

ember farm to fire

chef: jordan girard-dicarlo
sous chef: nick phelps

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 ◊
MEATBALLS / ground lamb ▪ arugula ▪ herbs ▪ burst tomatoes ▪ tzatziki sauce ▪ red onion ▪ dill ▪ 10 ◊
CHICHARRONES / hot pork skins ▪ sea salt ▪ lemons ▪ sriracha 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 castelvetrano 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] 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 ▪ artichoke hearts ▪ grilled zucchini ▪ tomatoes ▪ spinach ▪ shrooms ▪ carrot puree ▪ pesto ▪ parmesan ▪ 24
SHRIMP / wild ga shrimp* ▪ cumin rice ▪ coconut curry broth ▪ ginger ▪ roasted zucchini & baby carrots ▪ micros ▪ scallions ▪ 29 ◊
DUCK / confit of duck leg* ▪ cumin scented rice ▪ roasted carrots & asparagus ▪ [local] citrus gastrique ▪ scallions ▪ 28 ◊
SCALLOPS / ma scallops* ▪ herb risotto ▪ roasted cauliflower ▪ tomato-corn salsa ▪ balsamic reduction ▪ herb oil ▪ 31 ◊
STEAK / cast iron seared 14oz southern river farms ribeye* ▪ roasted potatoes & mushrooms ▪ fried egg ▪ jus ▪ 36 ◊

DESSERTS

POT DE CREME / dark chocolate custard ▪ whipped cream ▪ fresh berries ▪ 7 ◊
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

WE PROUDLY WORK WITH anson mills, backyard garden, blu-witt farm, city market, g & r farms, georgia peach stand, grassroots farm, poteet seafood, rancho gordo, southern brothers farm, southern river farms, turnip greens country market, brothers in farms, green way gardens

[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.