

ALDER & EMBER

English · Fictional menu · USD

Weights before cooking. Sides served à la carte.

From the fire

Alder-smoked ribeye

\$64 USD

16 oz · rich marbling · charred shallot butter

Ingredients: beef, milk, shallot, alder smoke

Declared allergens: milk

From the fire

Center-cut filet

\$58 USD

8 oz · peppercorn jus · roasted garlic

Ingredients: beef, pepper, garlic, stock

Declared allergens: none listed; staff confirmation required

From the fire

New York strip

\$56 USD

14 oz · sea salt · rosemary

Ingredients: beef, salt, rosemary

Declared allergens: none listed; staff confirmation required

Beyond the steak

Cedar-roasted salmon

\$36 USD

7 oz · lemon · herb oil · seasonal greens

Ingredients: salmon, lemon, olive oil, greens

Declared allergens: fish

Fictional menu and prices. Ingredients are not a cross-contact assessment. Tell staff about every allergy and ask them to confirm ingredients and preparation before ordering. We cannot guarantee allergen-free dining. Consuming raw or undercooked meat, seafood or eggs may increase foodborne illness risk.

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Beyond the steak

Ember-roasted squash \$27 USD

Farro · pumpkin seed · maple vinaigrette

Ingredients: squash, farro, pumpkin seed, maple

Declared allergens: wheat

To begin

Little gem Caesar \$16 USD

Anchovy dressing · sourdough crumb · parmesan

Ingredients: lettuce, anchovy, egg, milk, wheat

Declared allergens: fish, egg, milk, wheat

To begin

Wild mushroom toast \$18 USD

Sourdough · thyme cream · sherry

Ingredients: mushroom, wheat, milk, thyme, sherry

Declared allergens: wheat, milk

For the table

Yukon gold purée \$11 USD

Cultured butter · chives

Ingredients: potato, milk, chives

Declared allergens: milk

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For the table

Charred broccolini

\$12 USD

Lemon · garlic · olive oil

Ingredients: broccolini, lemon, garlic, olive oil

Declared allergens: none listed; staff confirmation required

Something sweet

Dark chocolate torte

\$14 USD

Vanilla cream · sea salt

Ingredients: chocolate, milk, egg, wheat

Declared allergens: milk, egg, wheat

At the bar

Ember Old Fashioned

\$17 USD

Bourbon · bitters · orange · 21+ only

Ingredients: bourbon, bitters, orange

Declared allergens: none listed; staff confirmation required

At the bar

Orchard spritz

\$10 USD

Alcohol-free · apple · rosemary · soda

Ingredients: apple, rosemary, soda

Declared allergens: none listed; staff confirmation required

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Optional accompaniments: peppercorn sauce \$4; garlic butter \$3. Both contain milk. Alcohol is for adults 21+; staff checks apply.