

VEGETARIAN MENU

STARTERS

EMMETT'S BAKED PRETZEL TWISTS 10
Horseradish Cheese, Whole Grain Honey Mustard

POTATO SKINS 10
Cheddar, Bacon, Tomato, Sour Cream, Chives

TOSTADA 10
Corn & Black Bean Salsa, Spicy Chihuahua,
Chipotle Ranch

ARTICHOKE & SPINACH DIP 10
Crispy Pitas

CHEESE QUESADILLA 10
Chipotle Ranch Drizzle, Guacamole, Pico De Gallo

EMMETT'S NACHOS 11
Pico De Gallo, Guacamole, Sour Cream, Chives

SALADS

COBB SALAD 12
Egg, Bleu Cheese, Corn, Tomato, Red Onion,
Avocado, Choice of Dressing

SOUTHWEST SALAD 12
Black Beans, Corn, Tomato, Red Onion, Avocado,
Tortilla Strips, Jalapeno Chihuahua Cheese,
Cilantro-Lime Dressing

RASPBERRY WALNUT SALAD 13
Cranberries, Bleu Cheese, Pear,
Raspberry Vinaigrette

ROASTED BEET SALAD 13
Arugula, Marcona Almonds, Honey Crisp Apple,
Bleu Cheese, Honey-White Balsamic Vinaigrette

CAESAR SALAD 12
Romaine, Parmesan, Croutons

SHAVED BRUSSELS SPROUTS SALAD 12
Arugula, Toasted Walnuts, Shaved Parmesan,
Raisins, Lemon-Tarragon Vinaigrette

DRESSING OPTIONS

Ranch, Creamy Bleu Cheese, Honey Mustard,
1,000 Island, Caesar, Vinegar & Oil, Italian Vinaigrette,
Cilantro-Lime Vinaigrette, Lemon-Tarragon Vinaigrette,
Chipotle Ranch, Honey-White Balsamic Vinaigrette,
Raspberry Vinaigrette

SANDWICHES & BURGERS

**CHOICE OF SIDES INCLUDE: FRIES, POTATO CHIPS
SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT
SUBSTITUTE TRUFFLE FRIES 2.5 ADD SIDE SALAD 3.5**

TAVERN TACOS 12
Roasted Vegetables, Napa Cabbage, Pico De Gallo,
Chipotle Ranch

BEYOND THE BURGER 15.5
100% Plant Based Patty, Arugula, Tomato, Avocado,
Roasted Garlic Aioli, Brioche Bun

ENTREES

PASTA PRIMAVERA 14
Broccolini, Tomato, Onion, Red Pepper,
Marinara, Angel Hair Pasta

RIGATONI MOZZARELLA 15
Fresh Mozzarella, Basil, Diced Tomato Cream Sauce

PORTOBELLO MUSHROOM RAVIOLI 16
Roma Tomato and Pepper Ragout, Fennel, Crispy Capers,
Shaved Parmesan, Crispy Basil



EMMETT'S PROMISE

We take pride in our commitment to our customers and to our environment. We work hard with our purveyors to select ingredients that are sustainable. We use no trans-fat oils, local produce when in season and we also utilize sustainable practices in our breweries by donating our spent grain to local farmers as a food source for livestock.