

WOODFIRE PIZZA

All pizza available late night

All pizzas are 12" and made on a neopolitan style, thin, crispy, slightly charred crust, baked in our woodfired oven and topped with the freshest ingredients available.

- *PIZZA MARGHERITA**  9
Fresh mozzarella, imported plum tomato & fresh basil.
- *MEDITERRANEAN PIZZA**  10
Spinach, feta cheese, kalamata olives, caramelized onions, garlic & olive oil on a whole wheat crust.
- *CARAMELIZED FENNEL PIZZA** 14
With Wild Side Ranch local buffalo sausage, sweet onion, green olives, ricotta, fontina & asiago cheeses over a garlic oil base.
- *CHIPOTLE BBQ CHICKEN PIZZA** 14
w/chicken, mushrooms, caramelized onion, banana peppers, mozzarella & cheddar, drizzled w/chipotle BBQ served on wheat.
- *PEPPERONI PIZZA** 10
with sauce & mozzarella.
- *STUFFED ST. ANDRE BRIE**  14
CHEESE PIZZA Mozzarella, Ricotta topped w/ arugula, garlic, & crushed red pepper.

EXTRA PIZZA TOPPINGS

Pepperoni, Steak, Cheese 2

Olives, Roasted Red Peppers, Mushrooms, Onions, Spinach, Banana Peppers 1.75

#Gluten Free Crust (not house made) add 1.25

SWEETS

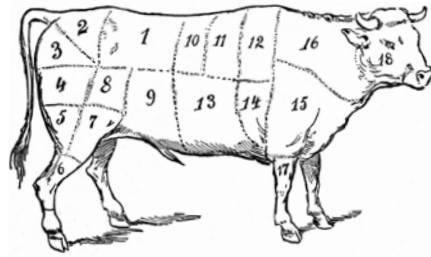
OUR DESSERTS ARE 100% HOUSE MADE

- CHEESECAKE IN A JAR** with blueberry compote + a powdered sugar cinnamon puff pastry. 6
- RASPBERRY CHOCOLATE TRUFFLE TART** with a walnut crust 6
- CRÈME BRÛLÉE** Server will explain the current special. 6
- HOUSE MADE ICE CREAM** Server will explain the current special. 6
- OATMEAL CAKE** w/Chocolate Peanut Butter frosting. 5.5

- FRENCH POT COFFEE** 6
- SARATOGA SPARKLING WATER** 12 oz. 3.5
- SODA** Coke, Diet Coke, 7-Up, Orange, Sweet Tea 1.5
- HANK'S GOURMET ROOT BEER** 2.5
- ORANGINA** 3
- SARANAC GINGER BEER** 3
- ASSORTED HOT TEA** 3

COFFEE *
Regular, Decaf. Evening Star.
*Pay whatever you like, ALL money goes to Livonia Soccer Club

WEDNESDAY: Any bottle of wine under \$50, 1/2 PRICE during dinner



TAPAS / SHARE

- PUERCO PIBIL BRAISED PORK TACOS (2)**  13
Fresh housemade masa tortillas with tequila braised pork, cotija and manchego cheeses and sauce vierge. With black bean and corn relish (authentic).
- *SMOKED HAM, BRAISED PORK (CUBAN STYLE) SANDWICH** 12
Gruyère, fontana, pear, house pickle & garlic dijon aioli cooked in foil in our 1000° oven w/house seasoned chips.
- SESAME SEARED WILD CAUGHT AHI TUNA**  19
(Rare, nacho style). Served on wonton chips with spinach, local radish & pea microgreens. Served with a ginger soy glaze, wasabi aioli & sriracha sauce.
- *BLACK ANGUS BEEF SLIDERS (3)** 15
Topped with local cheddar cheese, with greens and vine ripened tomatoes, pepper cured bacon, house pickles all on the side with handcut fries. Offered with our house sauce selection of mustard, sweet steak, garlicky aioli & chipotle ketchup.
- *JUMBO FRESH CHICKEN WINGS** 1 LB - 8.5 2 LB - 16
(Fried in peanut oil) with your choice of sauce. Served with house made bleu cheese & celery. SAUCES Guinness Beer Sauce, Raspberry Jalapeño, Original Mild, Suicidal, Spice Rubbed & Woodfire Grilled with a sweet & sour drizzle.
- CHICKEN PAILLARD WITH SUMMER PASTA SALAD** 14
thin, Panko Breaded, pan fried w/ roasted red peppers & lemon cream sauce accompanied w/ arugula & cous cous sopresetta & local cheddar pasta salad.
- ATLANTIC COD LOIN (EN-PAPILLOTE STYLE)**  14
Broiled in foil w/clams, carrots, shitake mushrooms & edamame in a seasoned butter sauce.
- HOUSE BUTTERMILK BRINED CATFISH FINGERS** 16
Served w/hand cut fries, Cajun tartar & remoulade sauce.
- OAK FIRED LITTLE NECK CLAMS**  13
In a spicy pepper broth w/ grilled house focaccia (approx. 18 clams)
- ICEBERG WEDGES**  8
Pickled red onion, crispy smoked slab bacon, creamy gorgonzola topped with house citrus balsamic dressing.
- BIBB LETTUCE CHICKPEA**,   11
- CAULIFLOWER, PINE NUT SALAD** Chickpeas, endive, pickled cauliflower, cured olives, red onions, dried cherries, pine nuts, and oven roasted tomatoes, with a pineapple harissa vinaigrette.
- CALAMARI SALAD** 15
Fresh calamari lightly dusted & fried. Served atop fresh mixed greens, cucumber, grape tomatoes, red onion, asiago cheese with house citrus vinaigrette.
(Large salad, very sharable, 2-4 people)
- HOUSE SALAD**   SMALL: 7 LARGE: 11
Fresh mixed greens, grape tomatoes, red onions, cucumbers & parm cheese with house citrus vinaigrette dressing.
- SOUP DU JOUR** 6
Server will explain day's selection
- SHARE SOUP POT** 12
(when available, 2-4 people)

