



THE EMBERS

BLOWING ROCK

STARTERS

MUSHROOM PÂTÉ

PICKLED CHESTNUT MUSHROOMS, TRUFFLE, GRILLED SOURDOUGH \$16

MARKET SOUP

SEASONALLY INSPIRED SOUP MADE WITH LOCALLY SOURCED INGREDIENTS \$13

HOUSE SMOKED TROUT DIP

SMOKED TROUT, SOUR CREAM, DILL, AND SUMAC
SERVED WITH HOUSE MADE CHIPS \$17

WHIPPED RICOTTA WITH POACHED PEARS

FALL SEASONED RED WINE POACHED PEARS
CRUSHED MARCONA ALMONDS, FOCACCIA BREAD \$14

ARTISANAL CHARCUTERIE BOARD

ARTISANAL CHEESES & MEATS, OLIVES (MAY CONTAIN PITS), CORNICHONS,
MOSTARDA, LOCAL HONEY, GRILLED BAGUETTE \$22

CRISPY ACORN SQUASH

LEMON SCENTED YOGURT, POMEGRANATE REDUCTION \$15

SALADS

ADDITIONS: CHICKEN +9, SHRIMP +12, SALMON* +17

CAESAR

CRISP ROMAINE, PEPPADEWS, SHAVED PARMESAN, AND FOCACCIA CROUTONS,
TOSSED WITH HOUSE MADE CAESAR DRESSING \$14

ICEBERG WEDGE

SMOKED BACON, CRISPY ONIONS, BLEU CHEESE CRUMBLES, SHERRY REDUCTION,
AND DILL RANCH DRESSING \$14

SPINACH SALAD

SLICED APPLE, CANDIED WALNUTS, SHAVED RED ONIONS,
GOAT CHEESE, MAPLE DIJON VINAIGRETTE \$16

ENTRÉES

HALF ROASTED CHICKEN

ROASTED SWEET POTATOES, RED ONION, ARUGULA, CANDIED BACON LARDONS,
BACON FAT WHOLE GRAIN MUSTARD DRESSING \$34

CEDAR PLANKED SALMON*

CRANBERRY WILD RICE, SAUTEED KALE, BURNT LEMON CREAM \$37

GRILLED BEEF FILET*

FONDANT POTATOES, SAUTEED SWISS CHARD, FRIED HEN OF THE WOOD
MUSHROOMS, BORDELAISE SAUCE \$51

BONE IN PORK CHOP*

GARLIC LEMON CRISPY FINGERLINGS, ROASTED BRUSSEL SPROUTS, APPLE CHUTNEY \$40

PAN SEARED RAINBOW TROUT

CREAMY PIMENTO CHEESE GRITS, SAUTEED MUSHROOM, HERB GARLIC CRUNCH \$40

PUMPKIN PAPPARDELLE

PUMPKIN CREAM SAUCE, ROASTED BUTTERNUT SQUASH,
ROASTED PUMPKIN SEEDS, FRIED SAGE, PARMESAN \$32

THERE WILL BE AUTOMATIC 20% GRATUITY ADDED TO ANY GROUPS OF SIX PEOPLE OR MORE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."