

# The Emmet Ray

## SMALL PLATES

<b>BIG MAC TARTARE</b> Hand-cut beef tenderloin, house-made "Big Mac" sauce & sesame crackers	\$18	<b>ARANCINI</b> 3 Asiago & prosciutto rice balls with pea puree & prosciutto chip Add extra ball +\$5	\$14
<b>BRUSSELS SPROUTS</b> Parsnip puree, roasted garlic Asiago vinaigrette & poached egg	\$14	<b>HUMMUS</b> House-made with chickpeas, confit garlic, lemon & spices, served with warm pita (V) Sharing? Add extra pita +\$3	\$15
<b>ZUCCHINI FRITES</b> Tempura-battered zucchini, parsley emulsion, freshly-grated parmesan cheese & lemon zest	\$14	<b>BABA GHANOUSH</b> House-made, with roasted eggplant, yogurt, confit garlic, lemon, toasted sesame & dill served with warm pita (V) Sharing? Add extra pita +\$3	\$15
<b>SPINACH MUSHROOM DIP</b> Cream cheese, sour cream, mushrooms, spinach, onion & Swiss cheese, served with warm pita Sharing? Add extra pita +\$3	\$15	<b>GREEN SALAD</b> Arugula with compressed apple, roasted garlic Asiago vinaigrette & grated parmesan	\$12
<b>MARINATED OLIVES</b> Castelvetro, red cerignola & gaeta olives marinated with chili, fennel, garlic & orange, served warm	\$8	<b>ESCAROLE SALAD</b> Escarole with orange shallot chili dressing, orange slices, fennel & candy walnuts Add burrata +\$8	\$15
<b>SOURDOUGH BREAD</b> Served with whipped black garlic butter	\$6	<b>MUSHROOM TOAST</b> Toasted brioche with maitake, oyster & cremini mushrooms with chicken demi, onion, sour cream & chives	\$15
<b>PICKLE</b> It's a pickle	\$3		

## MAINS

<b>ROASTED DOUBLE CHICKEN LEG</b> Served with parsnip puree, chicken jus & parsnip crisps	\$28
<b>STEAK</b> 8 oz. Flat Iron steak with "yeehaw" butter sauce & fried onions, with side fries or arugula salad	\$28
<b>BLACK TRUFFLE CARBONARA MAC'N'CHEESE</b> Crispy cured pork, black pepper & egg yolk	\$26
<b>BUTTERNUT SQUASH</b> Roasted butternut squash with vegetable demi-glaze, curried squash puree, charred scallions & toasted pepitas	\$22
<b>HAMBURGER</b> 5 oz. beef burger with crispy shallot chips, mayo & coleslaw, with side fries or arugula salad	\$19
<b>CHICKEN KATSU SANDWICH</b> Fermented chili mayo, Napa cabbage, chives & egg yolk, with side fries or arugula salad	\$19

## SIDES

<b>ROASTED FINGERLING POTATOES</b> Served with house-made whisky chili duck fat sauce	\$10	<b>VEGETABLE ESCABECHE</b> Charred bell peppers, fennel, potatoes, shallots & garlic in a paprika, black pepper & Champagne vinegar sauce	\$12	<b>FRIES</b> Tossed with rosemary salt, served with ketchup or mayonnaise	\$8
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Ask to see our Dessert Menu