

PIZZA

All pizza available late night

All pizzas are 12" and made on a neopolitan style, thin, crispy slightly charred crust. Pizzas come from a second kitchen, and are made to order. Cook times may vary.

PIZZA MARGHERITA

Fresh mozzarella, imported plum tomato & fresh basil **V | 10**

VEGGIE MEDITERRANEAN PIZZA

Caramelized fennel & onion, zucchini, olive, roasted red peppers, mozzarella, feta, herb tomato sauce dollops, cashews **V | 13**

PEPPERONI PIZZA

lots of pepperoni, herb tomato sauce, mozzarella **| 12**

NASHVILLE HOT CHICKEN PIZZA

Nashville sweet & hot sauce, flash fried chicken wing, mozzarella, crumbly blue cheese, celery, bacon, spicy peppers **| 13**

LASAGNA PIZZA

Meatball, Ragu sauce, house ricotta, Romano, garlic, oregano, mozzarella, crispy noodle **| 13**

PUERCO PIBIL BRAISED PORK PIZZA

Tequila braise pork, tomatillo sauce, black beans, manchango & cotija cheese, corn sauce, cilantro **| 13**

MAKE YOUR OWN PIZZA | 16

ADD: VEGAN (CASHEW) PARM CHEESE | 2

10" Gluten Free Crust add \$2.50 (not homemade)

Kids Make Your Own Pizza Tues. & Wed. FREE

SEASONAL

CHICKEN PAILLARD

Thin panko breaded & pan fried, garlic roasted button mushrooms, wild rice, arugula, parm cheese, sherry lemon beurre blanc **| 16**

(3) BLACK ANGUS BEEF SLIDERS (BRISKET & CHUCK BLEND)

Local cheddar, field greens, tomato, pepper cured bacon, house pickle, handcut fries, sauce selection, house mustard, sweet steak sauce, garlic aioli, brandy "secret recipe" ketchup **| 17** Gluten Free Rolls (2) **| ADD 2.50**

LINE CAUGHT MSC COD LOIN

Pea-mint puree, marinated shaved asparagus, cured wild mushrooms, black garlic (MSC: Marine Steward Ship Council, wild and Sustainable) **G D | 18**

VEGETABLE ENCHILADA ROJA

Roasted carrot & asparagus, garbanzo beans, Oaxaca cheese, mexi-rice, lime pickled red onions, black bean & corn relish **V G | 15**

14 HOUR BRISKET GRILLED REUBEN

House made naturally leavened soft rye, spice rubbed 14 hour slow cooked brisket, twice cooked house sauerkraut, East Hill Creamery gruyere cheese pickled jalapeno & horseradish Russian dressing, house pickle, salt potatoes, warm sweet bacon dressing **| 16**

HOUSE IPA BATTERED COCONUT SHRIMP

Pan fried jalapeno polenta, blackberry boss sauce **| 16**

PARISIENNE RICOTTA GNOCCHI

Butter fried, wild mushrooms, zucchini, caramelized onion, ramp pesto **V | 16**

CHARCUTERIE

Selection of cured meats & cheeses, house crackers, pimento cheese, bacon fig jam, crudites, house pickles **V | 18**

COMPOSED GRAIN AND GREEN PICNIC SALAD

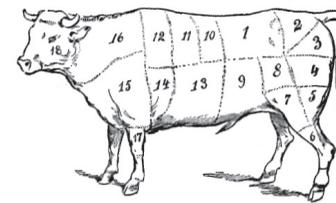
Shrimp salad, fresh ahi tuna salad, garlic and oil pizza bread, leafy greens, tomatoes, apple and raisin farro, tapenade, olive oil herb drizzle **| 15**

ANCHO CHILI SPICE RUBBED LAMB CHOPS

Citrus roasted beets, grapefruit, mint crème fraiche **G | 25**

GREEK SALAD

Garlic and oil pizza bread, chickpeas, hummus, oven dried tomatoes, creamed cucumber, red onion, feta, craisins, leafy greens, minced cashew, oregano lemon vinaigrette **V | 14**



SESAME SEARED WILD CAUGHT AHI TUNA

(Rare, nacho style). Served on wonton chips, spinach, local pea microgreens, ginger soy glaze, wasabi aioli, sriracha sauce **G | 19**

1 LB. CHOICE BLACK ANGUS NY STRIP STEAK

Wood fire grilled, roasted garlic & rosemary compound butter, pommes frites **G | 34**

• FAVORITES •

WOOD FIRE GRILLED CHOICE STEAK SALAD

Fresh mixed greens, local NY sharp cheddar, grape tomatoes, red onion, cucumber, fried potatoes, spicy mustard vinaigrette (dressing is made to order, please no substitutions) **| 16**

CALAMARI SALAD

(Large salad, very sharable, 2-4 people) Fresh calamari lightly dusted & fried, mixed greens, cucumber, grape tomatoes, red onions, asiago cheese, house citrus vinaigrette **| 16**

No Corkage Wine Mondays!

SWEETS

Our desserts are 100% house made

CANDY BAR IN A JAR CHEESECAKE | 7

RASPBERRY CHOCOLATE TRUFFLE TART | 6
with a walnut crust

CRÈME BRÛLÉE | 6

Server will explain the current special

OATMEAL CAKE | 6

with chocolate peanut butter frosting

GRAHAM FLOUR CAKE | 6

with chocolate ganache and marshmallow Brûle (S'more Cake)



21 LIVONIA STATION • 585.346.0222 • EMBERWOODFIREGRILL.COM

2009

SWEET POTATO EGG ROLLS

Our sweet potato purée with spices, fried in wonton wrapper, sweet ginger glaze **V | 10**

WOODFIRED BRUSCHETTA

DU JOUR | SM. 8 LG. 12

HOUSE PICKLED SELECTION **V D G | 7**

WOODFIRED MAC & CHEESE

With bacon baked at 1000° for a crispy cheese top **| SM. 7 LG. 11**

HANDCUT FRIES

With chipotle ketchup **V D G | 6**

PEI MUSSELS & SPICY ITALIAN SAUSAGE

1 pound of PEI mussels, tomato-fennel broth, spicy Italian sausage, garlic bread **| 14**

WILD MUSHROOM ARANCINI

House breaded and fried, black trumpet risotto balls, mozzarella, marinara sauce, herb infused oil **| 12**

MEATBALL PARMESAN

Pork, veal, chuck large meatballs, 12 hour ragu sauce, Parmigiana Reggiano, bread crumbs **| 12**

JUMBO FRESH CHICKEN WINGS

1 pound (fried in peanut oil) with your choice of sauce Served with house made bleu cheese, celery **G | 13**

SAUCES: Guinness beer sauce, raspberry jalapeno, original mild, or Asian gochujang with scallions

HOUSE SALAD

Fresh mixed greens, grape tomatoes, red onions, cucumbers, parm cheese, house citrus vinaigrette dressing **V G | SM. 8 LG. 11**

SOUP DU JOUR

Server will explain day's selection **| 6**

SHARE SOUP POT

When available. 2-4 people **| 12**

VEGETABLE OF THE DAY

Farm to table! different techniques **| 7**