



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

STEAK FRITES 48
10 oz wagyu flat iron, béarnaise
parmigiano french fries

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

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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