



9122421100

<http://www.rushhdelivery.co>

Ember

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

ALLERGEN

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

Farm to Fire!

WEEKEND MENU

Call us to inquire about our weekend specials!

STARTERS & SALADS

BEET SALAD	\$19.20
greens, roasted beets, plum spread, RRP, onion, dried apricots, almonds, peppered chevre, strawberry honey basil vinaigrette	
THE GREEK	\$15.60
israeli couscous, sundried tomatoes, red onion, feta, cucumber, basil, greens, olives, vinaigrette, balsamic drizzle	
LAMB	\$21.60
cast iron seared lamb "lollipops", carrot puree, cumin scented rice blackberry gastrique, spiced pistachios	
ROASTED ROOTS	\$16.80
acorn squash, sweet potatoes, red onion, beets, eggplant, maple pecan butter, feta, micros	
CAESAR	
grilled hearts of romaine lettuce, croutons, parmesan reggiano, creamy caesar dressing	
CRISPY	\$16.80
crispy brussels sprouts, chevre, sunflower seeds, bacon, herbs,	

PANE FUOCO [FIRE BREAD] wood fired pizzas! GLUTEN FREE CAULIFLOWER CRUST AVAILABLE UPON REQUEST, \$4.00

BEA'S MARGHERITA	\$18.00
charred tomato sauce, house mozzarella, parmesan, basil	
GREEN	\$19.20
house mozzarella, parmesan, evoo & lemon-dressed greens, more parmesan	
MEATZILLA	\$22.20
pepperoni, bacon, ga smoked sausage, charred tomato sauce, mozzarella, parmesan	
THE BOAR	\$22.20
boursin cream, pulled pork, bacon, cherry tomatoes, sherried onions, gouda, house herbs	
HELLENIC YARDBIRD	\$22.20
pesto, feta, roasted chicken, sundried tomatoes, artichoke hearts, balsamic reduction	
GRANCHIO	\$22.20
black garlic oil, lump & claw crab, red peppers, celery, carrots & red onion, parmesan, arugula, remoulade	

MAIN

STEAK	\$58.80
cast iron seared 14oz. chairman's reserve strip, roasted potatoes & local mushrooms, blue cheese crumbles. jus; Please specify how you would like your steak cooked	
SHRIMP	\$49.20
wild ga shrimp, cumin rice, ginger coconut curry broth, roasted baby carrots & zucchini, scallions, micros	
SHORT RIB	\$51.60
cabernet braised boneless beef short rib, whipped potatoes, roasted baby carrots, brussels sprouts, jus	
FISH	\$51.60
seared (local) fish, fontina grits, asparagus, carrots, creamed greens, fennel butter, pepper thyme honey	
PORK	\$52.80
14oz. GRF pork chop, maple bourbon glaze, sweet potato & apple hash, sauteed greens, bacon balsamic compote	

SWEET

EULA MAE	\$11.40
sour cream pound cake, powdered sugar, whipped cream, fresh berries	
ICEBOX CAKE	\$11.40
mascarpone, whipped cream, chocolate chip cookies, kahlua, chocolate moon dust	
PIE	\$11.40
graham cracker crust, peanut butter cream cheese filling, whipped cream, crushed pretzels, chocolate drizzle	
LEMON POSSET	\$11.40
lemon, sugar, whipped cream, fresh berries, mint	
DECADENCE	\$11.40
lemon curd, sweet biscuit, lemon drizzle, fresh drizzle, powered sugar milk	
CAKE	\$12.00
chocolate cake, chocolate icing. maraschino cherries, vanilla ice cream	

OUR menu is up to date with our most current menu offerings, but please know that prices & availability are subject to change.

We proudly work with anson mills, backyard garden, blu-witt farm, city market, g & r farms, georgia peach stand, grassroots farm, poteet seafood, rancho gordo,

southern brothers farm, southern river farms, turnip

<i>lemon honey vinaigrette</i>	
HOGS IN QUILTS	\$18.00
<i>seasoned GRF sausage, puff pastry wrap, new realm beer cheese, dijon mustard</i>	
SCAMPI	\$19.20
<i>wild Georgia shrimp, garlic, shallots, capers, lemon, wine, butter, herbs, parmesan</i>	
EGGROLL	\$16.80
<i>grassroots farms pork, hoisin, crispy wonton skin, cabbage slaw, chili soy sauce</i>	
CHICHARRONES	\$13.20
<i>hot pork skins, sea salt, limes, sriracha aioli, jalapeno vinegar, herbs</i>	
OLIVES	\$15.60
<i>oven-roasted red & black cerignola & green castelvetrano olives, rosemary, evoo</i>	
MAC 'N CHEESE	\$15.60
<i>pasta shells, pimento cheese, cream, bacon, bread crumbs, parmesan</i>	
MEATBALLS	\$16.80
<i>ground beef, garlic, onions, peppers, tomato sauce, gouda, basil.</i>	
BRIE	\$16.80
<i>oven-fired brie, house-baked bread, house-made jam</i>	
BOILED PEANUTS	\$8.40
<i>cajun/coca-cola boiled</i>	

**greens country market,
brothers in farms, green
way gardens!**

WARNING:

***As required by the state of Georgia, we
provide this information: The
consumption of raw or undercooked
foods such as meat, fish and egg,
which may contain harmful bacteria,
can cause serious illness or death.***

Consumer Advisory:

***Some items contain peanuts or allergic
ingredients. If you are allergic to some
types of food, please ask server before
ordering the food menu.***