



EMBER - EAGLE

## BAR MENU

### SMALL PLATES

**1/2 DOZEN EAST COAST OYSTERS 24**  
cucumber-pink peppercorn mignonette

**SHRIMP COCKTAIL 24**  
5 jumbo shrimp, calabrian chili cocktail sauce

**WARM HOUSEMADE FOCACCIA 14**  
potato & onion, seasonal butter

**ARTISANAL CHEESE PLATE 21**  
Chef Selection of 4 Cheese, warm focaccia

**PECORINO ZEPPOLE 25**  
prosciutto di parma, calabrian chili-honey

**SHAVED ZUCCHINI INSALATA 19**  
fuji apple, dilano blue cheese, moscatel dressing

**LITTLE GEM CAESAR 24**  
prosciutto di parma, ricotta salata

### LARGE PLATES

**RD BURGER 24**  
Chef RD dry aged blend, aged provolone, caramelized onion aioli, sliced pickles, bacon, lettuce, tomato, parmigiano french fries

**PETITE PRIME STEAK FRITES 37**  
béarnaise, parmigiano french fries

**SLICED RIBEYE SANDWICH 29**  
warm housemade focaccia, aged sharp provolone broccoli rabe, shishito peppers, rosemary jus parmigiano french fries

@EMBERANDEAGLE @CHEF\_RD #EMBERANDEAGLE

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

please note: a 2.99% convenience fee will be assessed for all credit card transactions



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