

# ember farm to fire

chef: jordan girard-dicarlo

sous chef: nick phelps

## STARTERS & SALADS

- SALAD / mixed greens ▪ lemon honey vinaigrette ▪ chevre ▪ pickled onions ▪ artichoke hearts ▪ candied nuts ▪ blueberries ▪ 11 ◇
- LAMB / cast iron seared lamb 'lollipops'\* ▪ carrot puree ▪ cumin scented rice ▪ blackberry gastrique ▪ spiced pistachios ▪ 12 ◇
- DEVILISH EGGS / stuffed [local] eggs ▪ sriracha aioli\* filling ▪ caramelized onion-bacon jam ▪ house pickles ▪ 9 ◇
- 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 ◇
- BEETS / roasted beets ▪ pistachio butter ▪ whipped chevre ▪ arugula ▪ herb oil ▪ balsamic reduction ▪ 10 ◇
- EGGROLL / grassroots farms pork ▪ hoisin ▪ crispy wonton skin ▪ cabbage slaw ▪ chili soy sauce ▪ 8
- CHICHARRONES / hot pork skins ▪ sea salt ▪ limes ▪ sriracha aioli\* ▪ jalapeno vinegar ▪ herbs ▪ 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 ▪ sun dried tomatoes ▪ artichoke hearts ▪ corn ▪ mozzarella ▪ parmesan ▪ 15
- CUBAN / carolina style mustard bbq ▪ mozzarella ▪ swiss ▪ grassroots farms pork ▪ ham ▪ house made pickles ▪ 15
- GYRO / charred tomato sauce ▪ ground lamb ▪ red onion ▪ sun dried tomatoes ▪ mozzarella ▪ parmesan ▪ tzatziki ▪ basil ▪ 15

## MAIN

- CHICKEN / smoked [local] chicken\* ▪ seared gnocchi ▪ mushrooms ▪ spinach ▪ asparagus ▪ garlic herb cream ▪ parm ▪ crispy shallots ▪ 29
- MEATLESS/beet risotto ▪ artichoke hearts ▪ spinach ▪ [local] mushrooms & charred okra ▪ burst tomatoes ▪ candied sunflower seeds ▪ 24◇
- SHRIMP / wild ga shrimp\* ▪ sc white grits ▪ ga smoked sausage gumbo ▪ roasted zucchini & baby carrots ▪ herbs ▪ scallions ▪ 29
- SCALLOPS / ma scallops\* ▪ herb risotto ▪ roasted cauliflower ▪ tomato-corn salsa ▪ balsamic reduction ▪ herb oil ▪ 31 ◇
- STEAK / cast iron seared 14oz southern river farms strip\* ▪ roasted potatoes & mushrooms ▪ fried egg ▪ jus ▪ 36 ◇

## DESSERTS

- POT DE CREME / dark chocolate custard ▪ whipped cream ▪ fresh berries ▪ 8 ◇
- LEMON / lemon zest custard ▪ blueberries ▪ blueberry mint coulis ▪ whipped cream ▪ mint ▪ 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

WE PROUDLY WORK WITH anson mills, backyard garden, morning belle farm, city market, g & r farms, georgia peach stand, grassroots farms, poteet seafood, rancho gordo, southern brothers farms, southern river farms, turnip greens country market, brothers in farms, greenway 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.