

SNACKS

SMALL SHARES

CHICKEN SANDWICH | 12

Marinated fried chicken sandwich, butter grilled sweet bread, gochujang chili aioli, dill pickles, Korean spiced chips.

TOMATO BRIE TART | 14

Zaatar half dried tomato, brie cheese, creme fraiche celery tabasco veloute, preserved lemon thyme oil.

BEER BRAISED CABBAGE & POTATO | 11

Strong beer & butter braised cabbage, crispy fried panchetta, smooth potato puree, argol dolce drizzle.

WOODFIRED BRUSCHETTA | SM 8 | LG 12

Selection changes daily, many combinations & styles.

HANDCUT IDAHO FRIES | 8

Served with House Chipotle ketchup, larger portion.

V D G

VEGETABLE PICKLE SELECTION | 7

Different flavors & vegetable selection.

V D G

WOODFIRE MAC N CHEESE | SM 8 | LG 12

Served with bacon, baked at 1000° with house buttered bread crumb & three cheese top.

FRESH CHICKEN WINGS | 13

1 lb. fried in peanut oil. Choice of Guinness beer sauce, raspberry jalapeno, original, mild or Asian. Gochujang with scallions.

SOUP DU JOUR | BOWL 6 | SHARE POT 12

Server will explain daily soup choices.

SWEET POTATO EGG ROLLS | 10

Our sweet potato purée with spices, fried in wonton wrapper, sweet ginger glaze.

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2ND SHARE

MEXICAN POZOLE | 15

Nixtamalized corn simmered for 6 hours with sherry glazed pork belly, chile arbol & chile verde with served in a stone bowl with radish, fresh oregano, organic micro cilantro, diced onions and lime. (corn stew)

BEET CURED SALMON DUTCH BABY | 14

Beet smoked salmon, local chevre goat cheese, pickled yellow beets, chives, arugula & fresh herb vinaigrette, German cast iron savory pancake.

GNOCCHETTI SARDI AL PESTO | 13

Housemade small cavatelli shaped pasta in a basil spinach pesto with mini duck meatballs & fresh parmesan cheese. (small portion)

POLENTA MUSHROOM TOAST WITH FRIED EGG | 16

Creamy cheddar polenta with caramelized shallots, wild mushrooms, country bread, fried polenta, wine creme fraiche, citrus & fresh herbs, fried over easy eggs.

PLANCHA CHARRED SPANISH OCTOPUS | 16

Smoked paprika & olive oil charred octopus. Pickled spaghetti squash & onions, concased cherry tomatos, parsley sauce, preserved lemon oil micros.

MAHI MAHI CRUDO | 15

Sashimi grade, radish, roe, herb, olive oil, chive oil verde, yuzu kosho, fried capers.

SHARE

BUTTERNUT SQUASH CANNELLONI | 21

Stuffed with sage, house ricotta, and parmesan cheese. Housemade semolina pasta with bechamel sauce & spicy chili oil. Pickled squash & sweet potato, squash casserole cured mushrooms.

BUTTER POACHED LINE CAUGHT SALMON | 26

with poached zucchini, potato gratin, reduced lemon parmesan cream, chili tempura crunch.

CENTER CUT 14 OZ. BERKSHIRE

PORK CHOP | 22

Sous vide for 8 hours then flash fried served with ricotta spaetzle and sweet and sour cabbage, pineapple, apple & cranberry relish.

BRAISED CROSS CUT SHORT RIBS | 21

Long cooked atop rustic blue cheese, skin-on smashed potatoes with red wine demi-glace.

(3) BLACK ANGUS BEEF SLIDERS | 17

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.

SALADS

BUTTER LETTUCE SALAD PANZANELLA | 12

with creamy blue cheese, crumbly blue, pickled red onion, shredded carrot, Cajun almonds, sweet & spicy vinaigrette, country bread.

ROASTED RUTABAGA SALAD | 12

Fresh thyme, organic micro greens, salt & pepper, wood oven roasted rutabaga, pistachios, charred onion, Dijon sherry dressing.

SEA BEAN CELERY ROOT SALAD | 12

Cucumbers, celery root, radish, apple, sesame seeds, mint, green onion.

HOUSE SALAD | SM 9 | LG 12

Fresh mixed greens, grape tomatoes, red onions, cucumbers, parm cheese, house citrus vinaigrette dressing

FAVORITES

SESAME SEARED AHI TUNA | 19

(Rare, nacho style) wild caught.

Served on seasoned wonton chips, spinach, organic pea micro greens, ginger soy glaze, wasabi aioli, sriracha sauce. D

WOOD GRILL STEAK SALAD | 17

Choice steak, 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)

1 LB. CHOICE CENTER NY STRIP | 34

Black angus beef, house rub, cooked on 1000° broiler, roasted garlic & rosemary butter, pommes frites. G

CALAMARI SALAD | 17

(Large salad, very sharable, 2-4 people)

Fresh calamari lightly dusted & fried, mixed greens, cucumber, grape tomatoes, red onions, asiago cheese, house citrus vinaigrette.

800°

WOOD FIRE PIZZA

All pizzas are 12" on a neopolitan style, thin, crispy slightly charred crust. Pizza comes from a second kitchen, they are made fresh to order. Times may vary. Pizza is the #1 share food!

PIZZA MARGHERITA | 12

Fresh mozzarella, imported plum tomato sauce, and fresh basil.

VEGGIE MEDITERRANEAN | 14

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

PEPPERONI | 14

Lots of pepperoni, herb tomato sauce, mozzarella.

NASHVILLE HOT CHICKEN | 15

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

LASAGNA | 14

Meatball, Ragu sauce, house ricotta, romano, garlic, oregano, mozzarella, crispy noodle.

MAKE YOUR OWN | 16

VEGAN CHEESE | 2 (cashew parm)

10" GLUTEN FREE CRUST | 2.5

*Not homemade

SWEETS

LEMONTART | 7

RASPBERRY CHOCOLATE TRUFFLE | 6

with a walnut crust

CREME BRULE | 6

Server will explain the current special.

OATMEAL CAKE | 6

with chocolate peanut butter frosting

HOUSE MADE MALT ICE CREAM WITH GARNISH | 6

Flavors can vary