

JEREE

RESTAURANT AT **EmKo**

Appetizers

- v. **Herb French Fries.** parsley, tarragon, rosemary, chopped garlic 7
- Tostones.** shredded chicken, hogao, avocado 8
- v. **Flat Bread.** arugula, caramelized onions, mozzarella, tomato sauce 10
- add to flatbread*
- pesto sauce, ham, bacon, chicken 2 / **topping**

Soups

- v. **Golden Beet Soup.** crème fraiche, apple, rye 12
- Chicken Soup.** mirepoix, pasta 9

Salads

- v. **Market Salad.** beets, tomatoes, celery, red onion, carrot, cucumber, honey mustard vinaigrette 14
- v. **Niçoise Salad.** haricot verts, tomatoes, olives, potato, egg, summer dill dressing 15
- v. **Cobb Salad.** avocado, tomato, blue cheese, egg, nueske's bacon, chives, endive, avocado citrus dressing 12
- v. **Apple & Brussels Sprouts.** green apples, caramelized brussels sprouts, apple cider vinaigrette 14
- add to any salad*
- grilled or buttermilk fried chicken 4
- grilled or fried shrimp 3.50 ea.
- grilled fish of the day 7
- wagyu flat iron steak 11

Sandwiches

- v. **Cauliflower Melt.** cauliflower, pear, havarti, honey mustard, lavosh cracker 12
- v. **Seasonal Grilled Veggie Wrap.** hummus, pickled daikon raddish, lettuce 13
- Cubano.** pork belly, smoked ham, swiss cheese, jalapeño aioli & fresh jalapeño 15
- Chicken Pillard.** roasted garlic aioli, roasted peppers, provolone, arugula 14
- Slider Trio.** chef's craft on brioche bun, pickless, lettuce, sautéed onions, choice of cheese 16

Craft Plates

- Pan-Seared Fish.** garden vegetables, lemon butter sauce 21
- v. **Root Vegetable & Sweet Potato Hash.** parsnip puree, leek, maple 15
- add fried egg* 2

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Wines

by the glass

sparkling.

^{'13} **raventos i blanc "l'hereu"**.^{SP} xare-lo, parallelada, macabeo 12

^{'13} **raventos i blanc "de nit" rose**.^{SP} xare-lo, parallelada, macabeo, monastrell 15

white.

^{'14} **ch. l'oiseliniere "la ramee"**.^{FR} melon de bourgogne 8

^{'14} **il tasso**.^{IT} pinot grigio 9

^{'14} **malvira**.^{FR} arneis 10

^{'14} **comtes de st. martin**.^{FR} chardonnay 12

^{'13} **bouchard finlayson**.^{SA} blanc de mer, white blend 11

^{'14} **von winning "winnings"**.^{GR} riesling 13

red.

^{'13} **delaforce "colheita"**.^{PT} red blend 8

^{'13} **allamand "valle de uco"**.^{AR} malbec 9

^{'13} **moccagatta barbera d'alba**.^{IT} 11

^{'14} **rickshaw**.^{US} pinot noir 13

^{'09} **chateau pintey**.^{FR} cabernet sauvignon, merlot 12

^{'13} **elderton "e series"**.^{AU} cabernet sauvignon, shiraz 15

rose.

^{'15} **chateau saint-maur "petite saint-maur"**.^{FR} grenache, syrah, cinsault 10

Beers

NL **amstel light**.^{3.5%} light lager 6

NY **brooklyn brown ale**.^{5.6%} american brown ale 6

CA **anchor steam beer**.^{4.9%} california steam beer 7

IR **guinness extra stout**.^{6%} irish dry stout 7

MA **harpoon "UFO"**.^{4.8%} american white ale 7

NL **grolsch premium lager**.^{5%} euro pale lager 7

Cocktails

sienna. {serious, booze, bittersweet, rocks} rye, cognac, china-china, vermouth 14

blanc. {subtle, exotic, milky, rocks} sake, coconut, star anise, chili 15

harlequin. {sparkling, fresh, herbaceous, rocks} fino sherry, citrus, basil 13

indigo. {smooth, sweet, floral, up} gin, lime-watermelon shrub, butterfly pea tea, lychee 12

canary. {tart, invigorating, perky, up} tequila, passion fruit, yuzu, sour rim 15

crimson. {spicy, smoky, well rounded, up} mezcal, ancho chili, pineapple, lemon 14

celadon. {fruity, cool, bubbly, rocks} vodka, pineapple, ginger, cucumber 12