EMBER










WOODFIRE GRILL



- TUESDAYS & WEDNESDAYS KIDS MAKE THEIR OWN PIZZA FREE
- DAILY HAPPY HOURS (TAP ROOM ONLY)
- DAILY 2-4-1 TEACHER SPECIALS
- MONDAY NIGHT B.Y.O.B. - NO CORKAGE FEE
- *AVAILABLE FOR BAR MENU

SMALL/TAPAS




{Sm 2 People ~ Lg 3-6 People}

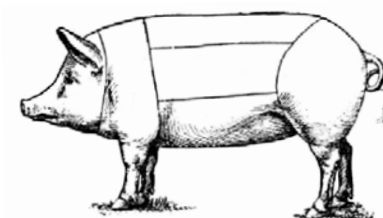
- *WOODFIRED BRUSCHETTA** SM 7 LG 12
DU JOUR
- *HANDCUT FRIES**   SM 4.5 LG 7
With chipotle ketchup
- HOUSE PICKLED SELECTION**   7
- FRESH VEGETABLES** 6
Seasonal choices & cooking styles
- WOODFIRED MAC & CHEESE** SM 5.5 LG 9
w/Bacon Baked at 1000° for a crispy cheese top.
- TEXAS GULF OYSTERS (3)** 9
w/creamed leeks & onions broiled w/orange hollandaise sauce.
- BABY OCTOPUS SALAD**  11
Seared with cayenne hoisin glaze, served atop organic buckwheat salad with red peppers, carrots, green onions & a soy/lime dressing.
- POTATO AND ROASTED BEET SALAD**   9
Potatoes, beets, green beans, arugula, hard-boiled egg & hand pulled croutons, w/ tarragon mustard vinaigrette.
- *CRAB CAKES**  14
Fresh lump crab w/ peppers, onions, herbs & spices, panko breaded & pan fried, atop greens w/ house remoulade sauce and a chili lime aioli.
- SWEET POTATO EGG ROLLS**  8
Our sweet potato purée with spices, fried in a wonton wrapper with sweet ginger glaze.
- *FRESH HOUSE CLAMS CASINO** 11
- SPINACH DIP** Served bubbling in cast iron w/ house bread points.

NEW AMERICAN CUISINE / SHARE

These are made fresh daily! When they're gone, they're gone!

- These wonderful seasonal creations are designed by our chefs to enhance flavor profiles. Please, no substitutions. These dishes showcase fresh ingredients and even revise old classics. They can be shared, or not. (Large portions, shareable)
- 1 LB. CHOICE BLACK ANGUS NY STRIP STEAK**  32
Wood fire grilled with roasted garlic & rosemary compound butter, pommes frites.
- FREE RANGE BBQ AIRLINE CHICKEN** 18
with 12-hour braised pork & beans w/ jalapeno goat cheese cornbread and coleslaw.
- WOOD GRILLED HANGER STEAK** 22
Chipotle skin on red smashed potatoes, creamed asparagus, drizzled with sauce Robert.
- JAIL ISLAND SALMON**  21
with long grain, wild black sofrito rice, crispy potato allumettes, sautéed herbed carrots, raspberry jalapeño sauce.
- ASIAN SESAME BEEF**  18
With Choice petite filet, peppers, carrots, broccolini/rapini served over coconut sauce sticky rice w/ crushed cashews & organic micro basil.
- FREE RANGE CHICKEN KABOBS (2):**  15
With pineapple, peach, and red onion, wood grilled with a ponzu glaze & served over a quinoa edamame salad with, red cabbage, carrot, red pepper, and cilantro topped with honey cashews and peanut dressing drizzle.
- BUTTER POACHED PAN-SEARED MONKFISH MEDALLIONS** 21
w/ roasted cauliflower, potatoes, green beans & fresno chilis in a lemon brown butter.
- SPIEDIE MARINATED 1 LB CENTER CUT PORK CHOP** 18
wood grilled, served with Greek-potato, cucumber, tomato, feta and onion salad. Chef recommends medium temperature.

 dairy free option  vegetarian, non-vegan  gluten free
substitutions or omissions \$1



FOR RESERVATIONS, CALL
346-0222

THANKS FOR COMING TO EMBER!
Our food comes out fresh when ready. Traditional timing does not apply! We could not offer the same food & quality traditionally timing our food. The servers are trained to assist you.

21 LIVONIA STATION
WWW.EMBERWOODFIREGRILL.COM

