

SPRING 2023

EBERLY

# CHARCUTERIE & OYSTERS

**RAW OYSTERS\*** . . . . HALF DOZEN **24** / FULL DOZEN **48**  
cocktail sauce, mignonette, lemon

**COMPOSED OYSTERS\*** . . . . . **24**  
cucumber water, passionfruit, champagne granita  
[ 4 PER ORDER ]

**CHARCUTERIE & CHEESE** . . . . . **38**  
chef's selections of meat and cheeses, accoutrements,  
castelvetro olive lavash, tomato-basil focaccia

## STARTERS

- JAPANESE MILK ROLLS** caramelized onion butter . . . . . **7**
- CRAB HUSHPUPIES** couscous salad, red onion, roasted fennel, cucumber yogurt . . . . . **19**
- SEASONAL SALAD** artisan greens, grilled snap peas, za'atar almonds, feta, plum vinaigrette . . . . . **13**
- PANZANELLA SALAD** heirloom tomatoes, watermelon, burrata, basil vinaigrette, brioche . . . . . **16**
- KANPACHI CRUDO\*** carrot-oyster emulsion, honeycrisp apples, puffed farro . . . . . **17**
- GRILLED OCTOPUS\*** apricot chutney, salsa macha, confit potato, cilantro crema . . . . . **18**
- BEEF TARTARE\*** bone marrow, dashi dressing, black garlic potato wafer . . . . . **21**
- STEAMED MUSSELS\*** green curry broth, serrano, thai basil . . . . . **17**

## HOUSEMADE PASTA

[ ADD SHRIMP\* 14 (3) // ADD SCALLOP\* 9EA ]

**MAFALDINE** . . . . . **28**  
oyster mushrooms, drunken goat cheese,  
cracked black pepper, chives  
[ ADD CHICKEN 8 ]

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

**BLONDE PUTTANESCA\*** . . . . . **30**  
red shrimp, pink peppercorn-lemon beurre blanc,  
tarragon pesto, bitter greens, breadcrumbs

## PLATES

[ ADD SHRIMP\* 14 (3) // ADD SCALLOP\* 9EA ]

**LION'S MANE MUSHROOM** . . . . . **28**  
mushroom miso, yukon gold potato, dill,  
sunchoke chips, pickled shallots  
[ ADD CHICKEN 8 ]

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

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

**BRAISED SHORT RIB** . . . . . **38**  
charred zucchini, corn maque choux,  
guajillo pepper jus

**ROASTED HALF CHICKEN\*** . . . . . **39**  
spinach gnocchi, butter poached radish,  
pickled mustard seeds, chicken jus

**NY STRIP\*** . . . . . **48**  
broccolini, charred spring onion,  
roasted garlic, bordelaise

## SIDES

**CRUSHED POTATOES** . . . . . **8**  
hot sauce powder, yuzu kosho aioli

**ROASTED CARROTS** . . . . . **9**  
marcona almonds, carrot top pistou

**GRILLED ASPARAGUS** . . . . . **8**  
miso béarnaise, toasted sourdough

### FARMS & FRIENDS

*Groomer's / Allen Brothers / Farm to table / Joe's Microgreens  
Chef's Warehouse / 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*