

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
- CRAB HUSHPUPPIES** couscous salad, red onion, roasted fennel, cucumber yogurt..... 19
- SEASONAL SALAD** frisée, pickled cherries, pears, pantaleo, bacon vinaigrette13
- BUTTERNUT SQUASH** sage chimichurri, pistachio, nutmeg labne, crispy jamón15
- TUNA TARTARE*** carrot-oyster emulsion, honeycrisp apples, puffed farro 19
- GRILLED OCTOPUS*** apricot chutney, salsa macha, confit potato, cilantro crema 18
- BEEF TARTARE*** bone marrow, dashi dressing, black garlic potato wafer21
- STEAMED MUSSELS*** tomato, fennel, white wine reduction16

HOUSEMADE PASTA

[ADD SHRIMP* 6EA // ADD SCALLOPS* 9EA // ADD TRUFFLES 15]

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

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* 6EA // ADD SCALLOPS* 9EA // ADD TRUFFLES 15]

SWEET POTATO PAVÉ..... 26
trumpet mushrooms, taleggio cream,
candied fresno, herb salad

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
hot sauce powder, yuzu kosho aioli

CAULIFLOWER..... 9
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*