

The Emmet Ray

SMALL PLATES

BIG MAC TARTARE Hand-cut beef tenderloin, house-made "Big Mac" sauce & sesame crackers	\$18	ARANCINI 3 soppressata rice balls with tomato sauce & freshly grated parmesan Add extra ball +\$5	\$14
BEEF CARPACCIO Hand-pressed beef tenderloin with fried capers, shaved parmesan, arugula salad & gentleman's relish (contains fish)	\$24	HUMMUS House-made with chickpeas, confit garlic, lemon & spices, served with warm pita (vegan) Sharing? Add extra pita +\$3	\$15
ROASTED BRUSSELS SPROUTS Roasted Brussels sprouts with garlic Asiago vinaigrette, chives, parsnip chips & celeriac puree (veg)	\$17	PULL APART GARLIC BREAD Fresh baked-to-order, Garlic Bread, limited quantities available daily (veg) add Cheese +\$3	\$12
SPINACH MUSHROOM DIP Cream cheese, sour cream, mushrooms, spinach, onion & Swiss cheese, served with warm pita (veg) Sharing? Add extra pita +\$3	\$15	GREEN SALAD Arugula with compressed apple, roasted garlic Asiago vinaigrette & grated parmesan (veg)	\$12
FALAFEL SLIDERS 3 house-made Falafel sliders, with cilantro pickled red onion, vegan garlic mayo & lettuce (veg)	\$21	BEET & BURRATA SALAD Roasted beets in an orange chili brown butter vinaigrette, with kale, candy cane beets & candied walnuts (veg)	\$18
BURRATA BRUSCHETTA Fried sourdough bread, confit tomato, garlic, onion, baby basil, balsamic vinegar & olive oil (veg)	\$16	MUSHROOM TOAST Toasted brioche with maitake, oyster & cremini mushrooms with chicken demi, onion, sour cream & chives	\$15
ROASTED FINGERLING POTATOES Served with house-made whisky chili duck fat sauce	\$10	FRIES Tossed with rosemary salt, served with ketchup or mayonnaise	\$8

MAINS

POULET À LA MOUTARDE Two cured chicken legs with a mustard velouté sauce on mashed potatoes & chives	\$28
STEAK FRITES 8 oz. Flat Iron steak with "yeehaw" butter sauce, with side fries or green salad	\$28
ROASTED PARSNIP A beautifully roasted parsnip with miso pepita sauce, fried capers, candied walnuts and pickled pear (vegan)	\$24
RIGATONI À LA BOLOGNESE with beef, veal, pork, garlic, chili, granna padano & aged parmesan	\$26
SPAGHETTI À LA POMODORO roasted red peppers and tomato sauce with garlic and chili tossed with granna padano & topped with aged parmesan (veg)	\$21
HAMBURGER 5 oz. beef burger, served on a pretzel bun, with crispy shallot chips, mayo & coleslaw, with side fries or green salad, add cheese \$2 add bacon \$3	\$19
CHICKEN CHILI SANDWICH Crispy fried chicken, served on a pretzel bun, topped with coleslaw, chili oil, coriander & chili curls, with side fries or green salad, add bacon \$3	\$19

SIDES

MARINATED OLIVES \$8
Castelvetrano, Cerignola & Gaeta olives, marinated with chili, fennel, garlic & orange, served warm

PICKLE \$3
It's a pickle

SOURDOUGH BREAD \$6
Served with whipped honey orange butter

Ask to see our Dessert Menu
Kids Menu Available under 12