



# 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