

ember farm to fire

STARTERS & SALADS

- SALAD / mixed greens ▪ tomato vinaigrette ▪ fried chevre ▪ pickled onions ▪ artichoke hearts ▪ tomatoes ▪ candied walnuts ▪ 11
- LAMB / cast iron seared lamb 'lollipops'* ▪ carrot puree ▪ cumin scented rice ▪ blackberry gastrique ▪ spiced pistachios ▪ 12 ◊
- CAESAR / grilled hearts of romaine lettuce ▪ croutons ▪ parmesan reggiano ▪ creamy caesar dressing* ▪ 5/9
- SCAMPI / wild georgia shrimp* ▪ garlic ▪ shallots ▪ capers ▪ lemon ▪ wine ▪ butter ▪ herbs ▪ parmesan ▪ 12 ◊
- CRISPY / crispy brussels sprouts ▪ chevre ▪ sunflower seeds ▪ bacon ▪ herbs ▪ lemon honey vinaigrette ▪ 12 ◊
- CHICHARRONES / hot pork skins ▪ sea salt ▪ lemons ▪ black garlic aioli* ▪ jalapeno vinegar ▪ herbs ▪ 8 ◊
- EGGROLL / grassroots farms pork ▪ hoisin ▪ crispy wonton skin ▪ cabbage slaw ▪ chili soy sauce ▪ 8
- OLIVES / oven-roasted red cerignola & green castelvetro olives ▪ rosemary ▪ evoo ▪ 10 ◊
- PICKLES / fried house made pickles ▪ lemon-dill aioli ▪ chili honey ▪ herbs ▪ 8
- 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
- PHIL / bechamel ▪ mozzarella ▪ cheddar ▪ braised beef ▪ mushrooms ▪ peppers ▪ caramelized onions ▪ 14
- MEATZILLA / pepperoni ▪ bacon ▪ ga smoked sausage ▪ charred tomato sauce ▪ mozzarella ▪ parmesan ▪ 14
- YARDBIRD / pesto ▪ caramelized onions ▪ bacon ▪ house smoked [local] chicken ▪ corn ▪ mozzarella ▪ parmesan ▪ 14

MAIN

- MEATLESS / [local] pumpkin risotto ▪ grilled zucchini ▪ [local] bok choy ▪ parmesan tuile ▪ herbs ▪ pomegranate reduction ▪ 22◊
- PASTA / smoked [local] chicken* ▪ fettucine ▪ spinach ▪ artichokes ▪ mushrooms ▪ garlic cream ▪ parmesan ▪ toasted walnuts ▪ 26
- STEAK / cast iron seared 14oz southern river farms ribeye* ▪ roasted potatoes ▪ gorgonzola ▪ roasted mushrooms ▪ jus ▪ 38◊
- SHRIMP / wild ga shrimp* ▪ cumin rice ▪ coconut curry broth ▪ ginger ▪ micros ▪ roasted zucchini & carrots ▪ scallions ▪ 29◊
- SCALLOPS / seared ma scallops* ▪ herb risotto ▪ carrot puree ▪ asparagus ▪ cauliflower ▪ balsamic reduction ▪ herb oil ▪ 31◊

SWEET

- EULA MAE / pan fried sour cream pound cake ▪ powdered sugar ▪ whipped cream ▪ fresh berries ▪ 7
- APPLE 'COBBLER' / ala mode ▪ gala apple ▪ cream cheese ▪ biscuit topping ▪ candied walnuts ▪ caramel ▪ 8
- PIE / graham cracker crust ▪ peanut butter cream cheese filling ▪ whipped cream ▪ crushed pretzels ▪ chocolate drizzle ▪ 8



chef jodan girard-dicarlo
sous chef nick phelps

[missing the duck wings? they are often available (upon request), just ask!]

a 20% gratuity will be added to seated parties of 10 or more guests ▪ a 30% gratuity may 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.