



DINNER



Starters

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|------|---|------|
| GF | French Onion Soup – cipollini onion + croutons + fontina cheese | \$6 |
| | Seasonal soup – Chefs choice | \$6 |
| GF | Scallops with Butternut Squash – pancetta + herbs + EVOO | \$14 |
| V | Hummus – EVOO + cucumber + tomato + chickpeas + pizza flatbread + parsley | \$8 |
| | Meatballs – tomato sauce + Parmigiano cheese + basil | \$9 |
| | Wood Fired Little Neck Clams – pancetta + lemon + garlic + herbs + pizza flatbread | \$15 |
| | Add tagliatelle pasta - \$2 | |
| | Chef Board – charcuterie + cheeses + pickles + pizza flatbread + mustard + spreads + nuts | \$15 |
| V GF | Wood Fired Eggplant – tomato + fresh mozzarella + basil | \$8 |

Veggie

Can't decide? Enjoy our Veggie Trio!
Choose any three for \$15

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|------|---|-----|------|--|-----|
| GF | Brussels Sprouts – pancetta + balsamic + brown sugar + butter | \$9 | V GF | Sweet Potato Wedges – maple syrup + herbs | \$7 |
| V GF | Rainbow Carrots – honey + whipped ricotta | \$8 | V GF | Cauliflower – mustard + thahini + shallots + parsley | \$7 |
| V GF | Mushrooms – herbs + whipped garlic aioli | \$7 | | | |
| V GF | Zucchini – romesco sauce + herbs | \$7 | | | |

Greens

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|---|--|------|
| Add ons... *salmon\$5 / scallops \$6 / roasted chicken breast \$4 | | |
| V GF | Beets – arugula + orange zested goat cheese + roasted red and gold beets + candied walnuts + lemon vinaigrette | \$11 |
| | Kale Caesar – avocado Caesar + multigrain croutons + Parmigiano + sun dried tomato | \$11 |
| GF | Ember Cobb – bibb lettuce + shredded chicken + pancetta + buttermilk blue cheese + sunflower seeds + avocado + grape tomatoes + hard-boiled egg + house made ranch | \$14 |
| V GF | Quinoa and Spinach – marinated cucumber + grape tomato + feta + pistachio + lemon vinaigrette | \$11 |
| GF | House Salad – arugula + ricotta salata + radish + pistachios + lemon vinaigrette | \$9 |

Mains

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|-----|---|------|---|------|
| | Tagliatelle – sweet Italian sausage + fennel + vodka sauce + basil | \$17 | Ember Burger – two 4oz beef patties + bacon/onion jam + Vermont white cheddar + bibb lettuce + tomato + toasted brioche bun | \$13 |
| GF | Oak Roasted Chicken – Yukon gold potatoes + carrots + herbs + lemon | \$19 | Includes choice of side salad or a veggie. | |
| | Braised Short Ribs – goat cheese polenta + crispy Brussels sprouts + red wine reduction | \$24 | Spaghetti – with tomato sauce + meatballs | \$16 |
| *GF | Oak Roasted Salmon – ricotta gnocchi + tomato + capers + spinach + creamy piccata sauce | \$22 | Substitute chicken Parmesan | \$17 |
| | | | Substitute eggplant Parmesan | \$14 |
| V | Farro – zucchini + red onion + spinach + eggplant + feta + lemon vinaigrette | \$12 | | |

Pizza

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|--|---|---|---|------|
| 10" pizza (GF) crust + \$3 (cooked in same oven) | | Add ons... meat: \$3 / veggie: \$2 / cheese: \$1.50 | | |
| V | Margherita – tomato sauce + mozzarella + basil + Parmesan | \$12 | Ember – oak roasted chicken + tomato sauce + basil + mozzarella + whipped ricotta + piquillo pepper jam | \$14 |
| V | Forager – EVOO base + wood fired mushrooms + truffle + sage + goat cheese + roasted garlic | \$13 | Boone Hall – Italian sausage + prosciutto + sopressata + tomato sauce + arugula + romano | \$15 |
| | Slightly South of Seacoast – tomato sauce + meatballs + taleggio cheese + Parmesan + fennel + banana pepper | \$14 | Plain Jane – tomato sauce + pepperoni + mozzarella + Parmesan | \$13 |
| | Verde – pesto + mozzarella + Parmesan + roasted red peppers | \$12 | Calzone – meatballs + tomato sauce + mozzarella + ricotta + side tomato sauce (not available GF) | \$13 |

Desserts

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| Nutella S'mores Pizza – toasted marshmallows + almonds + caramel sauce + powdered sugar | \$9 |
| Cirse Ice Cream – 3 flavor sampler, ask server for selection | \$8.25 |
| Seasonal Dessert – ask server for details | \$MKT |



Please inform server of any dietary restrictions
GF (gluten free) V (vegetarian)
* (could contain undercooked meats, egg or seafood)

Kids menu available • #emberkitchen