

ember farm to fire

STARTERS & SALADS

ROOTS / [local] turnips ▪ parsnips ▪ radish ▪ potatoes ▪ so. bros farms mushrooms ▪ bechamel ▪ parmesan	10	◇
LAMB / cast iron seared lamb 'lollipops'* ▪ butternut squash puree ▪ blackberry gastrique ▪ spiced pistachios	12	◇
SCAMPI / wild georgia shrimp* ▪ garlic ▪ shallots ▪ capers ▪ lemon ▪ wine ▪ butter ▪ herbs ▪ parmesan	12	◇
CAESAR / grilled hearts of romaine lettuce ▪ croutons ▪ parmesan reggiano ▪ creamy caesar dressing*	5/9	
CHICHARRONES / hot pork skins ▪ sea salt ▪ lemons ▪ black garlic aioli* ▪ jalapeno vinegar ▪ herbs	8	◇
CRISPY / crispy brussels sprouts ▪ chevre ▪ sunflower seeds ▪ bacon ▪ herbs ▪ lemon vinaigrette	11	◇
EGGROLL / grassroots farms pork ▪ hoisin ▪ crispy wonton skin ▪ cabbage slaw ▪ chili soy sauce	8	
CHOWDAH / [local fish] ▪ potatoes ▪ sweet corn ▪ cream ▪ garlic ▪ herbs ▪ parmesan	7	◇
OLIVES / oven-roasted cerignola & green castelvetrano olives ▪ rosemary ▪ evoo	10	◇
BRIE / oven-fired brie ▪ house-baked bread ▪ house-made jam	11	

PANE FUOCO [FIRE BREAD]

BEA'S MARGHERITA** / charred tomato sauce ▪ house mozzarella ▪ parmesan ▪ basil	11	
GREEN / house mozzarella ▪ parmesan ▪ evoo & lemon-dressed greens ▪ more parmesan	13	
MEATZILLA / pepperoni ▪ bacon ▪ ga smoked sausage ▪ charred tomato sauce ▪ mozzarella ▪ parmesan	14	
ARCHIE / bechamel ▪ mozzarella ▪ parmesan ▪ caramelized onions ▪ spinach ▪ artichoke hearts ▪ ga sausage	14	

MAIN

STEAK / cast iron seared 14oz southern river farms strip* ▪ potato hash ▪ roasted mushrooms ▪ fried egg ▪ jus	35	◇
MEATLESS / herb gnocchi ▪ butternut squash puree ▪ carrots ▪ parsnips ▪ cauliflower ▪ ricotta ▪ vegetable chips	22	
SEAFOOD / wild ga shrimp* ▪ ma diver scallops* ▪ herb risotto ▪ cauliflower & butternut squash ▪ balsamic redux	29	◇
TUNA / sesame-seared yellowfin tuna* ▪ soba noodle salad ▪ wakame ▪ cucumbers ▪ radish ▪ wasabi ▪ ponzu	28	
FISH / pan seared fl mahi* ▪ herbed polenta ▪ broccolini ▪ baby carrots ▪ harissa hollandaise ▪ herbs ▪ basil oil	29	◇

SWEET

POT DE CRÈME / salted caramel custard ▪ whipped cream ▪ candied walnuts	7	◇
LEMON PIE / lemon custard ▪ graham cracker crust ▪ whipped cream ▪ strawberry	8	
S'MORES PIE / graham cracker crust ▪ dark chocolate cream cheese custard ▪ toasted marshmallow	8	



chef jordan girard-dicarlo
sous chef nick phelps

a 20% gratuity will be added to seated parties of 10 or more guests ▪ a 30% gratuity will be added to seated parties of 20 or more guests
a charge of one dollar for appetizers and five dollars for entrees will be applied for split plates ▪ some items may not be eligible to split or substitute

* as required by the state of georgia, we provide this information: "the consumption of raw or undercooked foods such as meat, fish and egg, which may contain harmful bacteria, can cause serious illness or death."
◇ these items are suitable for our guests who are on a gluten-free diet. if you have celiac's disease or other dietary restrictions, please notify your server.

** the oven's name is Beatrice. behold thy heart.