

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 20.

STREET VENDOR STYLE
GARLIC LEMONGRASS GLAZE

STUFFED AVOCADOS 14.

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

FRIED CAULIFLOWER 9.

LIGHTLY TOSSED IN MALT VINEGAR
~ MALT VINEGAR AIOLI

SMOKED GUACAMOLE 9.

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.