



**LOCALLY SOURCED
& PROCURED**



EMBERS
SMOKEHOUSE AND TAP



**FOUNDED IN
CHALFONT, PENNA.**

THANK YOU FOR JOINING US AT THE EMBERS TABLE

START WITH APPETIZERS

TRASH CAN TATER TOTS • 13

thick cut bacon. sweet corn. fresh tomatoes. 3 cheese blend. beer cheese. scallions.

ARMADILLO EGGS • 13

cheddar stuffed jalapeno. sausage encased. smokey sweet bbq. bacon wrapped.

THE 3 POINTER • 11

pepper jack wedges. homemade tomato jam. ranch sour cream.

PYP POUTINE • 12

beer cheese. wisconsin cheddar. scallion.

pick a protein: pulled chicken. carolina pulled pork. s&p brisket.
select a sauce: see reverse.

SINFULLY DELICIOUS • 9

deviled eggs. smoked sriracha bacon. homemade tomato jam.

IT'S A GOUDA DIP • 13

baked gouda. caramelized onions. cream cheese. soft pretzel nubs. smoked sausage. honey crisp apples.

SMOKED WINGS • 14

dry rubbed. **select a sauce:** see reverse - served on the side.

KICKIN' CALAMARI • 12

southern fried. spicy smokey sweet peppers. corn meal dusted. honey chili lime aioli.

THE KERNEL • 10

grilled sweet corn. queso fresca. cilantro garlic aioli. ancho chili dry rub.

NOT FROM BRUSSELS • 12

brussels sprouts. house smoked bacon. sundried currants.
choice of: citrus vinaigrette. smoked bacon. sundried currants. thai chili. sesame seeds. roasted peanuts.

RELISH THE ZEST • 14

trio of house made pickles: bread and butter. garlic dill. habanero. accompanied with pepper jack and v.w. cheddar. house made chips.

BRISKET BURNT ENDS • MP

while they last...

SALADS & SOUPS

ORCHARD • 15

honey crisp apples. sundried cranberries. candied walnuts. goat cheese. spring mix. bacon balsamic dressing.

STETSON • 15

pulled chicken. fresh sweet corn. toasted pumpkin seeds. sundried currants. fresh tomato. cous cous. field greens. green goddess vinaigrette.

THE 237 • 13

hard boiled eggs. house smoked bacon. vermont white cheddar. grape tomatoes. cornbread croutons. field greens. garlic herb ranch.

THE FLEX • 16

fried brussels. quinoa. crispy chickpeas. red onion marmalade. sharp provolone. lemon garlic parmesan dressing. spring greens. cornbread croutons.

add protein: pulled chicken +3.
smokehouse chicken salad +4. brisket +5.
carolina pulled pork +4. salmon +6.

TODAY'S CHILI • 7

loaded +2

SOUP OF THE DAY • 7



ASK ABOUT VEGETARIAN & GLUTEN-FREE OPTIONS

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES

SERVED WITH HOMEMADE BBQ POTATO CHIPS. HANDCUT FRIES +2.

A CUT ABOVE • 16

s&p brisket. beer cheese. crispy fried onions. caramelized onions. a-1 aioli.

SOUTHERN FRIED CHICKEN • 16

butter milk chicken thigh. red onion marmalade. 3 cheese blend. shredded lettuce. ripe tomato. garden herb ranch.
option: traditional or nashville hot dipped.

TWO - POINT OHHH BURGER • 16

thick cut sriracha bacon. panko dill pickle. fried egg. 3 cheese blend. lettuce. tomato. garlic herb roasted pepper aioli.

THE OG • 15

carolina pulled pork. granny apple slaw. gouda. smokey sweet bbq.

3 X 3 GRILLED CHEESE • 16

pork belly. carolina pulled pork. house smoked bacon. 3 cheese blend. panko fried tomato. toasted brioche. tomato bisque.

FLAVOR LINK • 15

grilled smoked sausage. sharp provolone. fire roasted triple peppers and onions. smoked tomato aioli.



TAKE YOUR FAVORITE
EMBERS SAUCE HOME.



GIFT CARDS ARE AVAILALE
FOR ALL OCCASIONS.



ASK ABOUT OUR CURRENT
TAKEOUT BEER SELECTION.

ENTREES

WARM HUG • 17

house mac and cheese. crumbled bacon. bbq potato chips.
add protein: pulled chicken. carolina pulled pork. s&p brisket +3.

PRIME GRADE A • 24

grilled prime pork chop. apple bourbon glaze. smashed sweet potato.

THE GOBBET • 18

smokehouse meatloaf. cheddar corn mash. crispy fried onions.

BRISKET TOT PIE • 21

shaved texas brisket. fire roasted peppers and onions. sweet corn.
tater tots. french onion gravy. baked with 3 cheese.

ASIAN BBQ SALMON • 21

soy ginger bbq. house brussels. smashed sweet potato.

"OUR" CHICKEN AND WAFFLES • 18

southern fried boneless chicken thighs. buttermilk belgian waffle.
warm smoked bacon maple syrup.

BAD TO THE BONE • 20 (1/2 RACK) • 27 (FULL RACK)

low and slow smoked st. louis ribs. granny apple slaw. cornbread.

EMBERS TABLE

INCLUDES CORNBREAD AND ALL SAUCES.

-1-

CHOOSE A SIZE

MINI

MIGHTY

MACKED

ONE
PROTEIN
17

TWO
PROTEINS
19

THREE
PROTEINS
21

-2-

PICK YOUR PROTEIN

S&P BRISKET +3

CAROLINA PULLED PORK

PORK BELLY

DRY RUBBED PULLED CHICKEN

ST. LOUIS RIBS +3

-3-

SELECT A SIDE

TAKE A
LOOK
BELOW!

EMBERS FEAST

includes all proteins. all sauces. four sides. cornbread.
128 serves four. 29 for each additional guest.



SIDES

Baked Beans • Mac and Cheese • Side Salad
Handcut Fries • Sweet Corn Spoon Bread
Bacon Green Bean Salad • Cornbread
Smashed Sweet Potato • BBQ Potato Chips
Granny Apple Slaw • Tater Tots

\$4 EACH

SAUCE

Alabama White: creamy. tangy. slightly spicy.
Smokey Sweet: classic bbq.
Honey Heat: eastern north carolina. 12 spice fusion.
Whiskey Frank: rich whiskey. dark molasses. lil' kick.

KIDS MENU

FOR THOSE UNDER 10

GRILLED CHEESE W/ BBQ CHIPS • 8

MAC AND CHEESE • 7

POPCORN CHICKEN W/ FRIES • 8

CLASSIC BURGER OR CHEESEBURGER W/ FRIES • 8

OUR STORY

With a combined restaurant work experience of nearly 70 years, co-owners Chef Scott Borghi and Alisha Riexinger have spent over a decade working side-by-side as a powerhouse team. With the opening of Embers in 2021, they have brought chef-driven barbeque, refreshing craft brews and exceptional service to the Chalfont community.

To Scott and Alisha it's much more than that. It's about family. The family they have and the family they have created within staff and their loyal customers. It's more than a restaurant. It's a home filled with smiles, laughter and love. They are so proud of Embers and look forward to its growth and the adventures that lie ahead.

BE SURE TO ASK
ABOUT OUR...

CRAFT
BEERS

HOMEMADE
DESSERTS

HOUSE
COCKTAILS