

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

PARKER HOUSE ROLLS | 9
cultured butter, sea salt

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

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

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

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

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

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, sourdough croutons,
gruyère, chives

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

ICEBERG WEDGE | 16
heirloom tomatoes, hickory smoked bacon,
pickled shallots, blue cheese cumbles,

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

MAINS

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

BEV'S CHICKEN SCHNITZEL | 29
potato purée, mushroom marsala,
grilled lemon

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

MAINE SCALLOPS | 46
roasted corn risotto, green garlic,
confit tomatoes

PAN SEARED SALMON | 36
mediterranean couscous, pine nuts,
herb yogurt, red chimichurri

SPICY LOBSTER RIGATONI | 44
lobster claws & knuckles, vodka sauce,
calabrian chili, ricotta

DOUBLE CHEESEBURGER | 21
dry-aged beef, american cheese,
lettuce, pickles, caramelized onions,
special sauce

PAN SEARED REDFISH | 38
potato purée, crispy brussels sprouts,
lemon butter sauce

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.

MARTINIS

- HOUSE MARTINI | 18
Thyme, Lemon, & Castelvetro Infused Vodka,
Lillet Blanc, Orange Bitters
- BEV’S ESPRESSO MARTINI | 18
Mr. Black Coffee Liqueur, Licor 43, Vodka,
LDU Espresso, Nutmeg, Orange Zest
- BLOOD ORANGE COSMO | 18
Vodka, Blood Orange Liqueur, Rosemary,
Lime, Cranberry
- MEXICAN MARTINI | 18
Blanco Tequila, Orange Liqueur, Lime,
Cold-Pressed Olive, Spicy Tincture
- HEAT OF PASSION | 17
Reposado Tequila, Passionfruit, Pineapple,
Lime, Spicy Tincture, House Tajín

COCKTAILS

- FROZEN MANGO MARGARITA | 16
Blanco Tequila, Mango, Lime, House Tajín
- BERRY MISCHIEVOUS SPRITZ | 16
Gin, St. Germain, Strawberry, Ginger, Lime,
Mint, Butterfly Pea Flower, 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

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 Giran, 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 | 17 / 64
2023, Bodega Lanzaga ‘LZ’, Rioja, ESP
- CABERNET SAUVIGNON | 18 / 68
2021, Details by Sinegal, Sonoma, CA

WINES BY THE BOTTLE

SPARKLING

- CHAMPAGNE | 135
NV, Laurent-Perrier ‘La Cuvée’, Brut,
Champagne, FRA
- CHAMPAGNE | 185
NV, Veuve Clicquot ‘Yellow Label’,
Champagne, France
- CHAMPAGNE | 175
NV, Pol Roger, Brut Reserve,
Champagne, FRA
- CAVA BRUT NATURE | 85
2021, Alta Alella ‘Mirgin’ Reserva,
Penedes, ESP

ROSÉ

- BRUT ROSÉ | 75
NV, Vol Enchanté, Alsace, FRA
- LAMBRUSCO DI SORBARA | 55
NV, Famiglia Carafoli ‘L’Onesta’,
Emilia-Romanga, ITA
- STILL ROSÉ | 65
2025, Stolpman Vineyards
‘Love You Bunches’, Santa Barbara, CA

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