



THE EMBERS

BLOWING ROCK

STARTERS

WARM COQUILLOS OLIVES

ROSEMARY, GARLIC, RED CHILI FLAKES,
SUN DRIED TOMATO, ROASTED RED PEPPER 11.75

BOONE FUNGI MUSHROOM PÂTÉ

LOCALLY SOURCED MUSHROOMS, THYME,
TRUFFLE, GRILLED BAGUETTE 14.75

PIMIENTO CHEESE DIP

CRUDITÉS, GRILLED PITA 13.25

SWEET CORN SOUP

ROASTED CORN RELISH 13.25

BURRATA

ROASTED LOCAL PEACHES, BALSAMIC GLAZE,
SMOKED SEA SALT, GRILLED BAGUETTE 16.50

ARTISANAL CHARCUTERIE BOARD

ARTISANAL CHEESES & MEATS, OLIVES, CORNICHONS,
MOSTARDA, LOCAL HONEY, GRILLED BAGUETTE 19.75

SALADS

GRILLED CHICKEN CAESAR

CRISP ROMAINE, SHAVED PARMESAN,
BISCUIT CROUTONS,
CAESAR DRESSING 17.75

SPRING SALAD

BABY ARUGULA, STRAWBERRIES,
CORN, TOASTED PISTACHIOS,
BLEU CHEESE CRUMBLES,
RED WINE VINAIGRETTE 15.25

ICEBERG WEDGE

SMOKED BACON, CRISPY ONIONS,
BLEU CHEESE CRUMBLES,
DILL RANCH DRESSING 13.25

ENTRÉES

PAN SEARED NORTH CAROLINA TROUT

TOASTED ALMOND BROWN BUTTER, WILD RICE, FRENCH BEANS 28.25

WHOLE ROASTED POUSSIN

BRAISED COLLARD GREENS, FINGERLING POTATOES, RIESLING JUS 26.50

FILET OF BEEF

YUKON GOLD MASHED POTATOES, ROASTED HEIRLOOM CARROTS, COFFEE DEMI-GLACE 41.25

SLOW BRAISED SHORT RIB PAPPARDELLE

PEAS, MASCARPONE, ROSEMARY 32.50

GRILLED PRAWNS & GRITS

CREAMY PIMIENTO CHEESE GRITS, SAUTÉED KALE, GUAJILLO PEPPER SAUCE 32.25

HIGH COUNTRY TURKEY MEATLOAF

BUTTERMILK MASHED POTATOES, SMOKEY MAPLE GLAZE, SAUTÉED KALE, TOBACCO ONIONS 25.25