

COLD BAR

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

CHILLED SHRIMP | 22
smoked cocktail sauce, lemon aioli,
garlic and calabrian chili butter

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,

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

TRY THEM ALL! | 30
two of each

DESSERTS

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

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

KEY LIME PIE | 12
graham cracker crust, toasted meringue,
orange vanilla sauce



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

CHALLAH
PARKER HOUSE ROLLS | 9
french cultured butter, sea salt

BAKED LOBSTER DIP | 24
poached lobster meat, gruyère,
garlic herb breadcrumb, grilled baguette

DEVILED EGGS | 18
classic egg filling,
perigord truffle

ROASTED GARLIC HUMMUS | 15
zhug, pine nuts, pita bread,
crudités vegetables

CRISPY ARTICHOKE | 17
fried roman style artichokes,
lemon garlic aioli, parmesan

BURRATA MOZZARELLA | 18
grilled kale, golden beets,
toasted pistachio, black figs,
orange vinaigrette

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

SOUPS • SALADS • SANDWICHES

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

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

ICEBERG WEDGE | 16
heirloom tomatoes, hickory smoked bacon,
pickled shallots, blue cheese crumbles,
creamy blue cheese dressing

CAESAR | 16
romaine hearts, classic dressing,
crispy garlic, challah croutons,
shaved parmesan, bottarga

BUTTER LETTUCE | 14
shaved radish, fines herbes,
champagne vinaigrette

BEV'S BURGER | 19
dry-aged beef, american cheese,
lettuce, pickles, caramelized onions,
special sauce

FRENCH ONION BURGER | 22
dry-aged beef, gruyère cheese,
horseradish aioli, pickles,
soaked in french onion soup

PASTRAMI SANDWICH | 21
wagyu pastrami, cole slaw,
gruyère, russian dressing,
marbled rye

MAINS

JUMBO LUMP CRAB CAKE | 36
roasted carrots, everything spice,
ruby red grapefruit, lemon butter, dill

ROCK SHRIMP SCAMPI | 36
tagliatelle pasta, white wine butter sauce,
garlic herb breadcrumbs, lemon zest

CHICKEN SCHNITZEL | 29
potato purée, mushroom marsala,
grilled lemon

MAINE SCALLOPS | 46
saffron risotto, rapini,
bagna cauda

SCOTTISH SALMON | 36
grilled brocolini,
caviar beurre blanc, dill

GRILLED WHOLE BRANZINO | 34
kale, toasted walnuts,
capers, brown butter

44 FARMS SHORT RIB | 42
grilled brussels sprouts,
potato purée, bordelaise

STEAK FRITES | 48
6 oz. filet mignon, french fries,
green peppercorn au poivre

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.

COCKTAILS

BEV'S ESPRESSO MARTINI | 18

Mr. Black Coffee Liqueur, Licor 43, Vodka, LDU Espresso, Nutmeg, Orange Zest

GIN & TONIC | 16

Gin, French Vermouth, Mediterranean Tonic, Lavender, Black Pepper, Thyme

GREEN LIGHT | 17

Gin, St. Germain Elderflower, Cucumber, Ginger, Mint, Lime

CAPE TOWN 76 | 16

Vodka, Pomegranate, Orange, Rosemary, Prosecco

PRICKLY PEAR MARGARITA | 17

Tequila, Prickly Pear, Lime, Habanero, House Tajin

HEAT OF PASSION | 17

Reposado Tequila, Passionfruit, Caramelized Pineapple, Lime, House Tajin

LICENSE TO CHILL | 17

Bourbon, Pineapple, Chai, Lemon, Aromatic Bitters

MIDNIGHT IN MANHATTAN | 17

Rye, Averna Amaro, Mr. Black Coffee Liqueur, Mole Chocolate Bitters, Shaved Chocolate

MOCKTAILS 8

BEACH, PLEASE!

