

ember farm to fire

STARTERS & SALADS

- BEET SALAD / greens ▪ roasted beets ▪ plum spread ▪ RRP ▪ red onion ▪ dried dates & apricots ▪ peppered chevre ▪ honey persimmon vin ▪ 15 ◇
- ROASTED ROOTS / acorn squash ▪ sweet potatoes ▪ red onion ▪ beets ▪ eggplant ▪ thyme maple pecan butter ▪ feta ▪ micros ▪ 13 ◇
- LAMB / cast iron seared lamb 'lollipops'* ▪ carrot puree ▪ cumin scented rice ▪ blackberry gastrique ▪ spiced pistachios ▪ 17 ◇
- PAKORAS / curried potato fritters ▪ peas ▪ onions ▪ ginger & garlic ▪ raita sauce ▪ tamarind honey drizzle ▪ chives ▪ 12
- BISQUE / roasted tomato & red pepper puree ▪ cream ▪ onion ▪ celery ▪ garlic ▪ sherry ▪ croutons ▪ micros ▪ 8
- CAESAR / grilled hearts of romaine lettuce ▪ croutons ▪ parmesan reggiano ▪ creamy caesar dressing* ▪ 7 / 11
- CRISPY / crispy brussels sprouts ▪ chevre ▪ sunflower seeds ▪ bacon ▪ herbs ▪ lemon honey vinaigrette ▪ 13 ◇
- SCAMPI / wild georgia shrimp* ▪ garlic ▪ shallots ▪ capers ▪ lemon ▪ wine ▪ butter ▪ herbs ▪ parmesan ▪ 15 ◇
- MEATBALLS / ground beef ▪ peppers, onions & garlic ▪ tomato sauce ▪ gnocchi ▪ grated kasseri ▪ pesto ▪ 12
- HOGS IN QUILTS / seasoned GRF sausage ▪ puff pastry wrap ▪ 'new realm' beer cheese ▪ grain mustard ▪ 12
- EGGROLL / grassroots farms pork ▪ hoisin ▪ crispy wonton skin ▪ cabbage slaw ▪ chili soy sauce ▪ 11
- CHICHARRONES / hot pork skins ▪ sea salt ▪ limes ▪ sriracha aioli* ▪ jalapeno vinegar ▪ herbs ▪ 9 ◇
- OLIVES / oven-roasted red cerignola & green castelvetrano olives ▪ rosemary ▪ evoo ▪ 12 ◇
- BRIE / oven-fired brie ▪ house-baked bread ▪ house-made jam ▪ 13

PANE FUOCO (FIRE BREAD) gluten free cauliflower crust available upon request, \$3

- BEA'S MARGHERITA / charred tomato sauce ▪ house mozzarella ▪ parmesan ▪ basil ▪ 14
- GREEN / house mozzarella ▪ parmesan ▪ evoo & lemon-dressed greens ▪ more parmesan ▪ 15
- MEATZILLA / pepperoni ▪ bacon ▪ ga smoked sausage ▪ charred tomato sauce ▪ mozzarella ▪ parmesan ▪ 18
- FREDDO / roasted garlic & parmesan cream ▪ roasted chicken ▪ broccolini ▪ mushrooms ▪ mozzarella ▪ parmesan ▪ 18
- ARISTOCRAT / roasted garlic fig spread ▪ crispy pancetta ▪ arugula ▪ shallots ▪ pear ▪ mozzarella ▪ blue cheese ▪ fig balsamic glaze ▪ 18

MAIN

- PORK / 14oz GRF pork chop* ▪ maple bourbon glaze ▪ whipped potatoes ▪ green beans ▪ sundried toms ▪ bacon balsamic compote ▪ 38 ◇
- STEAK / cast iron seared 14oz chairman's reserve strip* ▪ roasted potatoes & local mushrooms ▪ blue cheese crumbles ▪ jus ▪ 48 ◇
- SHRIMP / wild ga shrimp* ▪ cumin rice ▪ ginger coconut curry broth ▪ roasted baby carrots & zucchini ▪ scallions ▪ micros ▪ 37 ◇
- SHORT RIB / cabernet braised boneless beef short rib ▪ whipped potatoes ▪ roasted baby carrots ▪ brussels sprouts ▪ jus ▪ 37 ◇
- FISH / seared [local] fish* ▪ fontina grits ▪ broccolini ▪ carrots ▪ creamed greens ▪ fennel butter ▪ pepper thyme honey ▪ 38 ◇

DESSERTS

- EULA MAE / pan fried sour cream pound cake ▪ powdered sugar ▪ whipped cream ▪ fresh berries ▪ 9
- PLANTAINS FOSTER / fried plantains ▪ brandy caramel ▪ toasted pecans ▪ vanilla ice cream ▪ mint ▪ 9 ◇
- ICEBOX CAKE / mascarpone ▪ whipped cream ▪ chocolate chip cookies ▪ kahlua ▪ chocolate moon dust ▪ 9
- PIE / graham cracker crust ▪ peanut butter cream cheese filling ▪ whipped cream ▪ crushed pretzels ▪ chocolate drizzle ▪ 9

WE PROUDLY WORK WITH backyard garden, morning belle farm, city market, georgia peach stand, grassroots farms (GRF), anchored shrimp co., rancho gordo, southern brothers farms (SBF), southern river farms, turnip greens country market, brothers in farms, greenway gardens

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