

# The EBENEZER

## Food Menu

### Charcuterie Board \$34

*Chef's Choice of Regional Cheeses and Meats, Seasonal Fruit Preserves, Chef's Accompaniment.*

### Smoked Salmon Platter \$19

*Crostini, Capers, Pickled Onions, Dill, Creme Fraiche.*

### Filet Tips \$22

*Mushrooms, Onions, Zip Sauce Crostini.*

### Ahi Tuna Crisps \$16

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

### Duck Tacos \$20

*Flour Tortillas, Duck Confit, Kale Coleslaw, Dried Cranberries, Citrus Vinaigrette.*

### Connecticut Lobster Roll \$25

*Brioche, Arugula, Pickled Onion.*

### Brussel Sprout Flatbread \$16

*Calabrese Peppers, Citrus Confit.*

### Hummus Flight \$17

*Beet Hummus, Truffled Nashville Hot Hummus, Edamame Hummus, Served With Flatbread, Cucumbers, Carrot Sticks*

### Pork Wings \$19

*Dry Rubbed, House Sauce.*

### Wagyu Sliders \$22

*Aged Cheddar, Pickles, House Sauce, Crispy Onion Straws.*

### Parmesan Truffle Fries \$12

*Roasted Garlic Aioli.*

### Lamb Tacos \$19

*Shredded Lamb, Tahini Garlic Sauce, Roasted Tomatoes, Mint.*

### Short Rib Flatbread \$19

*Mushrooms, Onions, Peppers Horseradish Mustard Creme.*

### "Wilbur" Flatbread \$19

*Prosciutto, Pepperoni, Sausage, Pickled Pepper.*

## 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.*