

EMERY

STARTERS

| | | |
|---------------------------------------|--|----|
| Short Rib Ravioli | cauliflower purée, spring peas, microgreens, truffle oil | 16 |
| Whipped Feta | fig jam, pickled Fresno chiles, Marcona almonds, 16 Bricks sourdough crostinis <i>V, GFR</i> | 14 |
| Crispy Calamari | pickled onions, sweet garlic chili aioli <i>GF</i> | 17 |
| Beet & Mushroom Tartare | lemon aioli, horseradish, yuzu tamari, housemade potato chips <i>VG, GF</i> | 13 |
| Lump Crab Cake | citrus & frisée salad, Old Bay aioli, grilled lemon <i>GF</i> | 19 |
| Sweet & Spicy Chili Shrimp | flash-fried, marinated cucumbers, sweet chili aioli <i>GF</i> | 16 |
| Crispy Pork Belly Buns | spicy aioli, daikon radish & sesame slaw, pickled Fresno chiles, soy-ginger pearls | 16 |

SOUP & SALADS

| | | |
|-------------------------------|---|-----|
| Emery House Salad | mixed greens, Tillamook white cheddar, tomato, onion, bacon, sweet & sour vinaigrette <i>VR, GF</i> | 9 |
| Wedge | green goddess dressing, Point Reyes blue cheese, bacon, tomato, chives <i>VR, GF</i> | 9.5 |
| Spring Burrata | kale, frisée, fresh strawberry, candied walnuts, balsamic pearls, aged balsamic, EVOO <i>V, GF</i> | 15 |
| Blackened Salmon Salad | mixed greens, tomato, onion, cucumber, Point Reyes blue cheese, vinaigrette <i>V, GF</i> | 23 |
| Emery Clam Chowder | smoked pork belly, littleneck clams, chive oil, chives <i>GF</i> | 9 |

ENTRÉES

| | | |
|---|---|----|
| Blackened Mahi-Mahi | seasonal vegetable sauté, roasted red pepper sauce, topped with a shrimp remoulade <i>GF</i> | 39 |
| Chicken Breast Roulade | whipped potatoes, shiitake & maitake mushrooms, herb pesto, verjus beurre blanc <i>GF</i> | 28 |
| Braised Short Rib | whipped potatoes, red wine demi-glace, horseradish crème fraîche, sautéed broccolini <i>GF</i> | 38 |
| Sixty South Salmon* | seasonal vegetable quinoa, pineapple & cucumber relish, tarragon vinaigrette <i>GF</i> | 30 |
| Lobster & Shrimp Polenta | chorizo, red peppers, white wine garlic sauce, buttermilk-parmesan polenta <i>GF</i> | 45 |
| Crab Crusted Lake Erie Walleye | sautéed broccolini, citrus beurre blanc, lemon parsley pistou <i>GF</i> | 37 |
| Blackened Ruby Red Trout | soubise, fresh lemon curd, zucchini, fennel, smoked trout ravioli <i>GFR</i> | 31 |
| Rigatoni Bolognese | vegetarian bolognese, Pecorino Romano, fresh basil, EVOO <i>V, VGR, GFR</i> | 21 |
| Twin Filets* | two 4oz. filet medallions, whipped potatoes, sautéed broccolini, demi-glace <i>add shrimp scampi +8 GF</i> | 41 |
| Seared Scallops & Pork Belly | baby bok choy & mushroom medley, citrus miso sauce, radish slaw <i>GF</i> | 43 |
| Pasta Limone | choice of grilled chicken or shrimp, white wine garlic lemon sauce, tomato, basil, pecorino <i>GFR</i> | 26 |
| Clyborne Burger* | two 5oz. patties, white American cheese, lettuce, tomato, onion, housemade pickles, french fries <i>GFR</i> | 19 |
| Crispy Fish Sandwich | hand-breaded wild Haddock, housemade tartar sauce, pickles, lettuce, french fries <i>GFR</i> | 19 |
| Lobster Shrimp Crab Roll BLT | lettuce, tomato, bacon, fresh chives, french fries <i>GFR</i> | 26 |

DESSERTS

| | | |
|----------------------------|---|---|
| Chocolate Lava Cake | salted chocolate cookie crumb, vanilla creme, whiskey caramel ganache <i>VR</i> | 9 |
| Vanilla Cheesecake | fresh seasonal berries, strawberry citrus coulis, lemon creme, graham cracker <i>VR, GF</i> | 9 |
| Donut Holes | housemade caramel & chocolate sauces <i>GF</i> | 9 |

SIDES

| | |
|--|--|
| Baby Bok Choy & Mushroom Medley | <i>VG, GF 7</i> Sautéed Broccolini <i>VG, GF 7</i> |
| Asparagus | <i>VG, GF 7</i> Seasonal Vegetable Sauté <i>VG, GF 6</i> French Fries <i>V, GF 5</i> |
| Whipped Potatoes | <i>V, GF 6</i> Seasonal Vegetable Quinoa <i>VG, GF 6</i> |

* Consuming raw or undercooked meat, seafood, shellfish, or eggs may pose an increased risk of foodborne illness.

