

COLD BAR

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

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

• TUNA CARPACCIO | 19
yellowfin tuna, citrus supremes,
fresnos, fennel, everything bagel spice,
chili crunch, cilantro

POTATO LATKES

SMOKED TROUT ROE | 19
crème fraîche, pickled shallots, chives

SMOKED SALMON | 21
crème fraîche, capers, dill

• OSETRA CAVIAR | 25
crème fraîche, pickled shallots, chives

• LATKES DELUXE | 30
two of each

DESSERTS

STICKY TOFFEE CAKE | 13
toffee sauce, heath bar pieces,
henry’s vanilla ice cream

KEY LIME TART | 12
graham cracker crust,
toasted meringue, orange zest

POT DE CRÈME | 14
chocolate custard, chantilly cream,
candied cocoa nibs



Beverley’s
is a lively, everyday
neighborhood bistro
serving American fare.
It’s a place where
the community gathers
for great food
and cocktails.

Beverley's
BISTRO & BAR

APPETIZERS

PIGS IN A BLANKET | 16
beef frankfurter, puff pastry,
special sauce

HEIRLOOM TOMATO &
WHIPPED BURRATA | 18
oregano vinaigrette, thai basil,
crispy garlic breadcrumbs

SMOKED TROUT ROE
DEVEILED EGGS | 16
classic egg filling, everything spice,
smoked trout roe

ROASTED GARLIC HUMMUS | 16
salsa verde labneh, chili crunch,
seasonal crudités, pita bread

CRISPY ARTICHOKEs | 23
fried roman style artichokes,
lemon garlic aioli, parmesan

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

SOUPS & SALADS

MATZO BALL SOUP | 14
chicken confit,
carrot, celery, fresh herbs

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

BUTTER LETTUCE | 14
shaved radish, fines herbes,
champagne vinaigrette
add grilled or fried chicken | 12

CAESAR | 16
romaine hearts, classic dressing,
crispy garlic, challah croutons,
shaved parmesan, bottarga
add grilled or fried chicken | 12

BRUNCH

BEV’S BREAKFAST | 24
soft scrambled eggs, hickory smoked bacon.
breakfast potatoes, grilled cherry tomatoes,
sourdough toast

FRENCH OMELETTE | 21
soft farm eggs, raclette cheese,
butter lettuce
add burgundy truffles or osetra caviar | 14

DOUBLE CHEESEBURGER | 21
dry-aged beef, american cheese, lettuce,
pickles, caramelized onions, special sauce
add sunny-side egg | 3

SHAKSHUKA | 18
moroccan baked eggs, spicy tomato sauce,
roasted peppers, onions, olives,
yogurt, cilantro, pita bread

BAGEL & LOX | 22
acme smoked salmon, everything bagel,
cream cheese schmear,
cherry tomatoes, cucumbers, capers

CHICKEN SCHNITZEL | 27
lemon caper butter sauce,
butter lettuce

QUICHE | 21
spinach, white cheddar, thyme
butter lettuce

JUMBO LUMP CRAB CAKE | 38
heirloom cherry tomatoes, summer salad,
lemon butter, dill,
soft poached eggs

CHALLAH FRENCH TOAST | 19
strawberries, blueberries, blackberries,
lemon curd, chantilly cream,
powdered sugar, mint

AVOCADO & SOURDOUGH | 19
housemade ricotta, chili crunch,
sunny-side eggs, everything spice

PASTRAMI ON RYE | 23
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 proteins of any kind may increase your
risk of foodborne illness.

A service charge of 20% will be added to parties of 8 or more.

SPRITZES
LYCHEE SPRITZ 16 Lychee, Pink Grapefruit, Lemon, Jarritos Mineragua, Prosecco ST. TROPEZ SPRITZ 16 St. Germain, Strawberry, Basil, Lemon, Jarritos Mineragua, Prosecco HUGO SPRITZ 16 Elderflower, Jarritos Mineragua, Prosecco, Lime, Mint BLOOD ORANGE SPRITZ 16 Aperol, Blood Orange, Lemon, Honey, Prosecco BERRY MISCHIEVOUS SPRITZ 16 Gin, St. Germain, Strawberry, Ginger, Lime, Mint, Butterfly Pea Flower, Prosecco

COCKTAILS
FROZEN MANGO MARGARITA 16 Blanco Tequila, Mango, Lime, House Tajín BEV’S ESPRESSO MARTINI 18 Mr. Black Coffee Liqueur, Licor 43, Vodka, LDU Espresso, Nutmeg, Orange Zest ROYALE 75 16 Gin, Blackcurrant, Elderflower, Lemon, Prosecco JACK’S SALTY DOG 17 Vodka, Lady Bird Ruby Red Grapefruit Soda, Ginger, Lime, House Tajín FIRE WHEN READY 17 Blanco Tequila, Mezcal, Poblano, Honey, Orange, Spicy Tincture, House Tajín HEAT OF PASSION 17 Reposado Tequila, Passionfruit, Pineapple, Lime, Spicy Tincture, House Tajín MATCHA LEMONADE MOCKTAIL 12 Matcha Tea, Lemon, Honey

