# Theater Menu, Lady Day at Emerson's Bar and Grill

#### **SMALL PLATES**

**EMERSON HOUSE DIPS,** roasted garlic and lemon hummus, tomato and olive tapenade, eggplant and date caponata, everything crackers, flat bread 18

**BAR MEAT AND CHEESE PLATTER,** speck, prosciutto, sopresatta, parmigiano-reggiano, pecorino, gorgonzola, grilled eggplant, crostini, castelvetrano olives, grilled borettane onion, aioli 22

HOLIDAY SHRIMP AND TARTAR, house-made crackers, lemon, tarragon gremolata 16

BATTER FRIED VEGETABLES, fig purée, chevre, onion, haricots verts, asparagus 13 V

BODY & SOUL CHICKEN WINGS, espresso bbq rub, celeriac & blue cheese dip, scallion 14

GF

#### SALADS & SOUP Add Chicken +6, Add Salmon +7, Add Shrimp +7 to either salad

CHOPPED SALAD, lardons, red onion, blue cheese, avocado, tomato, green goddess 12 GF CAFE SOCIETY CORN AND CRAB CHOWDER, cup 12 | bowl 18 GF

### LARGE PLATES

EASY TO LOVE SEARED HERBED SALMON, goat cheese polenta, dill crème fraîche, blistered asparagus, spinach purée 31

EMERSON GRILL BURGER\*, angus beef, caramelized onions, gruyere, lettuce, tomato, potato bun 19 add bacon +3

LADY DAY'S FETTUCCINE, shallots, leeks, ricotta, preserved lemon, parmesan 21 V
BLUE(S) PLATE SPECIAL, half chicken, duck fat potatoes, peas, carrots, poultry jus 24 GF
WATERFRONT FISH AND CHIPS, cod, shoestring fries, fennel and celery root slaw 23

## **DESSERTS V**

"MOONGLOW" COOKIE PLATE, vegan chocolate chip, snickerdoodle, pomegranate madeleine, oatmeal raisin 14

SWEET(S) BLUES, macarons, chocolate truffles, pecan truffles, chocolate mousse tartlet 18
FINE AND MELLOW BREAD PUDDING, cinnamon, apple, mascarpone, honey 12
HOUSE MADE CHEESECAKE, chef's seasonal creation 12



<sup>\*</sup>These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

<sup>\*\*</sup> Select menu items are notated as V Vegetarian, GF Gluten-Free, DF Dairy Free