS\* 8EA // ADD TRUFFLES 15 ]

**MAFALDINE** ..... 28  
oyster mushrooms, drunken goat,  
cracked black pepper, chives

**VEAL BOLOGNESE** ..... 30  
roasted eggplant, calabrian chiles,  
fried leeks, parmesan

**UNI SPAGHETTINI \*** ..... 30  
red shrimp, seaweed escabeche, criolla confit,  
flying fish roe

## PLATES

[ ADD PRAWNS\* 7EA // ADD SCALLOPS\* 8EA // ADD TRUFFLES 15 ]

**EGGPLANT & CAULIFLOWER** ..... 24  
pine nut and cashew purée, forbidden rice,  
pickled mushroom, charred lime  
**ADD CHICKEN 12**

**DUROC PORKCHOP\***..... 45  
16 oz bone-in, roasted beet mole,  
basil and fennel salad, orange vinaigrette

**HALIBUT\***..... 37  
green lentil salad, delicata squash,  
charred leek and lentil purée, baby arugula

**BRAISED SHORT RIB**..... 38  
turnip puree, black shallot creamed kale,  
red wine jus

**SALMON\***..... 36  
cauliflower purée, haricots verts, lump crab,  
sesame-mustard beurre blanc, chili oil

**ROASTED HALF CHICKEN\***..... 39  
vadouvan, tandoori carrots, raita, chutney

**STRIPLOIN\***..... 48  
shallot-galangal velouté, grains ragu,  
broccolini

## SIDES

**CRUSHED POTATOES**..... 8    **CAULIFLOWER**..... 9  
hot sauce powder, yuzu kosho aioli    chorizo spiced aioli, toasted hazelnuts

**BRUSSELS SPROUTS**..... 8  
anchovy vinaigrette, fried capers, parmesan

### 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*