

# Beverleys

BISTRO & BAR

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MID-DAY MENU • 2:00 PM - 5:00 PM

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## POTATO LATKES

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

SMOKED SALMON LATKES | 21  
crème fraîche, capers, dill

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

TRY THEM ALL! | 30  
two of each

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## GOLD BAR

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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

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

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

DEVILED EGGS | 18  
classic egg filling, perigord truffle

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## APPETIZERS

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### 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

### ROASTED GARLIC HUMMUS | 15

zhug, pine nuts, pita bread,  
crudités vegetables

### CRISPY ARTICHOKEs | 17

fried roman style artichokes,  
lemon garlic aioli, parmesan

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## SOUPS & SALADS

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### 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 grilled shrimp | 12*

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## SANDWICHES

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### PASTRAMI SANDWICH | 21

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

### BEV'S BURGER | 19

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

### FRENCH ONION BURGER | 22

dry-aged beef, gruyère cheese,  
horseradish aioli, pickles,  
soaked in french onion soup

