



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 AND PEACHES

HOUSE MADE RICOTTA, LOCAL PEACHES MARINATED WITH RED ONIONS, HONEY,
AND PROSECCO VINEGAR, HERBED FOCACCIA BREAD \$14

ARTISANAL CHARCUTERIE BOARD

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

FRIED GREEN TOMATOES

TOPPED WITH A BLEND OF ROASTED PEPPERS, CORN, CILANTRO,
QUESO FRESCO, AND SPICY CREMA \$14

SALADS

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

CAESAR

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

ICEBERG WEDGE

SMOKED BACON, CRISPY ONIONS, BLEU CHEESE CRUMBLES, SHERRY REDUCTION,
AND DILL RANCH DRESSING \$13

HEIRLOOM TOMATO SALAD

LOCAL HEIRLOOM TOMATOES, ARUGULA WALNUT PESTO, BLACK GARLIC,
MOLASSES, PARMESAN CRISP \$16

ENTRÉES

HALF ROASTED CHICKEN

MARINATED IN LEMON THYME BRINE, SERVED WITH ARUGULA, SLICED RADISHES,
CRISPY POTATOES, CHIMICHURRI, AND GRILLED LEMON \$33

CEDAR PLANKED SALMON*

BOURBON GINGER GLAZE, GRILLED PINEAPPLE FARRO, GRILLED BROCCOLINI \$37

GRILLED BEEF FILET*

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

GRILLED PORK TENDERLOIN*

ASH ROASTED MASHED SWEET POTATOES, GREEN BEANS,
GRILLED PEACHES WITH LOCAL HONEY \$39

SEARED BONE-IN FLOUNDER CHOP

NC FLOUNDER, PAN ROASTED SUNCHOKES, SAUTEED SPINACH,
SMOKED TOMATO BEURRE BLANC \$35

STREET CORN CAVATELLI

HOUSE MADE CAVATELLI PASTA, ROASTED CORN,
PARMESAN CORN BRODO, QUESO FRESCO, CILANTRO, TAJIN \$29

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.