WINES BY THE GLASS
PROSECCO 13 / 48 NV, Val D’Oca, Veneto, ITA CHAMPAGNE 26 / 100 NV, Champagne EPC Brut, Champagne, FRA SPARKLING ROSÉ 16 / 60 NV, Gratien & Meyer, Loire Valley, FRA STILL ROSÉ 16 / 60 2023, Le Paradou, Provence, FRA PINOT GRIGIO 16 / 60 2024, Cantina Girlan, Alto Adige, ITA SAUVIGNON BLANC 16 / 60 2024, Saint Clair ‘Dillons Point’, Marlborough, NZ SAUVIGNON BLANC 18 / 68 2024, J. de Villebois, Menetou-Salon, Loire Valley, FRA CHARDONNAY 18 / 68 2024, Château de la Greffière ‘Sous le Bois’, Burgundy, FRA CHARDONNAY 16 / 60 2023, J Vineyards, Sonoma, CA PINOT NOIR 18 / 68 2022, Evesham Wood Vineyards, Willamette Valley, OR BARBERA D’ASTI 16 / 60 2024, Renato Ratti ‘Battaglione’, Piedmont, ITA TEMPRANILLO I 17 / 64 2023, Bodega Lanzaga ‘LZ’, Rioja, ESP CABERNET SAUVIGNON 18 / 68 2021, Details by Sinegal, Sonoma, CA

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE | 175

NV, Pol Roger, Brut Reserve,
Champagne, FRA

CHAMPAGNE | 185

NV, Veuve Clicquot ‘Yellow Label’,
Champagne, France

CAVA BRUT NATURE | 85

2021, Alta Alella ‘Mirgin’ Reserva,
Penedes, ESP

ROSÉ

BRUT ROSÉ | 75

NV, Vol Enchanté, Alsace, FRA

STILL ROSÉ | 65

2025, Stolpman Vineyards
‘Love You Bunches’, Santa Barbara, CA

LAMBRUSCO DI SORBARA | 55

NV, Famiglia Carafoli ‘L’Onesta’,
Emilia-Romanga, ITA

WHITE

VINHO VERDE | 60 1L

2024, Brisa Suave, Minho, PRT

FALANGHINA | 60

2024, Massican ‘Gemina’,
Sonoma, CA

GRÜNER VELTLINER | 55

2024, Meinklang, Burgenland, AUT

RIESLING | 50

2024, Kuentz-Bas, Alsace, FRA

SAUVIGNON BLANC | 75

2020, Constantia Glen,
Swartland, RZA

SANCERRE | 95

2024, Domaine Delaporte,
Chavignol, Loire Valley, FRA

SANCERRE | 115

2023, Roc de l’Abbaye ‘L’Antique’,
Saint-Satur, Loire Valley, FRA

CHABLIS | 85

2023, Albert Bichot, Burgundy, FRA

BOURGOGNE BLANC | 115

2021, Mongeard-Mungeret,
Burgundy, FRA

RED

PINOT NOIR | 125

2024, Jean-Noel Gagnard
‘Clos Bortier’, Burgundy, France

PINOT NOIR | 115

2024, Hirsch Vineyards
‘Bohan-Dillon’, Sonoma Coast, CA

PINOT NOIR | 80

2024, Au Bon Climat,
Santa Barbara, CA

BORDEAUX | 95

2021, Château Charmail
‘Cru Bourgeois Exceptionnel’,
Haut-Médoc, Bordeaux, FRA

BORDEAUX | 135

2021, Château Lassègue,
Saint-Émilion Grand Cru,
Bordeaux, FRA

BAROLO | 135

2021, Vietti ‘Castiglione’, Piedmont, ITA

SUPER TUSCAN | 285

2022, Antinori Tignanello,
Tuscany, ITA

BRUNELLO DI MONTALCINO | 125

2019, Casanuova delle Cerbaie,
Tuscany, ITA

CHÂTEAUNEUF-DU-PAPE | 135

2022, Famille Perrin ‘Les Sinards’,
Rhone Valley, FRA

CABERNET SAUVIGNON | 125

2019, Gramercy Cellars,
Columbia Valley, WA

CABERNET SAUVIGNON | 135

2022, Hoopes, Napa Valley, CA

CABERNET SAUVIGNON | 155

2022, Frog’s Leap ‘Estate Grown’,
Rutherford, Napa Valley, CA