

# evening fare

## light fare

### field greens (vg,gf)

seasonal side salad 6.5

### french onion soup

flavorful onion soup topped with melted Gruyere cheese and ciabatta 9

## to start

### spinach dip (v)

warm creamy dip prepared with chopped spinach, artichoke, cream cheese, garlic, bruschetta, house bagel chips 10.5

### gochujang chicken tenders

spicy korean sauce, crispy chicken, sesame seeds, scallion, avocado ranch 12

### chicken + avocado flatbread

crispy flatbread topped with grilled chicken, cheddar, avocado, red onion, roma tomato, roasted red pepper aioli 15.5

### edamame (vg,gf)

steamed bean pod, sea salt 6.5

### charcuterie board

cured italian meats, gourmet cheese, fresh fruit, nuts, crostini 16

### roast tomatoes + burrata (v)

house roasted tomatoes, extra virgin olive oil, sea salt, creamy burrata with toasted ciabatta 12.5

### waffle fry trio (gf)

three styles of fries and dips to accompany 14.5

### bruschetta flatbread (v)

crispy flatbread topped with house marinated tomato bruschetta, mozzarella, extra virgin olive oil, sea salt, fresh basil, balsamic reduction 15.5

### habenero chicken tacos

sweet habenero glazed chicken, bacon, avocado ranch, cucumbers, scallion, fried won ton shells 15.5

### shrimp + guacamole bites

asian marinated shrimp, fresh avocado, sea salt, lime juice, goat cheese, house made bagel chips 13.5

### smoked salmon nachos

crispy wonton chips, chive cream cheese, smoked salmon, cucumber, black sesame seeds 16.5

## mains

sandwiches are served with a choice of field greens, salted waffle fries or sweet potato waffle fries. gluten free bread available

### embassy burger

our burger served on a brioche roll topped with thick cut bacon, cheddar cheese, maple bacon aioli, leaf lettuce and roma tomato 18

### pesto caprese burger

our burger cooked in olive oil and fresh garlic, topped with burrata cheese, bruschetta, pesto aioli, balsamic reduction on toasted ciabatta 18

### gouda + chicken sandwich

house marinated chicken breast, gouda cheese, caramelized onions, roasted red pepper aioli, lemon arugula served on toasted ciabatta 19

### tomato + basil pasta (v)

fresh fettucine sautéed with basil pesto, roma tomato, grated parmesan, fresh basil, bruschetta 16.5  
add chicken 6, add shrimp 8

### steak au poivre (gf)

seared ny strip steak thinly sliced and served over a whiskey cream sauce with herb roasted potatoes and field greens 32

### seared salmon (gf)

spinach artichoke stuffed filet, herb roasted potatoes, sautéed garlic spinach 26

### spinach + goat cheese salad (gf)

baby spinach, roasted tomatoes, red onion, crumbled goat cheese, bacon, candied walnuts, lemon vinaigrette 13.5  
add chicken 6, add shrimp 8

### green goddess salad (vg)

field greens, baby spinach, edamame, avocado, cucumber, pistachios, green goddess dressing 12.5  
add chicken 6, add shrimp 8

### strawberry crunch salad (v)

arugula, field greens, sliced strawberries, avocado, candied walnuts, crumbled goat cheese, blueberry vinaigrette 13.5  
add chicken 6, add shrimp 8

## to finish

### chocolate bread pudding (v)

house baked croissants, vanilla custard, orange zest, chocolate sauce drizzle 7  
a-la-mode 3

### fried bananas (v)

sliced banana, confectioners sugar, caramel 8  
a-la-mode 3

### sorbetto (vg,gf)

raspberry sorbet, fresh mint leaves, fruit garnish 8.5

### creme brulee cheesecake (v)

vanilla bean cheesecake, caramelized sugar topping, strawberries, whipped cream 11  
a-la-mode 3

*The*  
**Embassy**