



G R A T I T U D E

Appetizers

CRISPY FRIED CALAMARI Lemon Aioli, Marinara Sauce 12

BABY BACK RIBS Tender, Slow Cooked with House Barbeque Sauce 15

SOUTHERN FRIED CHICKEN Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce 14

CLASSIC BUTTERMILK BISCUITS (3) Garlic Honey Butter 7

CRISPY CHICKEN BISCUITS (2) Chili Maple Pepper Sauce 14

SHORT RIB OF BEEF BISCUITS (2) House Made Gravy 15

EMILY'S WILD WINGS Crispy Fried Wings tossed in Honey Pepper Sauce served with Blue Cheese 12

FISH TACO Flour Torillas, Cripsy Fried Talapia, Pico de Gallo, Shredded Lettuce, Avocado Ranch Dressing 12

CAJUN JUMBO FRIED SHRIMP Spicy Curry Remoulade 16

JUMBO LUMP CRAB CAKE Baby Arugula, Lemon Vinaigrette, 18

SHRIMP EMPANADA Coconut Curry, Peppers, Pico de Gallo 14

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Mac & Cheese

MAC and CHEESE 15
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

BACON MAC and CHEESE 17
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

SHORT RIB MAC and CHEESE 19
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

LOBSTER MAC and CHEESE 24 (real authentic lobster meat)
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

Emily's Favorite Cornbread 6
Corn infused with Honey Butter

Dinner Salads

BEEF AND ARUGULA SALAD Arugula, Granny Smith Apples, Roasted Beets, Goat Cheese, Candied Pecans, Creamy Balsamic Dressing 16

CAESAR SALAD Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Parmesan Cheese 12

BABY SPINACH SALAD, Autumn Pear, Pickled Red Onions, Pecan with Blue Cheese Crumbles, Vinaigrette 16

OUR FAMOUS SESAME CALAMARI SALAD
Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds 22

STEAK SALAD NICOISE Heirloom Tomatoes, Hard Boiled Eggs, Mesculine Greens, Red Onions, Sliced Steak, Red Wine Vinaigrette 24

SOUTHERN FRIED CHICKEN SALAD Seasonal Greens, Sweet Corn, Grape Tomatoes, Cheddar Cheese, Creamy Ranch Dressing 19

AVOCADO SALAD Baby Arugula, Avocado, Roma Tomatoes, Red Onions, Citrus Vinaigrette Dressing 17

add Chicken 5 * Salmon 8 * Shrimp 10 * Avocado 3

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Burgers & Sandwiches

All served with your choice of Cheddar, Swiss, Mozzarella 2
Avocado, Bacon, Fried Onion or Fried Egg 4

CHOCOLAT'S "BIG ASS" BURGER Choice Angus Beef, Crumbled Blue Cheese, Fried Egg, BBQ Sauce, Apple Wood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Onion Rings, Lettuce, Tomatoes on Brioche served with Steak Fries 27

CLASSIC DELUXE BURGER Choice Angus Beef, Lettuce, Red Onions, Pickles, on Brioche served with Steak Fries 16

CHOCOLAT BBQ BURGER Choice Angus Beef, BBQ Sauce, Onion Rings on Brioche served with Steak Fries 18

HOUSE MADE TURKEY BURGER Seared Ground Turkey on Brioche served with Steak Fries 16

SALMON BURGER Sriracha Aioli, Arugula, Tomato, Red Onion, Avocado on Brioche served with Steak Fries 20

SHRIMP QUESADILLA Melted Mozzarella, Vine Ripe Tomatoes, Basil with Pico de Gallo, Guacamole and Sour Cream 21

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Entrees

EMILY'S SWEET SOUTHERN FRIED CHICKEN with Braised Greens (Collard Greens and Kale) served with a choice of Smashed Sweet Potato or Mac & Cheese, Honey Cayenne Pepper Sauce 26

PAN ROASTED CHICKEN ½ Chicken Deboned, Smashed Potatoes, Sautéed Button Mushrooms 28

