

EMBER
CORK
WOOD-FIRED CUISINE

Dinner

RAW, CURED, SMOKED

BIG EYE TUNA POKE "TEKMAKI WRAPS" yuzu juice, avocado, hijiki seaweed, sticky rice, nori	00
ORA KING SALMON TATAKI trout roe, wasabi crème fraîche, citrus ponzu	00
KOMBU CURED HAMACHI CRUDO sea beans, crispy forbidden rice, spicy charred pineapple sauce	00
OISHI SHRIMP AGUACHILE charred cucumber, red onion, avocado, blue corn tortillas	00
CHILLED 1/2 MAINE LOBSTER fermented black garlic aioli GF	00
MAGNUM SEAFOOD TOWER 4 seasonal oysters, 4 top neck clams, 1/2 chilled lobster big eye tuna poke, salmon tataki, oishi shrimp, hamachi crudo GF	00
SEASONAL OYSTERS lemongrass mignonette, oyster crackers (\$ per each) GF	00
TOP NECK CLAMS wasabi-lime & soy dipping sauce (\$ per each)	00

SMALL PLATES

TARTE FLAMBEE smoked bacon, crème fraîche, vidalia onion	00
GRILLED AVOCADO salsa cruda, tajin, lemon oil, heirloom tortilla chips V, VGN, GF	00
MAINE MUSSELS "ESCARGOT STYLE" italian parsley, pastis, garlic, grilled focaccia	00
ROASTED SNAP PEAS lemon oil, japanese 7-spice V, VGN, GF	00
ASH ROASTED BEETS charred cara cara orange, avocado, pistachio crumble V, VGN, GF	00
GRILLED HONEY GEM LETTUCE guanciale, 62°C egg, reggiano-parmigiano GF	00
OKONOMIYAKI "JAPANESE PANCAKE" laughing bird shrimp, napa cabbage, bonito flakes, okonomi sauce.	19
ROASTED ST. MARCELLIN CHEESE mango chutney, crusty bread GF*	20
BLACK MISSION FIG & STRACCIATELLA TOAST grilled focaccia, basil, apple balsamic	00
GRILLED SPANISH OCTOPUS piquillo peppers, potato confit, chorizo crumble, su tinta vinaigrette GF	00
KOREAN BBQ SHORT RIBS WRAPS butter lettuce, shiso, cucumber, spicy miso sauce	00
FOIE GRAS TERRINE duck confit salad, sauternes gelee, toasted brioche GF*	00

MAINS, WOOD GRILL

JOYCE FARMS POULET ROUGE charred escarole, potato parmesan gratin, tartufata <i>GF</i>	00
GRILLED BIG EYE TUNA yuzu kosho marinade, baby bok choy, sticky rice, thai pesto	00
ORA KING SALMON maitake mushrooms, wilted greens, garlic panisse shellfish emulsion <i>GF</i>	00
PRIME NY STRIP STEAK 4 peppercorn - coffee rub, port onions, roasted mushrooms parmesan churro	00
ROSEMARY LEG OF LAMB creamy polenta, grilled castelfranco, mint gremolata <i>GF</i>	00
BISTRO BURGER triple blend, bread & butter courgettes, kennebec fries <i>GF*</i>	00

MAINS, WOOD OVEN

RICOTTA GNOCCHI "AL FORNO" tomato, reggiano - parmigiano, stracciatella	00
WHITE LASAGNA "AL FORNO" three meat bolognese, bechamel, pecorino, reggiano-parmigiano	00
BEACH BOUILLABAISSE langoustine, clams, mussels, squid, tautog shrimp & fregola in a saffron infused fish broth <i>GF*</i>	00
ROMANESCO CAULIFLOWER SHAWARMA grilled naan, pickled red onion, chickpeas, tzatziki tahini sauce <i>GF*, V, VGN*</i>	00
SKATE "WOOD OVEN ROASTED" spinach, heirloom tomato, confit potato, lemon capers, garlic crumbs <i>GF*</i>	00
CRISPY SUCKLING PIG sweet & sour mango, okinawa potato, snap peas, dijon <i>GF</i>	00

