

SPRING 2022

EBERLY

CHARCUTERIE & OYSTERS

CHARCUTERIE & CHEESE 32
chef's selections of meat and cheeses,
accoutrements, housemade crackers,
grilled sourdough

RAW OYSTERS* HALF DOZEN 24 / FULL DOZEN 48
east coast oysters, cocktail sauce,
classic mignonette

STARTERS

- JAPANESE MILK ROLLS** charred scallion butter **7**
- POTATO LEEK CROQUETTES** calabrian chili aioli **12**
- HOUSE SALAD** artisan mixed greens, cherry tomatoes, green peppercorn mustard dressing **10**
- BEEF SALAD** pickled beets, bronzed fennel, zaa'tar seed mix, ramp vinegar, lemon labne **10**
- SALMON POKE*** yuzu kosho soy, avocado, radish, scallion, sesame tuille **18**
- BEEF TARTARE*** coal roasted eggplant purée, tahini, chili oil, garlic chips, grilled sourdough **16**
- GRILLED OCTOPUS** avocado cilantro purée, guindilla peppers, castelvetrano olives, pine nuts **15**
- STEAMED MUSSELS** 'nduja, calabrian chilies, sweet corn, white wine, fresh herbs **14**

HOUSEMADE PASTA

[ADD SUMMER TRUFFLES 10 // ADD PRAWNS 7EA // ADD CHICKEN 8]

- MUSHROOM MAFALDINI 21**
forest mushrooms, ramp verjus beurre blanc
- BRAISED PORK CHEEK RAGU 25**
russian kale, cubanelle peppers, pink peppercorn
breadcrumbs
- SPAGHETTI ALLA CHITARRA 25**
red shrimp, sweet corn, bottarga,
cayenne chili oil
- RIGATONI POMODORO 21**
smoked tomato sauce, cherry tomatoes,
gochujang, fresno chilies, parmesan

PLATES

[ADD SUMMER TRUFFLES 10 // ADD PRAWNS 7EA // ADD CHICKEN 8]

- MISO ROASTED CAULIFLOWER. 23**
koji carrot puree, baby carrots, hazelnuts,
chili garlic oil
- HALIBUT* 32**
red quinoa, cucumber, pickled carrots, brown
butter almonds, nuoc mam
- SALMON* 28**
chickpea purée, citrus gel, pomelo, cashews,
shaved fennel salad
- SHORT RIB. 38**
aged cheddar polenta, roasted tokyo turnips,
short rib jus
- HARISSA HALF CHICKEN. 38**
white sweet potato purée, broccolini,
sunchoke chips, mustard lemon beurre blanc
- NEW YORK STRIP* 48**
confit garlic fingerling potatoes,
sautéed greens, chimichurri
- PORK CHOP* 42**
mole blanco, farro salad, sweet drop peppers,
pickled apples, rosemary
- RIBEYE* 85**
butternut squash purée, mustard greens,
charred leeks, spiced pepitas

SIDES

- BRUSSELS SPROUTS. 8**
lemon gremolata
- GRILLED ASPARAGUS. 8**
wasabi bearnaise, espelette
- CRUSHED POTATOES. 8**
green goddess aioli, aleppo chili flakes

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

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*