

# Beverley's

BISTRO & BAR

## BAR SNACKS

MARINATED OLIVES | 7  
chili oil, crispy garlic

PICKLED VEGETABLES | 7  
garlic, dill, hot peppers

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

## COLD BAR

OYSTERS ON THE HALF SHELL | 21/39  
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

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

## STARTERS

HUMMUS | 15  
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

BURRATA MOZZARELLA | 17  
turkish figs, bartlett pears,  
seasoned pine nuts,  
texas honey and roasted pear vinaigrette

## SOUPS & SALADS

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

BERRIES & BEETS | 15  
comeback creek spinach, gourmet greens, candied pecans,  
fresh herbs, herbed goat cheese, poppyseed dressing  
add grilled or schnitzel fried chicken | 8

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

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.