



SMALL FARE

CRAB & WATERMELON
lump crab salad, watermelon, avocado,
sherry maple reduction 17

TUNA TARTARE*
tamari, sesame, pickled cucumber, apple, ginger,
potato gaufrette, avocado, chili aioli 17

CHEESE & CRUDITE
Deer Creek Farms cheddar pimento,
smoked jalapeño, flatbread 11

BURRATA
Herbs de Provence olive oil,
blistered tomatoes, Sicilian lemon,
white balsamic, basil, sourdough 14

CHARCUTERIE BOARD*
Antonelli's cheese selection,
cured meats, pâté,
mustard, pickled vegetables,
seasonal jam,
crackers and accoutrement
22

FRESH OYSTERS*
classic cocktail, mignonette,
house-made hot sauce

WOOD ROASTED OYSTERS ANGELINA
creamed spinach, pork belly,
olive oil tomato preserve, parmesan

HALF DOZEN ... 22 FULL DOZEN ... 38

GARDEN

[add chicken 7, steak 15, shrimp 10, tuna 15]

FARM GREENS 11
strawberries, basil, Cabernet tomato, pecans, feta,
strawberry vinaigrette

SPRING SALAD 10
butter crunch lettuce, radish, cucumber, haricot vert,
dried fig, pepitas, sunflower seeds, green goddess
dressing

KALE SALAD 9
kale, spinach, avocado, quinoa, Texas grapefruit,
crispy garbanzo beans, dukkah, grapefruit vinaigrette

FARM CARROTS 11
field peas, radish, carrot greens, lemon, herbed yogurt

DINNER

ALASKAN HALIBUT 28
shishito pepper, chilled cucumber yogurt,
spring vegetable ceviche

YELLOWFIN * 27
kale, red quinoa, benne seeds, marcona almonds,
blueberry, butternut squash hummus, peach
balsamic dressing

REDFISH 27
lump crab, buttered herb cracker crumble,
squash piquant

SCALLOPS 29
apricot chili jam, corn and jicama salad, crispy
prosciutto, jalapeño

CHICKEN PAILLARD 22
dusted chicken, herbed haricot vert, capers,
lemon beurre blanc

BRAISED SHORT RIB 25
cipollini onion, pea tendrils, sweet potato and carrot
purée, radish salad

ANTELOPE & QUAIL 35
Broken Arrow antelope, bacon, grilled quail,
berry preserves, pickled cabbage

STEAK & FRITES 45
prime NY strip or filet of beef, fine herb french
fries, chimichurri butter

PEPPER CRUSTED FILET 55
8oz. filet, brandied peppercorn sauce, roasted
marble potatoes, English peas, leeks

KANSAS CITY BONE-IN 110
[Serves 2-3]
32 ounce Texas Wagyu beef, sauce bordelaise, cast iron
roasted potato, herbed butter, chimichurri, radish

SIDES

SHELLS & CHEESE 8
orecchietti, cream, taleggio, white cheddar,
parmesan, gruyère

CAST IRON ROASTED POTATO 8
blue cheese, garlic and shallot crème fraîche,
sea salt, herbs

BRUSSELS & CAULIFLOWER 9
smoked chilis, anchovy, garlic, evoo, butternut
maple balsamic vinegar

FARM VEGETABLES 9
seasonal market vegetables, evoo, sea salt

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

12

8 ½

Punt e Mes, Montenegro,
Cocchi Vermouth di Torino, lemon, salt

FRAGOLE ROCK

House-infused strawberry Lillet Rose, Campari,
Mt. Gay Black Barrel Rum

OAXACAN ON SUNSHINE

El Silencio Espadin Mezcal,
Cocchi Vermouth di Torino, Strega, Angostura

PIÑA PONCHE

Caña Brava Rum, Kronan Swedish Punsch,
orgeat, lime, pineapple

SGT. PEPPER

Ford's Gin, cardamom pink pepper syrup, lemon, basil

THE INNKEEPER

Eberly Barrel Select Patrón Añejo,
crème de violette, lemon, lavender expression

HONEY DO

Belvedere Vodka, honeydew and ginger syrup, lime, lemon,
cucumber and lavender accent

I CARRIED A WATERMELON

Belvedere Vodka, watermelon shrub,
Luxardo Maraschino, lime, bitters

WISHING WELL 14

Eberly Barrel Select Patrón Añejo, Tempus Fugit Cacao,
Cocchi Vermouth di Torino, lemon

DRAFT

EBERLY PILSNER *Atwater*

THIRSTY GOAT AMBER ALE *Thirsty Planet*

HEFEWEIZEN *Live Oak*

HELLES *Real Ale*

FRESH COAST IPA *Friends & Allies*

DIRTY BLONDE ALE *Atwater*

BOTTLED AND CAN BEER

BUD LIGHT *Anheuser-Busch*

MILLER LITE *Miller Brewing Co.*

GUINNESS *St. James's Gate*

LONE STAR *Pabst*

PEARL SNAP PILSNER *Austin Beerworks*

ORIGINAL DRY CIDER *Austin Eastciders*

BLOOD ORANGE CIDER *Austin Eastciders*

WINE

[glass | bottle]

SPARKLING

ZARDETTO 8

'Private Cuvée' Brut Spumante, Veneto *NV*

CA' DI RAJO 14 | 56

'Cuvée del Fondatore' Extra Brut
Prosecco Superiore, Valdobbiadene, Veneto *2015*

TORRE ORIA 8 | 32

Brut Cava *NV*

CHANDON 19 | 76

'Étoile' Brut Rosé, Napa Valley *NV*

WHITE

VON WINNING 12 | 48

'Winnings' Riesling, Pfalz *2015*

LIVON 12 | 48

Pinot Grigio, Collio - Friuli *2016*

COLOMÉ 9 | 36

Torrontés, Salta *2016*

BARKER'S MARQUE 13 | 52

'Ranga. Ranga.' Sauvignon Blanc, Marlborough *2016*

DOMAINE BEDOUET 10 | 40

Muscadet Sèvre-et-Maine, Loire Valley *2015*

QUPÉ 13 | 52

'Y Block' Chardonnay, Santa Barbara County *2015*

ROSÉ

VAN DUZER 10 | 40

Pinot Noir, Willamette Valley *2016*

MINUTY 13 | 52

'M', Côtes de Provence *2016*

RED

DON & SONS 13 | 52

Pinot Noir, Sonoma Coast *2014*

MONTIRIUS 10 | 40

'La Muse Papilles' Côtes du Rhône *2014*

QUPÉ 12 | 48

Syrah, Central Coast *2014*

ERNESTO CATENA 12 | 48

'Tahuan' Malbec, Mendoza *2013*

NUMANTHIA 14 | 56

'Termes' Tempranillo, Toro *2013*

SHANNON RIDGE 13 | 52

Cabernet Sauvignon, Lake County *2014*

FULL BOTTLE LIST AVAILABLE UPON REQUEST

In 1842, a local innkeeper named Angelina Eberly stood up to President Sam Houston and his Texas Rangers by firing a cannon to stave off a rebellion and preserve Austin as the capital of Texas. Even though Austin was in its infancy, she knew it was worth fighting for.

Eberly was founded by a group of Austinites, not only as a tribute to the courage and free spirit of our namesake, but also as a reminder that Austin is still worth fighting for. As more people, buildings, and ideas populate this city, the battle to preserve Austin's soul rages on.

Eberly is full of depth and intrigue and warrants exploration from early morning to late at night. We invite you to continue the spirited legacy of our torchbearer Angelina and raise a glass to the adventurers and artists who came before us and those yet to come.