Passionfruit, Pineapple, Lime, Honey, Topo Chico

CHERRY ON TOP

Black Cherry, Ginger, Lemon, Topo Chico

WINES BY THE GLASS

PROSECCO | 13 / 48

NV, Val d'Oca, Valdobbiadene, ITA

CHAMPAGNE | 27 / 104

NV, Canard-Duchêne Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

ROSÉ | 16 / 60

2022, Fleur de Mer, Côtes de Provence, FRA

PINOT GRIGIO | 17 / 64

2023, Jermann, Friuli, ITA

SAUVIGNON BLANC | 18 / 68

2022, J. De Villebois, Menetou-Salon, Loire Valley, FRA

SAUVIGNON BLANC | 16 / 60

2023, Saint Clair 'Dillons Point', Marlborough, NZ

CHARDONNAY | 16 / 60

2022, Henri Perrusset, Mâcon Villages, Burgundy, FRA

CHARDONNAY | 18 / 68

2022, Stressed Vines 'SVC', Mendocino, CA

PINOT NOIR | 16 / 60

2022, Pas de Problème, Languedoc-Roussillon, FRA

PINOT NOIR | 18 / 68

2021, North Valley Vineyards, Willamette Valley, OR

BARBERA D'ASTI | 16 / 60

2022, Renato Ratti 'Battaglione', Piedmont, ITA

NEBBIOLO | 19 / 72

2023, Elio Altare, Langhe, Piedmont, ITA

RED BLEND | 17 / 64

2021, Argiano 'Non Confunditor', Tuscany, ITA

CABERNET SAUVIGNON | 18 / 68

2021, Details by Sinegal, Sonoma, CA

BORDEAUX | 19 / 72

2018, Château Charmail, Haut-Médoc, Bordeaux, FRA

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE | 98

NV, J. Lassalle, Brut Reserve, Champagne, FRA

CHAMPAGNE | 198

NV, Ruinart, Blanc de Blancs, Champagne, FRA

CHAMPAGNE | 186

NV, Veuve Clicquot 'Yellow Label', Brut, Champagne, FRA

CALIFORNIA BRUT | 98

NV, Roederer Estate, Mendocino, CA

CAVA BRUT NATURE | 62

NV, Alta Alella 'Mirgin', Gran Reserva, Catalunya, ESP

BRUT ROSÉ | 198

NV, Billecart-Salmon 'Le Rosé', Champagne, FRA

CRÉMANT D'ALSACE ROSÉ | 72

NV, Vol Enchanté, Alsace, FRA

LAMBRUSCO PÉT-NAT | 56

NV, Folicello 'Il Rosso', Emilia-Romagna, ITA

ROSÉ & ORANGE

ROSÉ | 56

2023, Bodegas Rezabal, Basque Country, ESP

ORANGE | 52 *

2022, Limited Addition 'Orange Crush', Willamette Valley, OR

WHITE

VINHO VERDE | 56 L

2022, Brisa Suave, Minho, PRT

ALBARIÑO | 62

2022, Cadre 'Sea Queen', Edna Valley, San Luis Obispo, CA

RIESLING | 78

2023, Weiser-Kunstlet 'Trarbacher', Trocken, Mosel, GER

SANCERRE | 108

2023, Domaine Delaporte, Chavignol, Loire Valley, FRA

CHENIN BLANC | 72

2023, Matanzas Creek Vineyard, Sonoma, CA

CHABLIS | 98

2022, Albert Bichot, Chablis, Burgundy, FRA

CHARDONNAY | 112

2022, Jean-Noel Gagnard, 'Sous Éguisons', Hautes-Côtes de Beaune, FRA

CHARDONNAY | 102

2022, Talbott, Sleepy Hollow Vineyard, Santa Lucia Highlands, CA

CHARDONNAY | 138

2021, Jonive, Russian River Valley, CA

RED

GAMAY | 92

2022, Daniel Bouland 'Cuvée Mélanie', Beaujolais, FRA

PINOT NOIR | 128

2020, Joseph Drouhin, Santenay, Burgundy, FRA

PINOT NOIR | 98

2022, Domaine Collotte, Marsannay, Burgundy, FRA

PINOT NOIR | 76

2023, Au Bon Climat, Santa Barbara County, CA

RED BLEND | 68 *

2021, Julien Pineau 'Parce Que', Loire Valley, FRA

CABERNET FRANC | 82

2021, Hermann J. Wiemer, Finger Lakes, NY

BAROLO | 132

2020, Vietti 'Castiglione', Piedmont, ITA

SANGIOVESE | 58 *

2021, Folicello 'Sandroun Rosso', Emilia-Romagna, ITA

CHIANTI CLASSICO | 88

2019, Castell'in Villa, Tuscany, ITA

TEMPRANILLO | 76

2018, La Rioja Alta 'Viña Alberdi', Reserva, Rioja, ESP

SYRAH | 108

2021, Alain Graillot, Crozes-Hermitage, Rhone, FRA

ZINFANDEL | 108 *

2021, Broc Cellars 'Vine Starr', Sonoma, CA

BORDEAUX | 118

2015, Château Chantalouette, Pomerol, Bordeaux, FRA

CHÂTEAUNEUF-DU-PAPE | 124

2021, Famille Perrin 'Les Sinards', Rhone Valley, FRA

CABERNET SAUVIGNON | 98

2019, Gramercy Cellars 'Lower East', Columbia Valley, WA

CABERNET SAUVIGNON | 142

2021, Jayson Pahlmeyer, Napa Valley, CA