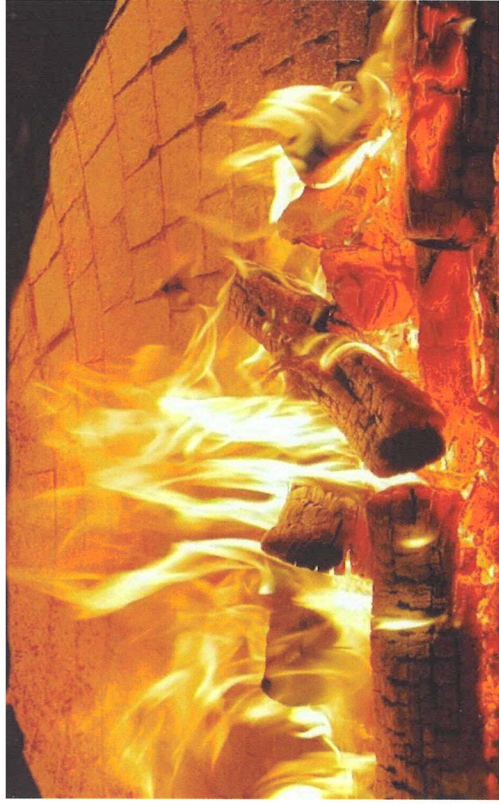


ember MAS farm to fire LOUNGE

SPORTS • MUSIC • VENUE



SALADS & SUCH

BEET SALAD/ greens ■ roasted beets ■ plum spread ■ RRP ■ onion ■ dried apricots ■ almonds ■ peppered chevre ■ strawberry honey basil vin ■ 16 ◇
 THE GREEK / couscous ■ sundried tomatoes ■ red onion ■ feta ■ cucumber ■ basil ■ greens ■ olives ■ vinaigrette ■ balsamic drizzle ■ 13
 ROASTED ROOTS / acorn squash ■ sweet potatoes ■ red onion ■ beets ■ eggplant ■ maple pecan butter ■ feta ■ herbs ■ 15 ◇
 BREAD / house-baked bread ■ black garlic evoo ■ salt ■ evoo, balsamic & herbs ■ 5 (sub gluten free cauliflower toast +2)
 CRISPY / crispy brussels sprouts ■ chevre ■ sunflower seeds ■ bacon ■ herbs ■ lemon honey vinaigrette ■ 14.5 ◇
 CAESAR / grilled hearts of romaine lettuce ■ croutons ■ parmesan reggiano ■ creamy caesar dressing* ■ 8 / 15
 OLIVES / oven-roasted red & black cerignola & green castelvetrano olives ■ rosemary ■ evoo ■ 13.5 ◇

STARTERS & SHAREABLES

LAMB / cast iron seared lamb 'lollipops'* ■ carrot puree ■ cumin scented rice ■ mixed berry gastrique ■ spiced pistachios ■ 18 ◇
 HOGS IN QUILTS / seasoned GRF sausage ■ puff pastry wrap ■ 'local lager' beer cheese ■ dijon mustard ■ 15
 SCAMPI / wild ga shrimp* ■ garlic ■ shallots ■ capers ■ lemon ■ wine ■ butter ■ herbs ■ parmesan ■ 16.5 ◇
 EGGROLL / grassroots farms pork ■ hoisin ■ crispy wonton skin ■ cabbage slaw ■ chili soy sauce ■ 14.5
 CHICHARRONES / hot pork skins ■ sea salt ■ limes ■ sriracha aioli* ■ jalapeno vinegar ■ herbs ■ 11 ◇
 MAC'N CHEESE / pimento cheese ■ shell pasta ■ cream ■ bacon ■ breadcrumbs ■ parmesan ■ 13.5
 WINGS / duck drumettes ■ boss sauce ■ lime ■ scallions ■ celery sticks ■ house blue cheese ■ 16
 MEATBALLS / ground beef ■ garlic ■ onions ■ peppers ■ tomato sauce ■ gouda ■ basil ■ 14.5
 BRIE / oven-fired brie ■ house-baked bread ■ house-made jam ■ 14.5
 BOILED PEANUTS / cajun ■ coca-cola boiled ■ 8 ◇

