



THE EMBERS

BLOWING ROCK

STARTERS

BLACK GARLIC ROASTED OYSTERS

BLACK GARLIC CREAM, PARMESAN,
CHIVES 16

BOONE FUNGI MUSHROOM PÂTÉ

LOCALLY SOURCED MUSHROOMS, THYME,
TRUFFLE, GRILLED BAGUETTE 15

FRIED BRUSSELS SPROUTS

LOCAL HONEY, LEMON AIOLI 10

CHARRED TOMATO BISQUE

CONFIT TOMATO, BASIL OIL 13

BURRATA

ROASTED GRAPES, MARCONA ALMONDS, THYME OIL,
RED WINE GASTRIQUE, GRILLED BAGUETTE 17

WARM COQUILLOS OLIVES

ROSEMARY, GARLIC, RED CHILI FLAKES,
SUN DRIED TOMATO, ROASTED RED PEPPER 12

ARTISANAL CHARCUTERIE BOARD

ARTISANAL CHEESES & MEATS, OLIVES, CORNICHONS, MOSTARDA, LOCAL HONEY, GRILLED
BAGUETTE 20

SALADS

ADDITIONS: CHICKEN +7, SHRIMP +9, TROUT +12, SALMON +14

CAESAR

CRISP ROMAINE, SHAVED PARMESAN, BISCUIT CROUTONS, CAESAR DRESSING 14

ICEBERG WEDGE

SMOKED BACON, CRISPY ONIONS, BLEU CHEESE CRUMBLES, DILL RANCH DRESSING 13

MARINATED BEET SALAD

HERBED GOAT CHEESE, RED & GOLDEN BEETS, CHOPPED PISTACHIOS,
PRESERVED LEMON VINAIGRETTE 14

ENTRÉES

PAN SEARED NORTH CAROLINA TROUT

TOASTED ALMOND BROWN BUTTER, WILD RICE, FRENCH BEANS 29

WHOLE ROASTED POUSSIN

ROASTED ROOT VEGETABLES, BRUSSELS SPROUTS,
N.C. HARD CIDER AND SAGE CREAM 28

FILET OF BEEF

CRISPY POTATO PAVE, ROASTED CARROTS, SAUTÉED SPINACH, RED WINE ROSEMARY DEMI 42

SHORT RIB RAGÙ

PEAS, OYSTER MUSHROOMS, PAPPARDELLE, GREMOLATA 35

GRILLED PRAWNS & GRITS

CREAMY PIMIENTO CHEESE GRITS, SAUTÉED KALE, GUAJILLO PEPPER SAUCE 32

GRILLED SALMON

CHARRED SCALLION & GRAIN MUSTARD POTATO CAKE, GRILLED ASPARAGUS, GOLDEN RAISIN AGRO DOLCE 34

HIGH COUNTRY TURKEY MEATLOAF

BUTTERMILK MASHED POTATOES, SMOKEY MAPLE GLAZE, SAUTÉED KALE, TOBACCO ONIONS 25