



To Share

- Shrimp Snack 18
escabeche shrimp, pickled okra & tomato, chef's chow chow, benne cracker
- Cherry Blossom Glazed Pork Belly Bites 17
carolina apple slaw, pickled okra, red thai chilies
- Grilled Hot Honey Wings 17
emma's signature barbeque sauce, bee pollen, ranch or blue cheese
- Fried Hot Honey Pork Ribs 18 benne seeds, alabama white sauce, fresno chili dust
- Blackened Tuna Lettuce Wraps 16
bib lettuce, wasabi aioli, chow chow, carolina apple slaw, toasted sesame seeds
- Fried Green Tomatoes 14
pimento cheese spread, chow chow, bread & butter pickles, hot honey
- Sourdough Pretzel 14 beer-infused cheese sauce, lusty monk mustard
- Chilled Crab & Cucumber Dip 13
benne cracker, cherry tomatoes, endive, watermelon radish
- Country Ham Biscuits 10 pimento cheese, bread & butter pickles, tomato jam
- Front Porch Eggs 10 | 12 choice of traditional or topped with jumbo lump crab

Ladle & Leaves

- Seasonal Soup 9
- Blackened Ahi* 27
romaine, mixed greens, red cabbage, carrot, avocado, cherry tomatoes, cucumber, citrus vinaigrette
- Compressed Watermelon Feta Salad 16
arugula, cucumber, mint chili-lime vinaigrette, toasted peanuts
- 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, shrimp +12

Mains

- Butcher's Burger* 20
brioche bun, cheddar, lettuce, tomato, onion, pickle, comeback sauce
- Grilled Chicken & Pimento Cheese Sandwich 18
applewood smoked bacon, carolina apple slaw, emma's signature bbq sauce
- Brie Grilled Cheese 16
artisan sourdough, fig onion jam, granny smith apples, arugula
handhelds served with fries or carolina apple slaw // sub side salad +4
- Chef's Cut: 12 oz Certified Angus New York Steak** 51
roasted marble potatoes, baby carrots, broccolini, cabernet demi-glace
- Honey Citrus Salmon 34
grit cake, roasted corn, spinach, wild mushrooms, red pepper aioli, herb oil
- Shrimp Pappardelle 28
ricotta, charred sweet corn, spinach, peppadew peppers, white wine, sweet cream, preserved lemon, fine herbs
- Grit Cake & Foraged Mushrooms 17
roasted corn, spinach, tomato jam, herb oil

* 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 & Rose

	Glass	Bottle
Benvolio Prosecco 287ml		15
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
Dipinti 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
Greenwing Cabernet	13	48
Hess Shirtail Cabernet	13	48
Quilt Cabernet		85
La Posta 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
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!

125 The Parkway

GVL

Share Your Meal
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Emmaline's
COCKTAILS & PROVISIONS