

The Emmet Ray

SEASONAL MENU

APPETIZERS

ROASTED ROOT VEGETABLES with BURRATA Burrata, honey & sage roasted root vegetables & olive oil, with toast (V)	\$16	CHARRED CAULIFLOWER Charred cauliflower with homemade chili crunch & cilantro (V, GF)	\$13
PESTO BURRATA Burrata, arugula, blistered cherry tomatoes & pesto, with toast (V)	\$16	BRUSSELS Fried Brussels sprouts with malt & maple vinaigrette & pickled mustard seeds (V, GF)	\$13
		HUMMUS House-made hummus, confit garlic, lemon & spices, served with toasted pita (V)	\$15

MAINS

COUNTRY-FRIED CHICKEN Chicken breast with mashed potatoes, gravy & Cajun vegetables	\$25
STEAK FRITES 8 oz. Flat Iron steak with fries & compound butter	\$28
BAVETTE 8 oz. Bavette steak with confit garlic mashed potatoes, red wine jus & Brussels leaves	\$35
CAJUN CHICKEN ALFREDO Cajun chicken, squash, zucchini, red onion & parmesan with rigatoni	\$23
MARINARA Classic house-made marinara with spaghetti & parmesan (V) Add grilled chicken breast +\$6	\$14
PESTO RIGATONI House-made (nut-free) arugula pesto, nutritional yeast, rigatoni, parmesan & chickpeas (V) Add grilled chicken breast +\$6	\$15

DESSERT

Bread Pudding with changing toppings, from decadent sauces to berry compotes	\$10
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