

# Beverley's

BISTRO & BAR

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## BAR SNACKS

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**MARINATED OLIVES | 7**  
chili oil, crispy garlic

**PICKLED VEGETABLES | 7**  
garlic, dill, hot peppers

**CAVIAR & LATKES | 21**  
caviar, chives, pickled shallots,  
crème fraîche

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## COLD BAR

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**OYSTERS ON THE HALF SHELL | 19/38**  
mignonette, shaved horseradish,  
smoked cocktail sauce, lemon

**CRUDO PLATE | 18**  
shallots, capers, chives, parsley, lemon vinaigrette

**AHI TUNA & AVOCADO | 19**  
pickled shallots, texas grapefruit,  
sesame, lavash

**STEAK TARTARE | 17**  
new orleans-style, tabasco aioli,  
egg yolk

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## STARTERS

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**HUMMUS | 14**  
crudité vegetables, green goddess

**FRITTO MISTO | 18**  
calamari, gulf shrimp, vegetables, aioli

**DRY-AGED MEATBALLS | 16**  
beef & pork, san marzano tomato sauce,  
fresh ricotta, grilled sourdough

**SMOKED WHITEFISH DIP | 15**  
dill, crème fraîche, trout roe,  
marbled rye

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## SOUPS & SALAD

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**MATZO BALL SOUP | 11**  
poached chicken, celery, onion, dill

**ONION SOUP GRATIN | 13**  
caramelized onions, sourdough croutons, gruyère

**CAESAR SALAD | 14**  
romaine hearts, classic dressing, crispy garlic, croutons  
add grilled or schnitzel fried chicken | 8

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**DOUBLE CHEESEBURGER | 18**  
dry-aged beef, american cheese, pickles,  
caramelized onions, special sauce

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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.