SIDES

ROASTED MUSHROOMS & CHARRED ONION <i>GF, VGN</i>	00
WILTED GREENS garlic, lemon, chillies <i>GF, VGN</i>	00
POTATO REGGIANO - PARMIGIANO GRATIN <i>GF</i>	00
OKINAWA PURPLE SWEET POTATO crème fraîche, bottarga <i>GF</i>	00
KENNEBEC FRENCH FRIES	00

V - Vegetarian VGN - Vegan GF - Gluten Free * - Optional
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Brunch

SMALL PLATES

- MAINE MUSSELS
"ESCARGOT STYLE"

italian parsley, pastis, garlic,
grilled focaccia

00
- BLACK MISSION FIG &
STRACCIATELLA TOAST

grilled focaccia, basil, apple balsamic

00

- GRILLED HONEY GEM LETTUCE

guanciale, 62°C egg, reggiano-parmigiano *GF* . . .

00
- ROASTED ST. MARCELLIN CHEESE

mango chutney, crusty bread.

00
- KOREAN BBQ SHORT RIBS WRAPS

butter lettuce, shiso, cucumber
spicy miso sauce

00

RAW, CURED, SMOKED

- BIG EYE TUNA POKE
"TEKMAKI WRAPS"

yuzu juice, avocado, hijiki seaweed
sticky rice, nori *GF**

00
- ORA KING SALMON TATAKI

trout roe, wasabi crème fraîche, citrus ponzu . . .

00
- KOMBU CURED HAMACHI CRUDO

sea beans, crispy forbidden rice
spicy charred pineapple sauce

00
- OISHI SHRIMP AGUACHILE

charred cucumber, red onion
avocado, bonito johnny cakes

00

- CHILLED 1/2 MAINE LOBSTER

fermented black garlic aioli *GF*

00
- SEASONAL OYSTERS

lemongrass mignonette
oyster crackers *GF**

00
- TOP NECK CLAMS

wasabi-lime & soy dipping sauce

00
- MAGNUM SEAFOOD TOWER

4 seasonal oysters, 4 top neck clams
1/2 chilled lobster, big eye tuna poke
salmon tataki, oishi shrimp
hamachi crudo *GF**

00

MAINS

- "PANNUKAKKU"
OVEN BAKED PANCAKE

apple butter, roasted bananas, maple syrup

00
- WOOD OVEN BAKED HASH

farm eggs, potato, onions, peppers
stracciatella *GF*

00
- EMBER & CORK BENEDICT

poached eggs, grilled pork belly & hollandaise

00
- EGGS RANCHERO

homemade corn tortilla, black beans
guacamole, salsa fresca *GF, V*, VGN**

00
- FULL IRISH BREAKFAST

sunny side eggs, black and white pudding
rashers, sausage, tomato, mushroom
baked beans, grilled bread *GF**

00
- MONTREAL STYLE BAGELS &
HOUSE CURED SMOKED SALMON

tomato, red onion, capers, philly cream cheese . . .

00

- GRILLED PORTOBELLO BURGER

potato roll, grilled tomato, arugula
la tur cheese, farm salad *GF**

00
- BISTRO BURGER

triple blend, bread & butter courgettes
kennebec fries *GF**

00
- GRILLED BIG EYE TUNA SALAD

gem lettuce, arugula, fingerling potato
avocado, wasabi-soy vinaigrette *GF**

00
- GRILLED "THAI STYLE" GAME HEN

green papaya salad. thai basil
toasted peanuts, garlic-chilli sauce

00
- ROAST DUCK RAMEN

bok choy, soft egg, mushroom, scallion
spicy miso broth

00
- SUNDAY ROAST

today's roasted meat special
with all the trimmings

MP

SIDES

- IRISH BACON *GF*

00
- IRISH SAUSAGE *GF*

00
- DOUBLE CUT BACON *GF*

00

- TWO EGGS any style *V, GF*

00
- HOME FRIES *GF*

00
- KENNEBEC FRIES

00

- MIMOSA full pitcher . . 00
- BLOODY MARY full pitcher . . 00
- APEROL SPRITZ full pitcher . . 00