



DINNER



Starters

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| French Onion Soup – cipollini onion + croutons + fontina cheese | \$5 |
| Seasonal soup – Chefs choice | \$5 |
| GF Scallops with Butternut Squash – pancetta + herbs + evoo | \$14 |
| V Hummus – evoo + cucumber + tomato + chickpeas + pizza flatbread | \$8 |
| Meatballs – tomato sauce + Parmigiano cheese + basil | \$9 |
| GF Wood Fired Little Neck Clams – pancetta + lemon + garlic + herbs + pizza flatbread Add tagliatelle pasta - \$2 | \$15 |
| 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 Zucchini – romesco sauce + herbs | \$6 |
| V GF Rainbow Carrots – honey + whipped ricotta | \$7 |
| V GF Mushrooms – herbs + whipped garlic aioli | \$7 |
| V GF Sweet Potato Wedges – maple syrup + herbs | \$7 |
| V GF Cauliflower – mustard + tahini + shallots + parsley | \$7 |

Greens Add ons... salmon \$5 / scallops \$6 / roasted chicken breast \$4

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| V GF Beets – arugula + orange zested goat cheese + fennel + roasted red and gold beets + candied walnuts + lemon vinaigrette | \$11 |
| Kale Caesar – avocado Caesar + multigrain croutons + Parmigiano + sun dried tomato | \$10 |
| 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 |

Please inform server of any dietary restrictions

GF (gluten free) **V** (vegetarian)

* (could contain undercooked meats, egg or seafood)



GlowFisch
Hospitality Group



Kids menu available • #emberkitchen

Pizza 10" pizza (GF) crust +\$3 (cooked in same oven)

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| v Margherita – tomato sauce + mozzarella + basil + Parmigiano | \$10 |
| v Forager – wood fired mushrooms + truffle + sage + goat cheese + roasted garlic | \$11 |
| Slightly South of Seacoast – tomato sauce + meatballs + taleggio cheese + Parmigiano + fennel + banana pepper | \$12 |
| Ember – oak roasted chicken + tomato sauce + basil + mozzarella + whipped ricotta + piquillo pepper jam | \$12 |
| Boone Hall – Italian sausage + prosciutto + sopressata + tomato sauce + arugula + romano | \$14 |
| Plain Jane – tomato sauce + pepperoni + mozzarella + Parmegiano | \$12 |
| v Verde – pesto + mozzarella + Parmigiano + roasted red peppers | \$11 |
| Calzone – meatballs + tomato sauce + mozzarella + ricotta + side tomato sauce (not available GF) | \$13 |

Add ons: meat: \$3 veggie: \$2 cheese: \$1.50

Mains

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

Desserts

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