

The Emmet Ray

SMALL PLATES

BIG MAC TARTARE Hand-cut beef tenderloin, house-made "Big Mac" sauce & sesame crackers	\$18	ARANCINI 3 Asiago & prosciutto rice balls with pea puree & prosciutto chips Add extra ball +\$5	\$14
BRUSSELS SPROUTS Parsnip puree, roasted garlic Asiago vinaigrette & poached egg	\$14	HUMMUS House-made with chickpeas, confit garlic, lemon & spices, served with warm pita (V) Sharing? Add extra pita +\$3	\$15
ZUCCHINI FRITES Tempura-battered zucchini, parsley emulsion, freshly-grated parmesan cheese & lemon zest	\$14	BABA GHANOUSH House-made, with roasted eggplant, yogurt, confit garlic, lemon, toasted sesame & dill served with warm pita (V) Sharing? Add extra pita +\$3	\$15
SPINACH MUSHROOM DIP Cream cheese, sour cream, mushrooms, spinach, onion & Swiss cheese, served with warm pita Sharing? Add extra pita +\$3	\$15	GREEN SALAD Arugula with compressed apple, roasted garlic Asiago vinaigrette & grated parmesan	\$12
MARINATED OLIVES Castelvetrano, red cerignola & gaeta olives marinated with chili, fennel, garlic & orange, served warm	\$8	ROASTED BEET & BURRATA SALAD Roasted red & golden beets with brown butter chili dressing, candy cane radish, endive & candied walnuts	\$17
BURRATA BRUSCHETTA Fried sourdough bread, confit tomato, garlic, onion, baby basil, balsamic vinegar & olive oil	\$16	MUSHROOM TOAST Toasted brioche with maitake, oyster & cremini mushrooms with chicken demi, onion, sour cream & chives	\$15

MAINS

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

SIDES

ROASTED FINGERLING POTATOES Served with house-made whisky chili duck fat sauce	\$10	ROASTED CARROTS Served with Green Goddess dressing, Winter Spiced maple syrup & candied walnuts	\$12	FRIES Tossed with rosemary salt, served with ketchup or mayonnaise	\$8
SOURDOUGH BREAD Served with whipped black garlic butter	\$6			PICKLE It's a pickle	\$3

Ask to see our Dessert Menu
Kids Menu Available under 12