

SUMMER 2023

EBERLY

CHARCUTERIE & OYSTERS

RAW OYSTERS* HALF DOZEN **24** / FULL DOZEN **48**
persimmon mignonette, cocktail sauce,
housemade fresno hot sauce, lemon

CHARCUTERIE & CHEESE **38**
chef's selections of meat and cheeses,
accoutrements, honey-thai chili cracker,
tomato-basil focaccia

STARTERS

- JAPANESE MILK ROLLS** european salted butter **7**
- CRAB HUSHPUPIES** cucumber-jalapeño yogurt, chives **19**
- BABY GEM SALAD** fried egg caesar dressing, parmesan, toasted breadcrumbs, cured egg yolk **13**
- PANZANELLA SALAD** burrata, heirloom tomatoes, watermelon, basil vinaigrette, brioche **16**
- KANPACHI CRUDO*** rhubarb kombucha, cantaloupe, candied fresno, pistachio, fig leaf oil **18**
- SALMON RILLETTES*** crème fraîche, pickled green tomatoes, chives, grilled sourdough **18**
- GRILLED OCTOPUS*** chermoula, fried marble potatoes, pickled fresno, arugula **23**
- BEEF TARTARE*** black garlic dijon vinaigrette, crispy potatoes, egg yolk **18**
- STEAMED MUSSELS*** green curry broth, serrano, thai basil, grilled sourdough **17**

PLATES

[ADD SHRIMP* 14 (3) // ADD CHICKEN 12]

- | | |
|--|--|
| <p>MUSHROOM MAFALDINE 28
oyster mushrooms, drunken goat cheese,
cracked black pepper, chives</p> <p>BLONDE PUTTANESCA CHITARRA* 30
red shrimp, pink peppercorn-lemon beurre blanc,
tarragon pesto, bitter greens, breadcrumbs</p> <p>POMODORO RIGATONI 30
roasted san marzano tomatoes, chiles, basil,
parmesan</p> <p>LION'S MANE MUSHROOM 28
yukon gold potato, dill remoulade, sunchoke chips,
pickled shallots</p> | <p>SALMON* 36
crispy rice, blistered tomatoes, romanesco,
hoja santa beurre blanc</p> <p>ROASTED HALF CHICKEN* 39
spinach gnocchi, butter poached radish,
pickled mustard seeds, chicken jus</p> <p>BRAISED SHORT RIB 38
charred zucchini, corn maque choux,
guajillo pepper jus</p> <p>DUROC PORKCHOP* 36
stone fruit, fennel salad, purple hull peas,
popcorn bourbon jus</p> <p>NY STRIP* 48
broccolini, charred spring onion, roasted garlic,
bordelaise</p> |
|--|--|

SIDES

- CRUSHED POTATOES** **8**
hot sauce powder, yuzu kosho aioli
- ROASTED CARROTS** **9**
marcona almonds, carrot top pistou
- GRILLED BROCCOLINI** **8**
lemon & dill vinaigrette, fried shallots

FARMS & FRIENDS

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