



EMBER

MODERN AMERICAN TAVERN

PLATED MENU

SOUP OR SALAD

(CHOOSE ONE)

Split Pea Soup with County Ham,
Crème Fraiche

Wedge Salad, with apple smoked bacon,
Blue Cheese, Tomatoes and Tobacco Onions

Chopped Caesar Salad with Grilled Flatbread
and Homemade Dressing

Roasted Beet and Goat Cheese Salad,
Mixed Greens, Cherry Tomatoes,
Dark Balsamic Vinaigrette

ENTRÉES

STEAKS

Angus Filet Mignon
Blue Cheese Butter, Tobacco Onions,
and Marchande de VIN sauce
\$46

Grilled 12 oz. Certified Angus Beef Rib-Eye
Red Wine Glaze
\$48

Pepper Crusted Prime New York Strip
Peppercorn Sauce
\$56

BIRD

Chicken Piccata
Caper Butter Sauce, Fresh Vegetables
\$34

Chicken "Under a Brick"
Slow Cooked ½ Free Range Chicken,
Walnut and Rosemary Pesto, Natural Jus
\$36

LAMB

Dijon Crusted Colorado Rack Of Lamb
Nicoise Olive Demi-glace
\$58

FISH

Seared Atlantic Salmon
Red Pepper Sundried Tomato Pesto
\$35

Seared Chilean Sea Bass
Beurre Blanc
\$36

PORK

14 oz. Smoked Creek stone Farms Pork Chop
Wild Mushroom Sauce
\$40

SIDES (CHOOSE TWO)

Horseradish Smashed Potatoes
Grilled Asparagus With Lemon Butter
Nueske's Bacon Roasted Brussels Sprouts

Slow Cooked Cheese Grits
Bourbon and Maple Whipped Potatoes
House Made French Fries

DESSERT (CHOOSE ONE)

EmberLava Cake
NY Cheesecake with Fresh Berries

Chocolate Salted Caramel Tart,
Chocolate and Caramel Sauce
Homemade Apple Pie



EMBER

MODERN AMERICAN TAVERN

FAMILY STYLE MENU

ALL COURSES SERVED ON PLATTERS
FOR FAMILY STYLE SERVICE

OPTION ONE
\$61 PER PERSON ++

APPETIZER

Charcuterie - Country Ham, Salami,
Smoked Gouda Cheese, Grilled Bread,
and Assorted Mustards

SALAD

Chopped Caesar Salad
with Grilled Flatbread and Homemade Dressing

Roasted Beet And Goat Cheese Salad
Mixed Greens, Cherry Tomatoes,
Dark Balsamic Vinaigrette

ENTREES

Roasted Sliced Angus Tenderloin
Blue Cheese Butter, Tobacco Onions,
and Marchande De Vin Sauce

Seared Atlantic Salmon
Red Pepper Sundried Tomato Pesto,

Slow Cooked Free Range Chicken
Slow Cooked ½ Free Range Chicken,
Walnut and Rosemary Pesto, Natural Jus

SIDES
(CHOOSE TWO)

Horseradish Smashed Potatoes
Grilled Asparagus With Lemon Butter
Nueske's Bacon Roasted Brussels Sprouts
Slow Cooked Cheese Grits
Bourbon and Maple Whipped Potatoes
House Made French Fries

DESSERT

Ember Lava Cake
NY Cheesecake with Fresh Berries
Grand Marnier Crème Brûlée

OPTION TWO
\$75 PER PERSON ++

APPETIZER

Fried Green Tomatoes
with Bleu Cheese

Bacon Wrapped Shrimp
Nueske's Bacon, Grilled over Applewood

SALAD

Mixed Green Salad
with Goat Cheese, Beets and Candied Pecans,
Cranberry Ranch Dressing

Waldorf Salad
with Toasted Walnuts and Blue Cheese

ENTREES

Pepper Crusted New York Strip
Garlic Mashed, Peppercorn Sauce

Stuffed Sole
Spinach and Bleu Cheese Stuffed, Beurre Blanc

Dijon Crusted Colorado Rack of Lamb
Nicoise Olive Demi-glace

SIDES
(CHOOSE TWO)

Horseradish Smashed Potatoes
Grilled Asparagus With Lemon Butter
Nueske's Bacon Roasted Brussels Sprouts
Slow Cooked Cheese Grits
Bourbon and Maple Whipped Potatoes
House Made French Fries

DESSERT

Chocolate Salted Caramel Tart,
Chocolate and Caramel Sauce
Homemade Apple Pie
Bread Pudding



EMBER
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PRESET MENU
\$70++

APPETIZER

Chef's Combination Platter

Chef's Selection of Deviled Eggs, Fried Green Tomatoes, Pimento Cheese,
Bacon Wrapped Shrimp, Oysters Bienville

SALAD

(CHOOSE ONE)

Caesar Salad*

Mixed Green Salad – With Goat Cheese,
Beets and Candied Pecans, Cranberry Ranch Dressing

ENTREES

Seared Atlantic Salmon

Red Pepper Sundried Tomato Pesto

Slow Cooked Free Range Chicken

Slow Cooked ½ Free Range Chicken, Walnut and Rosemary Pesto, Natural Jus

Angus Filet Mignon

Blue Cheese Butter, Tobacco Onions, and Marchande De Vin Sauce

14 Oz. Smoked Creek Stone Farms Pork Chop

Wild Mushroom Sauce

SIDES

(SERVED FAMILY STYLE)

Grilled Asparagus

Horseradish Smashed Potatoes

Bacon Roasted Brussel Sprouts

DESSERT

Ember Lava Cake

NY Style Cheesecake with Fresh Berries