

Beverleys

BISTRO & BAR

MID-DAY MENU • 2:00 PM - 5:00 PM

POTATO LATKES

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

GOLD BAR

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

POACHED 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

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

DEVILED EGGS | 18
classic egg filling, burgundy truffle

APPETIZERS

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

SOUPS & SALADS

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

SANDWICHES

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

