BISTRO & BAR

TO SNACK

CAVIAR & LATKES | 25 kaluga caviar, crème fraîche, pickled shallots, chives

DEVILED EGGS | 16 classic egg filling, black truffle

COLD BAR

OYSTERS ON THE HALF SHELL | 24 / 48 mignonette, shaved horseradish smoked cocktail sauce, lemon

HAMACHI CRUDO | 19 yellowtail sashimi, texas peach aguachile, red shiso

CHILLED CRAB & AVOCADO | 21 jumbo lump crab, ruby red grapefruit, red fresno, toasted fennel, breakfast radish, citrus vinaigrette

SMOKED WHITEFISH DIP | 17 crème fraîche, trout roe, dill everything bagel chips, pickled vegetables

STARTERS

ROASTED GARLIC HUMMUS | 15

zhug, pine nuts, pita bread, crudités vegetables

CRISPY ARTICHOKES | 17

fried roman style artichokes lemon garlic aioli, parmesan

BAKED MEATBALLS | 18 beef & pork, san marzano tomato s mozzarella, garlic baguette tomato sauce,

FRESH MOZZARELLA | 18 heirloom tomatoes, texas watermelon, crispy baguette, oregano vinaigrette

SOUPS & SALADS

MATZO BALL SOUP | 14

chicken confit, celery, carrot, fresh herbs

ONION SOUP GRATIN | 14 caramelized onions, sourdough croutons, gruyère

CAESAR SALAD | 16 romaine hearts, classic dressing, crispy garlic, challah croutons add grilled or schnitzel fried chicken | 12

BUTTER LETTUCE | 14 shaved radish, fines herbes, champagne vinaigrette add rock shrimp | 12

SANDWICHES

BEV'S BURGER | 19 dry-aged beef, american cheese, lettuce, pickles, caramelized onions, special sauce add sunny-side egg | 3

PASTRAMI SANDWICH | 21

wagyu pastrami, cole slaw, gruyère, russian dressing, marbled rye

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of foodborne illness.