

# THE BAR ~ EMBERS

## SALADS

### GREEN GODDESS SALAD 13.

KENTUCKY LIMESTONE BIBB +  
CUCUMBER + ROMA TOMATOES +  
CANDIED PECANS + RADISH +  
GORGONZOLA CRUMBLES  
~ GREEN GODDESS DRESSING

### ARUGULA 13.

BABY ARUGULA + SHAVED FENNEL +  
ORANGE SEGMENTS +  
SHAVED PARMESAN  
~ LEMON CITRONETTE

### CAESAR 13.

ROMAINE HEARTS + PARMESAN CRISPS  
+ PESTO CROUTONS  
~ CLASSIC CAESAR DRESSING

ADD CHICKEN 9.

ADD SALMON 12.

## SMALL PLATES

### CHARCUTERIE PLATE 19.

ARTISANAL MEATS & CHEESES +  
SEASONAL GARNISHES + CROSTINI

### EMBERS BLUE CRAB CAKES 19.

CHARRED CORN SUCCOTASH +  
CHIPOTLE AIOLI

### CLASSIC SLIDERS 10.

A PAIR OF SLIDERS, EMBER'S STEAK  
SEASONING, CHEDDAR

### VIETNAMESE SMOKED

### BABY BACK RIBS 21.

STREET VENDOR STYLE  
GARLIC LEMONGRASS GLAZE

### STUFFED AVOCADOS 15.

CRAB + SHRIMP + MASAGO +  
SCALLION + CREAMY SPICY SAUCE  
+ TERIYAKI DRIZZLE

### FRIED CAULIFLOWER 10.

LIGHTLY TOSSED IN MALT VINEGAR  
~ MALT VINEGAR AIOLI

### SMOKED GUACAMOLE 10.

PLANTAIN + TORTILLA CHIPS + PICO  
DE GALLO + CILANTRO

### EMBERS BURGER 16.

8 OZ BLACKHAWK BEEF + LETTUCE +  
TOMATO

#### TOPPINGS

JALAPEÑO + CHEDDAR + 2.  
MUSHROOM + GRUYERE + 2.  
APPLEWOOD BACON + SMOKED BLEU + 4

### HOUSE SMOKED WINGS 15.

3 HOUR APPLEWOOD SMOKE  
~ CHOICE OF ~  
HOUSE BBQ OR SPICY THAI CHILI  
SAUCE

SERVED WITH BLEU CHEESE  
DIPPING SAUCE

STACK OF ONION RINGS 10.

DUCK FAT FRIES 10.