THE BAR ~ EMBERS

SALADS

Green Goddess Salad 15.
KENTUCKY LIMESTONE BIBB +
CUCUMBER + TOMATO +
CANDIED PECANS + RADISH +
GORGONZOLA CRUMBLES
~ GREEN GODDESS DRESSING

Arugula 15.
BABY ARUGULA + ROASTED BEETS +
GOAT CHEESE
+ PEPITAS
~ HAZELNUT & SHERRY VINAIGRETTE

Caesar 15.
ROMAINE HEARTS + PARMESAN CRISPS
+ PESTO CROUTONS
~ CLASSIC CAESAR DRESSING

Iceberg Wedge 15.
APPLEWOOD SMOKED BACON +
EGG + DICED TOMATO + BLUE CHEESE
~ 1000 ISLAND OR BLUE CHEESE

Add Chicken 11. Add Salmon 15.

Add Shrimp 18.

SMALL PLATES

Embers Blue Crab Cakes 19.
CHARRED CORN SUCCOTASH +
CHIPOTLE AIOLI

Classic Sliders 11.
EMBER'S STEAK SEASONING +
CHEDDAR + HOUSE PICKLE

Vietnamese Smoked Baby Back Ribs 27.
STREET VENDOR STYLE
GARLIC LEMONGRASS GLAZE

Stuffed Avocados 19.
CRAB + SHRIMP + MASAGO +
SCALLION + CREAMY SPICY SAUCE
+ TERIYAKI DRIZZLE

Fried Cauliflower 11.
LIGHTLY TOSSED IN MALT VINEGAR
~ MALT VINEGAR AIOLI

Smoked Guacamole 14.
PLANTAIN + TORTILLA CHIPS + PICO
DE GALLO + CILANTRO

Embers Burger 20.
8 OZ WAGYU BRISKET BLEND +
LETTUCE + TOMATO + PICKLE

Toppings
JALAPEŇO + CHEDDAR + 2.
MUSHROOM + GRUYERE + 2.
APPLEWOOD BACON + SMOKED BLEU + 4

House Smoked Wings 16.
THREE HOUR APPLEWOOD SMOKED

~ CHOICE OF ~

HOUSE BBQ OR SPICY THAI CHILI SAUCE

SERVED WITH BLEU CHEESE DIPPING SAUCE

Stack of Onion Rings 10. Duck Fat Fries 12.