



THE EMBERS

BLOWING ROCK

STARTERS

RICOTTA AND MUSHROOMS

LOCALLY SOURCED MUSHROOMS, HOUSE MADE RICOTA, ROSEMARY,
30YR AGED SHERRY VINEGAR, GRILLED LEMON SOURDOUGH 17

MARKET SOUP

SEASONALLY INSPIRED SOUP MADE WITH LOCALLY SOURCED INGREDIENTS 13

WARM COQUILLOS OLIVES

ROSEMARY, GARLIC, SUN DRIED TOMATO, ROASTED RED PEPPER 12

FRIED BRUSSELS SPROUTS

LOCAL HONEY, LEMON AIOLI 10

ARTISANAL CHARCUTERIE BOARD

ARTISANAL CHEESES & MEATS, OLIVES, CORNICHONS, MOSTARDA,
LOCAL HONEY, GRILLED BAGUETTE 20

SALADS

ADDITIONS: CHICKEN +7, SHRIMP +9, TROUT +12, SALMON +14*

CAESAR

CRISP ROMAINE, SHAVED PARMESAN, BISCUIT CROUTONS, CAESAR DRESSING 14

ICEBERG WEDGE

SMOKED BACON, CRISPY ONIONS, BLEU CHEESE CRUMBLES, DILL RANCH DRESSING 13

MARINATED BEET SALAD

HERBED GOAT CHEESE, RED & GOLDEN BEETS, CHOPPED PISTACHIOS,
PRESERVED LEMON VINAIGRETTE 14

ENTRÉES

PAN SEARED NORTH CAROLINA TROUT

BELUGA LENTILS, CAULIFLOWER PURÉE, CHARRED LEMON, PARSLEY OIL 31

CHICKEN MILANESE

LEMON PANKO BREADING, CHICKEN JUS, WARM BACON, APPLE & BRUSSELS SPROUT SALAD, 29

GRILLED FILET OF BEEF*

CRISPY POTATO PAVÉ, GRILLED BROCCOLINI, ROASTED BONE MARROW COMPOUND BUTTER 46

APRICOT BRAISED PORK SHANK

MASHED POTATOES, WILTED SPINACH, BRAISING JUS 37

GRILLED SALMON*

HERBED PEARL COUSCOUS, SAUTÉED KALE, EGGPLANT CAPONATA, BASIL OIL 35

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