



THE EMBERS

BLOWING ROCK

STARTERS

BLACK GARLIC ROASTED OYSTERS

BLACK GARLIC CREAM, PARMESAN,
CHIVES 16.00

BOONE FUNGI MUSHROOM PÂTÉ

LOCALLY SOURCED MUSHROOMS, THYME,
TRUFFLE, GRILLED BAGUETTE 14.75

FRIED BRUSSELS SPROUTS

LOCAL HONEY, LEMON AIOLI 10.00

SWEET CORN SOUP

ROASTED CORN RELISH 13.25

BURRATA

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

WARM COQUILLOS OLIVES

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

ARTISANAL CHARCUTERIE BOARD

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

SALADS

ADDITIONS: CHICKEN +7.00, SHRIMP +9.00, TROUT +12.00, SALMON +14.00

CAESAR

CRISP ROMAINE, SHAVED PARMESAN, BISCUIT CROUTONS, CAESAR DRESSING 14.00

ICEBERG WEDGE

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

GRILLED WATERMELON

BABY ARUGULA, FETA CHEESE, SHAVED RED ONION, MINT, RED WINE VINAIGRETTE 14.00

ENTRÉES

PAN SEARED NORTH CAROLINA TROUT

TOASTED ALMOND BROWN BUTTER, WILD RICE, FRENCH BEANS 28.25

WHOLE ROASTED POUSSIN

BRAISED COLLARD GREENS, FINGERLING POTATOES, THYME SCENTED JUS 26.50

FILET OF BEEF

CRISPY POTATO PAVE, ROASTED CARROTS, SAUTÉED SPINACH, RED WINE ROSEMARY DEMI 41.25

SHORT RIB RAGÙ

PEAS, OYSTER MUSHROOMS, PAPPARDELLE, GREMOLATA 35.00

GRILLED PRAWNS & GRITS

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

GRILLED SALMON

CHARRED SCALLION & GRAIN MUSTARD POTATO CAKE, GRILLED ASPARAGUS, GOLDEN RAISIN AGRO DOLCE 34.00

HIGH COUNTRY TURKEY MEATLOAF

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