STARTERS

Fried Pickled Okra | 12
citrus fresno chili salt, pimento cheese ranch

House Sauced Wings | 17
bacon-infused sweet heat or emma's bbq sauce with ranch or blue cheese

Cherry Blossom Glazed Pork Belly Bites | 17
apple slaw, pickled okra, red thai chilies

Fried Green Tomatoes | 15
pimento cheese, chow chow, bread & butter pickles, hot honey

Chipotle & Sorghum Shrimp Tacos | 16
crispy wonton shell, cabbage slaw, salsa roja, lime crèma, cotija, candied pepitas

Crispy Brussels & Cauliflower | 14
alabama white sauce, candied bacon, pickled red onion, scallions, charred lemon , hot honey & sorghum

Sourdough Pretzel | 14
lusty monk mustard

Cast Iron Corn Bread | 9
pimento cheese, apple butter, local clover honey

Candied Bacon Front Porch Eggs | 9

HANDHELDS

Butcher's Burger* | 22
brioche bun, cheddar, lettuce, tomato, onion, pickle, comeback sauce

Grilled Chicken Sandwich | 19
brioche bun, applewood smoked bacon, pimento cheese, apple slaw, emma's bbq sauce

Brie Grilled Cheese | 16
artisan sourdough, fig onion jam, granny smith apples, arugula

Smoked Beef Brisket Sandwich | 24
brioche bun, remoulade, pepper jelly, apple slaw

served with fries or apple slaw // sub side salad +5

LADLE & LEAVES

Seasonal Soup | 9

Roasted Beet and Citrus Salad | 18
mixed greens, shaved brussels, cotija, orange + grapefruit supremes, candied pepitas, pickled red onion, citrus vinaigrette

Southern Caesar | 12
pickled red onion, parmesan, cornbread croutons

Emmaline's Signature | 11
heritage mixed greens, dried cranberries, feta, candied pecans, white balsamic vinaigrette

add chicken +8, salmon +13, shrimp +11*

MAIN COURSE

Chef's Cut: 12 oz Certified Angus New York Steak | 59*
braised duck fat potatoes, roasted baby carrots, cabernet demi glace

Pork Tenderloin | 31
roasted jewel potatoes, country green beans, pickled red onion, candied pepitas, hot honey maple gastrique

Seared Salmon | 36
smoked grit cake , roasted butternut squash, rainbow swiss chard, fennel apple slaw, red chimichurri

Braised Chicken and Pappardelle | 29
broccolini, wild mushrooms, herbed goat cheese, chicken jus, fine herbs

Roasted Cauliflower & Grit Cake | 26
butternut squash, rainbow swiss chard, wild mushrooms, fennel apple slaw, red chimichurri

SOMETHING SWEET

Basque Cheesecake | 13
sweet cream, macerated cherries

Sweet Potato Crème Brûlée | 11
ginger snap crumble, candied pepitas

Cast Iron Salted Carmel Apple Skillet 12
toasted oat & pecan streusel, butter pecan ice cream

Flourless Chocolate Cake 13
macerated cherries, coco powder & powered sugar dusting

Prime Rib Night

EVERY FRIDAY NIGHT FROM 5:30-9PM

12 oz Sterling Silver Applewood Smoked Prime Rib | 49
Mashed Potatoes, Baby Carrots, Asparagus, Au Jus
Fresh Horseradish or Horseradish Cream

ADD ONS
Southern Ceasar Salad | 5 // Emmaline's Signature Salad | 5

Limited Quantities, Temperature Options & Availability May Vary

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **

Some items served at this establishment contain foreign imported shrimp. Please feel free to request more information from your server.

For room service and parties of 6 or more, a gratuity of 20% will automatically be added to your bill.

Emmaline's
COCKTAILS & PROVISIONS

125
The Parkway

CONTACT US
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share your meal
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