



# THE EMBERS

BLOWING ROCK

## STARTERS

### BOONE FUNGI 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 WITH SOUR CREAM, DILL, AND SUMAC  
SERVERED WITH HOUSE MADE CHIPS \$17

### STRAWBERRY BRIE TOAST

CREAMY BRIE, ROASTED STRAWBERRIES, PROSCIUTTO, BALSAMIC REDUCTION,  
ON TOP OF OUR GRILLED SOURDOUGH \$15

### ARTISANAL CHARCUTERIE BOARD

ARTISANAL CHEESES & MEATS, OLIVES, 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 +8, SHRIMP +11, SALMON\* +16

### 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

### CHARRED ASPARAGUS SALAD

MIXED GREENS, HEART OF PALM, SOFT POACHED EGG, AND GRIBICHE DRESSING \$15

## ENTRÉES

### HALF ROASTED CHICKEN

MARINATED IN LEMON THYME BRINE, SERVED WITH ARUGULA, SLICED RADISHES,  
CRISPY POTATOES, CHIMICHURRI, AND GRILLED LEMON 31

### PORCINI CAVATELLI

HOUSE MADE CAVATELLI PASTA, LOCAL MUSHROOMS, PARMESAN, MUSHROOM BRODO,  
ARUGULA LEMON SALAD \$29

### GRILLED BEEF FILET\*

FONDANT POTATOES, GRILLED ASPARAGUS, TOPPED SMOKED TOMATO JAM \$49

### GRILLED PORK TENDERLOIN\*

ASH ROASTED MASHED SWEET POTATOES, ROASTED BRUSSELS, AND WHOLE GRAIN MUSTARD  
SAUCE \$38

### SABLEFISH

BLACK BARLEY, ROMESCO SAUCE, SAUTEED BROCCOLINI \$34

### SEARED SALMON\*

SPRING PEA RISOTTO, PARMESAN, SAUTEED SPINACH, AND PEA TENDRILS \$36

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."