



To Share

- Provisions Board 26
cured meats, pickled okra, lusty monk mustard, chow chow, grilled artisan bread
- Cherry Blossom Glazed Pork Belly Bites 17
apple slaw, pickled okra, red thai chilies
- Grilled Hot Honey Wings 17
emma's signature barbeque sauce, bee pollen, ranch or blue cheese
- 6&20 Five Grain Liver Mousse 16
roasted maple baby carrots, chili crisp, broccolini, toasted pecans, chives, grilled artisan bread
- Sourdough Pretzel 14
beer-infused cheese sauce, lusty monk mustard
- Sea Island Red Pea Hummus 16
cucumber & mint tomato salad, warm flat bread
- White Corn Fritter 12
roasted jalapeno, cheddar, tomato jam, charred green onion aioli

Ladle & Leaves

- Seasonal Soup 9
please ask your server
- Blackened Ahi* 27
romaine, mixed greens, red cabbage, carrot, avocado, cherry tomatoes, cucumber, citrus vinaigrette
- Southern Caesar 12
pickled red onion, parmesan, cornbread croutons
- Emmaline's Signature 9
heritage mixed greens, dried cranberries, feta, candied pecans, white balsamic vinaigrette
add chicken +8, salmon* +12, strip loin* +14, tuna* +15

Mains

- Citrus Herbed Salmon Sandwich* 26
ciabatta roll, alfalfa sprouts, tomato, cucumber, citrus aioli
- Butcher's Burger* 20
brioche bun, cheddar, lettuce, tomato, onion, pickle, comeback sauce
- Brie Grilled Cheese 16
artisan sourdough, fig onion jam, granny smith apples, arugula
handhelds served with fries or apple slaw // sub side signature or caesar salad +4
- Chef's Cut: 12 oz Certified Angus New York Steak* 51
roasted marble potatoes, baby carrots, broccolini, cabernet demi-glace
- Citrus Salmon* 34
black lentils & orzo, asparagus, baby carrots, pickled red onion, citrus vinaigrette
- Chicken Pappardelle 29
braised chicken thigh, goat cheese, broccolini, pepper drops, wild mushrooms, chicken jus
- Black Lentil & Orzo Bowl 22
asparagus, baby carrots, pickled red onion, citrus vinaigrette

Something Sweet

- Basque Cheesecake macerated berries, sweet cream 12
- Flourless Chocolate Cake blood orange puree, toasted marshmallow, pistachio, gold leaf 12

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *
For room service and parties of 6 or more, a gratuity of 20% will automatically be added to your bill.

Sparkling

	Glass	Bottle
Benvolio Prosecco 750	11	45
Lavielle Ferme Rose	12	45
Schramsberg Blanc De Blanc		120

White

Crowded House Sauvignon Blanc	12	45
Allegro Moscato	11	45
Harken Chardonnay	12	45
Diatom Chardonnay		52
Dipiniti Pinot Grigio	11	45

Red

Nielson Pinot Noir	15	55
Boen Pinot Noir	14	52
Belle Glos Pinot Noir		85
Robert Hall Merlot	13	48
Alexander Valley Merlot	14	52
Greenwig Cabernet	13	48
Hess Shirtail Cabernet	13	48
Quilt Cabernet		85
La Posla Malbec	12	48
Pessimist Red Blend	14	52
Warre's Otima 10yr Tawny Port	20	

Beer

- Blue Moon
- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra
- Heineken
- Stella
- Corona
- Guinness
- Modelo
- Yeungling
- Bell's Two Hearted IPA
- Creature Comforts Tropicalia IPA
- Victory Sour Monkey Tripel
- Whiteclaw - Natural Lime
- Angry Orchard Apple Hard Cider

Ask your server about our rotating drafts!