

THE BAR ~ EMBERS

SALADS

Green Goddess Salad 10.
Kentucky limestone bibb + cucumber
roma tomatoes + candied pecans radish
+ gorgonzola crumbles ~ green goddess
dressing

Baby Kale & Broccoli Grain Bowl 10.
shredded broccoli hearts + red kale + goat
cheese + pecans + edamame + quinoa +
maple cider vinaigrette

Caesar 10.
romaine hearts + parmesan crisps + pesto
croutons ~ classic caesar dressing

Add Chicken 9. Salmon 12.

SMALL PLATES

Classic Sliders 8.
a pair of sliders, ember's steak seasoning,
cheddar

Oyster Rockefeller 14.
blue point oysters, creamed spinach,
bearnaise

**Vietnamese Smoked
Baby Back Ribs 18.**
street vendor style
garlic lemongrass glaze

Stuffed Avocados 12.
crab + shrimp + masago
scallion ~ creamy spicy sauce
teriyaki drizzle

Fried Cauliflower 8.
lightly tossed in malt vinegar ~ malt vinegar
aioli

Smoked Guacamole 8.
plantain + tortilla chips + pico de
gallo + cilantro

Embers Burger 15.
8 oz Blackhawk beef + lettuce + tomato
Toppings
jalapeno + cheddar +2.
mushroom + gruyere +2.
applewood bacon + smoked bleu + 4

House Smoked Wings 12.
3 hour applewood smoke
~ choice of ~
house bbq or spicy thai chili sauce
served with bleu cheese dipping sauce

Stack of Onion Rings 8.

Duck Fat Fries 8.