



SMALL FARE

CHEESE & CRUDITE

Deer Creek Farms cheddar pimento, smoked jalapeño, flatbread 11

TUNA TARTARE*

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

CRAB CORNBREAD

lump crabmeat, caramelized onion, cornbread, buttermilk, celery, radish 14

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, cucumber yogurt, spring vegetable ceviche, garbanzo beans

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

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

SCALLOPS 29
quince chili jam, corn and jicama relish, crispy prosciutto

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, huckleberry preserves, pickled cabbage

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

STEAK AU POIVRE 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, potato gratin, herbed butter, chimichurri, radish

SIDES

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

POTATO GRATIN 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

OAXACAN ON SUNSHINE

El Silencio Espadin Mezcal, Cocchi Torino Sweet Vermouth, 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 INN KEEPER

Eberly Barrel Select Patrón Añejo, Rothman & Winter Crème de Violette, lemon, lavender expression

DON'T YOU FERNET ABOUT ME

Fernet Branca, Yellow Chartreuse, lime

BACIO

Bulleit Rye, Braulio Amaro, lemon, cherry balsamic shrub

HONEY DO

Grey Goose Vodka, honeydew and ginger syrup, lime, lemon, cucumber and lavender accent

ORANGE THYME DAIQUIRI

Caña Brava Rum, orange-thyme, lime

WISHING WELL 14

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

DRAFT

EBERLY PILSNER *Atwater*

ESPECIAL PALE LAGER *Grupo Modelo*

DIRTY BLONDE ALE *Atwater*

PINSETTER AMBER LAGER *Real Ale Brewing*

HEFEWEIZEN *Live Oak Brewing Company*

AXIS IPA *Real Ale Brewing*

FRESH COAST IPA *Friend & Allies Brewing*

BOTTLED AND CAN BEER

BUD LIGHT *Anheuser-Busch*

LONE STAR *Pabst Brewing*

PEARL SNAP PILSNER *Austin Beerworks*

ORIGINAL DRY CIDER *Austin Eastciders*

WINE

[glass / bottle]

SPARKLING

ZARDETTO Private Cuvée Brut, Veneto, NV
[8]

CA' DI RAJO Prosecco Superiore Millesimato Brut
'Cuvee del Fondatore', Valdobbiadene, Veneto '15
[14 / 56]

POEMA Brut, Cava, NV
[8 / 32]

DOMAINE CHANDON 'Étoile' Rosé, Napa Valley, NV
[17 / 68]

WHITE

LE MONDE Pinot Grigio, Grave del Friuli, '15
[12 / 48]

VAN DUZER Pinot Gris, Willamette Valley, '15
[12 / 48]

BARON DE LEY Rioja Blanco, '15
[9 / 36]

VAVASOUR Sauvignon Blanc, Marlborough, '14
[12 / 48]

DOMAINE BEDOUET Muscadet Sèvre-et-Maine, Loire Valley, '15
[11 / 44]

SHANNON RIDGE Chardonnay, Lake County, '15
[13 / 52]

ROSÉ

BROADBENT SELECTIONS Vinho Verde, '15
[10 / 40]

MINUTY 'M' Rosé, Côtes de Provence, '15
[12 / 48]

RED

DON & SONS Pinot Noir, Sonoma Coast, '14
[13 / 52]

CANTINE BARBERA Nero d'Avola, Sicilia, '15
[10 / 40]

BODEGA ATECA 'Honoro Vera' Garnacha, Calatayud, '15
[9 / 36]

QUPÉ Syrah, Central Coast, '14
[14 / 56]

ERNESTO CATENA 'Tahuan' Malbec, Mendoza, '13
[12 / 48]

NUMANTHIA 'Termes' Tinta del Toro, Toro, '13
[17 / 68]

SHANNON RIDGE Cabernet Sauvignon, Lake County, '14
[12 / 48]

DANIEL COHN Cabernet Sauvignon, North Coast, '14
[16 / 64]

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.