

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 ◇
- CHOWDAH / [local fish] ▪ potatoes ▪ sweet corn ▪ cream ▪ garlic ▪ herbs ▪ parmesan ▪ 7 ◇
- 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) gluten free cauliflower crust available upon request, \$3

- BEA'S MARGHERITA** / charred tomato sauce ▪ house mozzarella ▪ parmesan ▪ basil ▪ 12
- GREEN / house mozzarella ▪ parmesan ▪ evoo & lemon-dressed greens ▪ more parmesan ▪ 14
- MEATZILLA / pepperoni ▪ bacon ▪ ga smoked sausage ▪ charred tomato sauce ▪ mozzarella ▪ parmesan ▪ 15
- VEGGIE / pesto ▪ roasted mushrooms ▪ cherry tomatoes ▪ artichoke hearts ▪ corn ▪ mozzarella ▪ parmesan ▪ 15
- CUBAN / carolina style mustard bbq ▪ mozzarella ▪ swiss ▪ grassroots farms pork ▪ ham ▪ house made pickles ▪ 15

MAIN

- MEATLESS / fettucine ▪ spinach ▪ mushrooms ▪ [local] squash ▪ artichoke hearts ▪ tomatoes ▪ ricotta ▪ herbs ▪ brown butter ▪ 24
- CHICKEN / bacon wrapped grassroots farms chicken breast* ▪ whipped potatoes ▪ brussels sprouts ▪ cranberry gastrique ▪ pan sauce ▪ 29 ◇
- SCALLOPS / seared ma scallops* ▪ herb risotto ▪ carrot puree ▪ asparagus ▪ cauliflower ▪ balsamic reduction ▪ herb oil ▪ 31 ◇
- SHRIMP / wild ga shrimp* ▪ cumin rice ▪ coconut curry broth ▪ ginger ▪ micros ▪ roasted zucchini & carrots ▪ scallions ▪ 29 ◇
- STEAK / cast iron seared 14oz southern river farms strip* ▪ roasted potatoes ▪ gorgonzola ▪ roasted mushrooms ▪ jus ▪ 36 ◇

SWEET

- POT DE CREME / dark chocolate custard ▪ whipped cream ▪ fresh berries ▪ 7 ◇
- CAKE / spiced honey crisp apples ▪ pecans ▪ vanilla ice cream ▪ toasted pecan caramel drizzle ▪ 8
- EULA MAE / pan fried sour cream pound cake ▪ powdered sugar ▪ whipped cream ▪ fresh berries ▪ 8
- PIE / graham cracker crust ▪ peanut butter cream cheese filling ▪ whipped cream ▪ crushed pretzels ▪ chocolate drizzle ▪ 8



chef jordan 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.