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross contamination could occur and we are unable to guarantee that any item is completely free of gluten.

V - vegetarian VG - vegan GF - gluten-free

VR - vegetarian by request VGR - vegan by request GFR - gluten-free by request

Substitute gluten-free bun or bread +\$3.00

SIGNATURE COCKTAILS

| | | |
|---------------------------------------|---|----|
| Emery Rum Punch | Bacardi Limon & Kraken Spiced Rums, house-made lemon sherbet syrup, pineapple juice, house fresh grenadine | 13 |
| Clyborne's Peach Old Fashioned | Old Forester bourbon infused with ginger peach tea, fresh ginger syrup, peach purée, Luxardo cherry | 14 |
| The TAHONA | Patrón Estate Release Silver tequila, fresh cucumber, house-made ginger syrup, freshly squeezed lemon, lime | 14 |
| Elderflower & Pear | Absolut Pears vodka, St. Germain Elderflower, fresh lemon juice, simple syrup | 13 |
| Rye & Ginger | Bulleit Rye whiskey, fresh squeezed grapefruit & lemon juices, housemade ginger syrup | 13 |
| Grapefruit & Basil | Ketel One vodka, fresh squeezed grapefruit juice, fresh basil, simple syrup | 13 |
| Lemon Meringue | Caravella Limoncello, fresh lemon juice, simple syrup, heavy cream, candied lemon | 13 |



WINE BY THE GLASS

Sparkling

| | | |
|--|-------|----|
| Prosecco , Lamberti, <i>Italy</i> | 187ml | 9 |
| Brut , Chandon, <i>California</i> | 187ml | 12 |

Rosé

| | |
|---|-----|
| Campuget Tradition, <i>Costières de Nimes, France</i> | 8.5 |
|---|-----|

Whites

| | |
|---|----|
| Riesling , Chateau Ste. Michelle, <i>Columbia Valley, WA</i> | 8 |
| Pinot Grigio , Lunardi, <i>delle Venezie, Italy</i> | 8 |
| Sauvignon Blanc , Villa Maria, <i>Marlborough, NZ</i> | 11 |
| White Blend , Evolution Lucky #9, <i>Oregon</i> | 9 |
| Chenin Blanc/Viognier , Pine Ridge, <i>California</i> | 9 |
| Chardonnay , Wente Morning Fog, <i>Livermore Valley, CA</i> | 10 |
| Chardonnay , Chateau Ste. Michelle, <i>Indian Wells, Columbia Valley, WA</i> | 13 |

Reds

| | |
|---|----|
| Pinot Noir , Storypoint, <i>California</i> | 9 |
| Pinot Noir , Resplendent by Erath Vineyards, <i>Oregon</i> | 12 |
| Malbec , Trivento Reserve, <i>Mendoza, Argentina</i> | 9 |
| Red Blend (GSM) , d'Arenberg Stump Jump, <i>Australia</i> | 11 |
| Bordeaux , Chartron La Fleur, <i>Bordeaux, France</i> | 12 |
| Cabernet Sauvignon , Chaising Rain, <i>Red Mountain, WA</i> | 11 |
| Cabernet Sauvignon , Quilt, <i>Napa Valley</i> | 16 |
| Cabernet Sauvignon , Post & Beam by Far Niente, <i>Napa Valley</i> | 20 |

After Dinner

| | |
|--|----|
| Port , Taylor Fladgate Ruby, <i>2oz. pour</i> | 8 |
| Port , Dow's 10 year Tawny, <i>2oz. pour</i> | 12 |



BEER

Draught

| | 16oz | 20oz |
|---|------|------|
| 20,000 Leagues Lager <i>exclusively for Emery by Fretboard Brewing Co.</i> | 6.50 | 7.75 |
| Madtree Happy Amber Ale | 7.00 | 8.25 |
| Fifty West Doom Pedal White Ale | 7.00 | 8.25 |
| HighGrain Monarch IPA | 7.00 | 8.25 |
| Rhinegeist Truth IPA | 7.00 | 8.25 |
| Bud Light | 5.00 | 6.25 |

Bottles & Cans

| | |
|---|------|
| Budweiser | 4.00 |
| Miller Lite | 4.00 |
| Stella Artois | 4.75 |
| Corona | 4.75 |
| Michelob Ultra | 4.75 |
| Glutenberg's Blonde <i>GF</i> | 5.50 |
| Athletic Brewing Co. Upside Dawn <i>non-alcoholic</i> | 4.50 |



LOOKING GLASS HOSPITALITY

We have a collection of distinctive, chef-driven restaurants ranging from casual to contemporary cuisine. While each concept is unique to it's neighborhood, they all share the same commitment to scratch-made cooking and genuine hospitality.

Our guests' comfort and satisfaction are our greatest goals, and we delight in making ordinary meals special and special occasions even more memorable.

