

BEGINNING - FOR THE TABLE

SERVED WITH FRESHLY BAKED BREAD BASKET or VEGGIES

OLIVIER

Peas, green beans, carrot, mayo, potato, mustard
G*, E, S*, V

AJVAR

Traditional roasted pepper, garlic, and eggplant spread
G*, E*, S*, VG

BEETS TZATZIKI

Refreshing beet yogurt dip with garlic and dill
D, G*, E*, S* V

MARINATED OLIVES

Mixed olives, white and black sesame seeds, garlic, freso peppers, red onions
S, VG

WHITE BEAN HUMMUS

Cannellini beans garnished with pickled jalapeno
G*, E*, S*, VG

HOUSE MADE PICKLES

“Turšija” pickled cauliflower, onions, red pepper, and carrot with turmeric
VG

THE ambar EXPERIENCE

\$38 PER PERSON

Unlimited Food - 2 hours - entire table participation

add unlimited drinks

CLASSIC DRINK PACKAGE + \$15

Mimosas, Bloody Mary, & Sangria

PREMIUM DRINK PACKAGE + \$25

Classic Pakage + Cocktails, Wine & Beer

SOUPS & SALADS

VEAL SOUP

“Teleća čorba”, tender veal meat, a medley of root vegetables & crème fraiche
D*, G

TOMATO SOUP

Blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto
D*, N*, VG*

BALKAN SALAD

“Šopska salata”, pepper, onion, cucumber, cherry tomatoes, feta, sherry vinaigrette
D*, VG*

AMBAR CAESAR

Baby romaine hearts, Hungarian dressing, croutons, shaved parmigiano
D*, G*, E*, SF*, VG*

EGGS

SALMON BENEDICT *

Smoked salmon, lemon, arbol hollandaise, poached egg
D*, G*, E*

PULLED PORK BENEDICT *

Slow cooked pork, ajvar, hollandaise, poached egg
D*, G*, E*

SHAKSHUKA SCRAMBLE

“Sataraš”, Stewed tomatoes, peppers, and onions, with scrambled egg, and whipped feta
D*, E*, VG*

MEDITERRANEAN OMELETTE

Whipped egg, peppers, onions, mushrooms, spinach, tomatoes, olives, and whipped feta
D*, E, V

SLIDERS

MINI BURGER*

House ground beef, bacon, cheese, lettuce, smoked mayo,
D*, G*, SF*, E*, S*

FRIED CHICKEN*

Almond crusted, apple-wasabi coleslaw, pickled freso and onions
D, G, N

CRISPY CHEESE

Crispy mozzarella, remoulade, pickles
D, G, E, V

BREAKFAST SAUSAGE*

Pork sausage, Ambar mustard, red cabbage slaw, and cheese
D*, G*, E*

OVEN BAKED

CHEESE PIE

“Sirnica” traditional dish made of layered cheese and phyllo dough
D, G, E, V

SUJUK FLATBREAD

Sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano
D, G

MEAT PIE

“Pita sa mesom” seasoned beef, leeks, layered phyllo dough
D, G, E

WHITE FLATBREAD

Feta and mozzarella cheese. Fresh arugula salad, lightly dressed with truffle & olive oil
D, G, V

PROTEINS

SLOW COOKED PORK

Slow coked pork shoulder, served atop mashed potatoes, with cabbage slaw
D*

BEEF GOULASH

5 hour braised with red wine reduction, served over grits
D

SHRIMP & GRITS

Buttery grits, cheddar-mozzarella blend, tomato caper sauce
D, SF

BALKAN KEBAB*

“Ćevapi” house-ground beef kebabs, traditionally prepared and served on spicy feta
D*

HANGER STEAK*

Served medium-well, mustard-marinated, chimichurri,

APPLEWOOD SMOKED BACON

Crispy North Country applewood smoked bacon

SIDES

MUSHROOM PILAV

Cremini mushrooms, risotto rice, root vegetables
VG

POTATO HASH

Crispy potato cubes, sweet caramelized onions, roasted red peppers, smoky guajillo chile
VG

SCRAMBLED EGGS

Pasteurized, cage free, scrambled eggs
E, V

CREAMY GRITS

Rich, buttery, cheesy grits
D, V

MAC & CHEESE

Baked, elbow pasta, creamy cheese sauce, crispy bacon breadcrumbs
D, G, V*

SWEETS

FRUIT GRANOLA

Seasonal fresh fruit, blueberry yogurt, granola
D*, G*, N*, VG*

CARAMEL APPLE WAFFLE

Apple compote, caramel sauce, and whipped cream
D, G, E, V

STRAWBERRY WAFFLE

Fresh Strawberries, Nutella, whipped cream
D, G, E, N*, V

BAKLAVA WAFFLE

Pistachio, pecans, honey syrup, mascarpone
D, G, E, V

BALKAN DONUTS

“Uštipci”, powdered sugar dusted, with your choice of Nutella or jam,
D, G, N*, V

UNLIMITED DRINK PACKAGES

CLASSIC PACKAGE \$15

PREMIUM PACKAGE \$25

TRADITIONAL MIMOSA

Ambar Sparkling / Orange Juice

11

MANGO HIBISCUS MIMOSA

Ambar Sparkling / Mango Hibiscus Puree

11

PEACH LAVENDER MIMOSA

Ambar Sparkling / Peach Lavender Puree

11

RED SANGRIA

Ambar Red Wine / Bourbon / Lemon Juice Cinnamon Syrup / Apples

12

BLOODY MARY

Vodka / Tomato / Lemon Juice Horseradish / Worcerstershire Sauce

12

HOUSE COCKTAILS

MANGO LEMONADE

Vodka / Mango Puree / House Sour Mix

12

MARGARITA

Tequila / Lime / Agave / House Sour Mix

12

KIWI SMASH

Basil Infused Gin / Kiwi Puree Lemon Juice / Honey

12

AMBAR OLD FASHIONED

Plum Rakija / Bourbon / Plum Syrup / Bitters

13

RAIL MIXED DRINKS

Classic Favorites Made Your Way

10

HOUSE WINE & BEER

SPARKLING BRUT

Moldova / Ambar House

11

ROSÉ

Moldova / Ambar House

11

SAUVIGNON BLANC

Moldova / Ambar House

11

CABERNET SAUVIGNON

Moldova / Ambar House

11

YUENGLING

Pennsylvania / Bottled / Lager

8

Allergens = D: Dairy, G: Gluten, N: Nuts, SF: Shellfish, E: Eggs, S: Sesame
Dietary = V: Vegetarian, VG: Vegan

*allergens marked with an asterisk can be modified

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *OLIVES MAY HAVE PITS
AS A WAY TO OFFSET RISING COSTS ASSOCIATED WITH THE RESTAURANT, WE HAVE ADDED A 3.5% SURCHARGE TO ALL CHECKS.
THIS IS NOT TO REPLACE GRATUITY. YOU MAY REQUEST TO HAVE THIS TAKEN OFF YOUR CHECK, SHOULD YOU CHOOSE.
PARTIES OF 6 OR MORE WILL HAVE A 20% SERVICE CHARGE ADDED TO THEIR CHECK.
*PARTIES OF 13 OR MORE WILL HAVE A 22% SERVICE CHARGE ADDED TO THE CHECK.