

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 ◇
- CRISPY / crispy brussels sprouts ▪ chevre ▪ sunflower seeds ▪ bacon ▪ herbs ▪ lemon honey vinaigrette ▪ 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 ◇
- BEETS / roasted beets ▪ pistachio butter ▪ whipped chevre ▪ arugula ▪ herb oil ▪ balsamic reduction ▪ 9 ◇
- 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 ▪ cherry 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 ▪ cherry tomatoes ▪ mozzarella ▪ parmesan ▪ tzatziki ▪ basil ▪ 15

MAIN

- CHICKEN / GRF 'airline' breast* ▪ whipped potatoes ▪ crispy brussels sprouts ▪ 'stuffing' crumbles ▪ cranberry gastrique ▪ pan sauce ▪ 28
- SCALLOPS / ma scallops* ▪ herb risotto ▪ roasted cauliflower & asparagus ▪ bacon crumbles ▪ balsamic reduction ▪ herb oil ▪ 31 ◇
- MEATLESS / pan seared gnocchi ▪ sage brown butter ▪ art hearts ▪ spinach ▪ [local] pumpkin & shrooms ▪ ricotta ▪ toasted pepitas ▪ 24
- SHRIMP / wild ga shrimp* ▪ coconut grits ▪ braised [local] greens ▪ roasted zucchini & baby carrots ▪ micros ▪ scallions ▪ 29 ◇
- STEAK / cast iron seared 14oz southern river farms strip* ▪ roasted potatoes & mushrooms ▪ fried [local] egg ▪ jus ▪ 36 ◇

DESSERTS

- POT DE CREME / dark chocolate custard ▪ whipped cream ▪ fresh berries ▪ 8 ◇
- LEMON / lemon zest custard ▪ graham cracker crust ▪ whipped cream ▪ berries ▪ 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 backyard garden, morning belle farm, city market, georgia peach stand, grassroots farms, anchored shrimping co., 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.