PANE FUOCO (FIRE BREAD) gluten free cauliflower crust available upon request. \$4.25◊, add lemon & evoo dressed greens \$4

BEA'S MARGHERITA / charred tomato sauce • house mozzarella • parmesan • basil • 15.5
GREEN / house mozzarella • parmesan • evoo & lemon-dressed greens • more parmesan • 16.5
YARDBIRD / pesto • chicken • roasted corn • cherry tomatoes • bacon • mozzarella • parmesan • 18.5
MEATZILLA / pepperoni • bacon • ga smoked sausage • charred tomato sauce • mozzarella • parmesan • 18.5
HOT LEI / charred tomato boursin cream • pepperoni • canadian bacon • pineapple • jalapeno • mozz & parm • hot honey • 18.5
ARISTOCRAT / roasted garlic fig spread • crispy pancetta • arugula & shallots • pear • mozz • blue cheese • balsamic glaze • 18.5
GRANCHIO / black garlic oil • lump & claw crab • red peppers, celery, carrots & red onion • parmesan • arugula • remoulade • 18.5

ENTREES

SHRIMP / wild ga shrimp* • fontina grits • worcestershire cream • garlic & shallots • bacon • asparagus • sundried tomatoes • 42 ◊
STEAK / cast iron seared 14oz brasstown beef strip* • roasted potatoes & local SBF mushrooms • blue cheese crumbles • jus • 49 ◊
SCALLOPS / blackened scallops* • mushroom risotto • asparagus • blistered tomatoes • lemon butter • crushed pistachios • 44 ◊
SHORT RIB / cabernet braised boneless beef short rib • whipped potatoes • roasted baby carrots • brussels sprouts • jus • 43 ◊
FISH / seared [local] fish* • fontina grits • asparagus • carrots • creamed greens • fennel butter • pepper thyme honey • 43 ◊
PORK / 14oz GRF chop* • maple bourbon glaze • pimento mac'n cheese • blistered green beans • bacon-onion jam • 43
MEATLESS / cumin rice • ginger coconut curry broth • roasted baby carrots & zucchini • scallions • herb oil • 32 ◊

DESSERTS ice cream available, ask server for offerings. gluten & dairy free ice cream available, ask server for offerings

BROWNIE / warm cocoa fudge brownie • caramel drizzle • vanilla ice cream • brownie crumbles • 10
EULA MAE / pan fried sour cream pound cake • powdered sugar • whipped cream • fresh berries • 9.5
DECADENCE / lemon curd • sweet biscuit • lemon drizzle • fresh berries • powdered sugar • candied lemon sphere • 9.5
PIE / graham cracker crust • peanut butter cream cheese filling • whipped cream • crushed pretzels • chocolate drizzle • 9.5
MOUSSE (gluten free) / cocoa • powdered sugar • cream • chocolate chips & syrup • whipped cream • maraschino cherries • 9 ◊

DESSERT WINES & DRINKS

Chateau Laribotte, Sauternes, France (2oz) • 9 Broadbent, 10-year Tawny, Portugal (2oz) • 10
Lustau, San Emilio PX, Sherry, Spain (2oz) • 9 Fonseca Bin 27, Ruby, Portugal (2oz) • 8
ESPRESSO MARTINI / coffee vodka, coffee liqueur, cold brew coffee, simple syrup, coffee beans • 14
SWEET & SALTINI / caramel vodka, chocolate liqueur, irish cream, served up with a chocolate caramel drizzle & salt rim • 14

WE PROUDLY WORK WITH grassroots farms (GRF), anchored shrimp co., eckerd seafood, southern brothers farms (SBF), backyard garden, morning belle farm, city market

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

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
◊ denotes gluten free items, notify your server of any allergies. * 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."