

# Beverley's

BISTRO & BAR

## BAR SNACKS

**MARINATED OLIVES | 7**  
chili oil, crispy garlic

**PICKLED VEGETABLES | 7**  
garlic, dill, hot peppers

**CAVIAR & LATKES | 21**  
caviar, chives, pickled shallots,  
crème fraîche

## COLD BAR

**OYSTERS ON THE HALF SHELL | 21/39**  
mignonette, shaved horseradish,  
smoked cocktail sauce, lemon

**CRUDO PLATE | 18**  
shallots, capers, chives, parsley, lemon vinaigrette

**AHI TUNA & AVOCADO | 19**  
pickled shallots, texas grapefruit,  
sesame, lavash

**SMOKED WHITEFISH DIP | 15**  
dill, crème fraîche, trout roe,  
marbled rye

## STARTERS

**HUMMUS | 15**  
crudité vegetables, green goddess

**FRITTO MISTO | 18**  
calamari, gulf shrimp, vegetables, aioli

**DRY-AGED MEATBALLS | 16**  
beef & pork, san marzano tomato sauce,  
fresh ricotta, grilled sourdough

**BURRATA MOZZARELLA | 17**  
turkish figs, bartlett pears,  
seasoned pine nuts,  
texas honey and roasted pear vinaigrette

## SOUPS & SALADS

**MATZO BALL SOUP | 11**  
poached chicken, celery, onion, dill

**ONION SOUP GRATIN | 13**  
caramelized onions, sourdough croutons, gruyère

**CAESAR SALAD | 14**  
romaine hearts, classic dressing, crispy garlic, croutons  
add grilled or schnitzel fried chicken | 8

**WINTER SALAD | 15**  
brussels sprouts, comeback creek spinach, gold-  
en beets, pomegranates, pink lady apples, goat cheese,  
toasted almond granola, herb vinaigrette  
add grilled or schnitzel fried chicken | 8

**DOUBLE CHEESEBURGER | 18**  
dry-aged beef, american cheese, lettuce,  
pickles, caramelized onions, special sauce

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.