

The EBENEZER

Food Menu

Charcuterie Board \$32

Chef's Choice of Regional Cheeses and Meats, Grapes, Seasonal Fruit Preserves, Candied Pecans, Chef's Choice of Crackers.

Ahi Tuna Crisps \$16

Crispy Wontons Topped with Ahi Tuna, Arugula, Jalapeños with Avocado and a Signature Soy Glaze.

Roasted Brussels Sprouts \$14

Tossed in Truffle Oil and a Blend of Seasonings, Chickpeas, Onions, Cranberries, Goat Cheese. Topped with Fresh Strawberries.

Wings \$15

Glazed in your choice of Whiskey Maple, Touch O' Heat, or K.C. Gold.

Pesto Flatbread \$12

Pesto, Italian Cheese Blend, Wild Mushrooms with Balsamic Glaze Drizzle.

Margarita Flatbread \$12

Fresh Tomatoes, Basil, Mozzarella with a Truffle Oil drizzle and Topped with Salt and Pepper.

Brisket Sliders \$12

Brisket, Tomato, Arugula with Ebby Sauce.

Crispy Cauliflower \$12

Breaded Cauliflower Topped With a Creamy Mushroom and Leek Sauce.

Lamb Shank \$35

Saffron/Mushroom Risotto, Rosemary Mint Sauce.

Spinach Artichoke Dip \$10

Served with Crispy Wontons.

Shrimp Cocktail \$22

5 Piece Southern Boiled Shrimp Served with a Mustard Crème and Cocktail Sauce.

Parmesan Truffle Fries \$7

Shaved Parmesan and White Truffle Oil. Served with Garlic Aioli.

Truffle Mac & Cheese Bites \$10

Stuffed with Elbow Pasta, Bacon, Gouda Cheese. Paired with a Roasted Red Pepper Coulis.

Carnivore Flatbread \$14

Roasted Red Pepper Coulis, Local Pepperoni, Sausage, Italian Cheese Blend and a Blend of Seasonings.

Shrimp Scampi \$18

Served with a Toasted Garlic & Herb Flatbread.

Ahi Tuna Sliders \$12

Seasoned & Seared Ahi Tuna, Garlic Aioli, Kale Slaw with Avocado and a Signature Soy Glaze on a Toasted Brioche Bun.

Stuffed Salmon \$25

Breaded Chilean Atlantic Salmon, Stuffed with a Seasoned Wild Rice. Paired with a Spicy Apricot Puree.

Filet Mignon \$45

8oz Center Cut, Sliced, Prepared Medium-Rare to Medium, Served With Zip Sauce.

Desserts

Cheesecake \$10

House-Made Graham Cracker Crust, Vanilla Cheesecake Topped With Mix Berry Preserves or Chocolate.

Chocolate Lava Cake \$10

Dark Chocolate Cake Filled With Melted Dark Chocolate Truffle With Fresh Berries.

Dessert Cocktails

P.P.C \$16

Peanut Butter Whiskey, Cream, Vanilla Infused Caramel Syrup.

Boozy & Bougie \$16

Plantation 5 Year Rum, Luxardo, Chambord, Bailey's Irish Cream.

NOLA Dreamsicle \$16

Hennessy V.S., Clement Creole Shrub, Bailey's Irish Cream.

THE DUDE \$15

Tito's Vodka, Kahlua, Cream, Vanilla Infused Caramel Syrup.