JERK CHICKEN ½ Chicken, Rice and Peas, Sweet Plantains 29

SPAGHETTI POMODORO (vegetarian) Thin Spaghetti, Fresh and Sun Dried Tomato, Basil Sauce 19 add Grilled Chicken 5 *
Salmon/ Shrimp 10

PENNE ALA VODKA Penne Pasta with Creamy Pink Vodka Sauce, Sweet Peas 19 * add Salmon/ Shrimp 10

OUR FAMOUS SLOW BRAISED BEEF SHORT RIBS Aged Cognac Reduction, Smashed Potatoes, Sautéed Spinach 32

BBQ BABY BACK RIBS Mac & Cheese and Cole Slaw 29

STEAK AND MAC & CHEESE Choice Angus N.Y Strip Steak, Mac & Cheese 29

NEW YORK STRIP STEAK (Choice Angus Beef)
Garlic Smashed Potatoes, Asparagus, Onion Rings, Herb Butter 34

GRILLED LOLLIPOP LAMB CHOPS (New Zealand) Smashed Potatoes, Sautéed Spinach, Mint Jelly 32

GRILLED SCOTTISH SALMON Sautéed Kale, Crispy Potato, Smashed Potatoes with Shrimp and Lobster Sauce 28

WILD FRESH RED SNAPPER FILLET Pan Roasted, Fresh Garlic Lemon Butter Sauce, Asparagus, Basmati Rice 30

SHRIMP & GRITS Charcoal Grilled Shrimp, Creamy Bacon Cheddar Grits Shrimp and Lobster Cream Sauce 32

JUMBO LUMP CRAB CAKES 2 Jumbo Lump Crab Cakes over Sautéed Baby Spinach, Fresh Arugula, Spicy Curry Remoulade 32

Sides

Bacon Cheddar Grits 8 * Steak Fries 8 * Sweet Plantains 7
* Sweet Potato Fries 9 ** Sautéed Spinach 8 *
Asparagus 9 * Smashed Potatoes 8 * Sautéed Kale 8 *
Bacon 7 * Collard Greens & Kale (with Smoked Turkey Wings) 8 *
Peas & Rice 8 *

**Chocolat is a farm to table restaurant.
We proudly support American Farms**

Please: NO SUBSTITUTIONS or CHANGES. Thank You

WINE LIST

SPARKLING

Moscato, San Giuseppe, Italy	12/48
Prosecco, Primaterra, Italy	14/52

WHITE

Chardonnay, Jacob Creek, South Eastern Australia, 2016	12/48
Sauvignon Blanc, 120 Reserva Especial, 2016	12/48
Reisling, Urban, Germany, 2015	12/48

RED

Malbec, Las Lenas, Argentina, 2016	12/49
Merlot, Jacob's Creek, South Eastern Australia, 2015	12/50
Pinot Noir, Belle, California, 2014	14/54
Pinot Noir, Smoking Loon, California, 2015	12/52
Cabernet Sauvignon, Jacob's Creek, South Eastern Australia, 2014	12/52
Cabernet Sauvignon, Belle, California	14/48
Cabernet Sauvignon, 120 Reserva Especial, Santiago, 2016	12/49

WINES BY THE GLASS

WHITE WINES

Chardonnay	12
Pinot Grigio	12
Reisling	12
Sauvignon Blanc	12
Moscato d' Asti	12

RED WINES

Cabernet Sauvignon	12
Malbec	12
Merlot	12
Pinot Noir	12
Shiraz	12

MARTINIS

"Red Velvet" Chocolate Martini Absolut Raspberry, White Chocolate Liqueur, Homemade Chocolate Ganache, Grenadine **14**

Asian Pear Absolut Pear, Sake, Sour Apple, Peach Schnapps **14**

Chocolat Martini Vodka, Chocolate Liqueur & Crème de Cacao **14**

Chocolat Kiss Martini Vanilla Vodka, Irish Cream & White Crème de Cacao **14**

Dark Chocolat Martini Vodka, White Crème de Cacao, Dark Crème de Cacao & Chocolate Chip **14**

Classic Martini Vodka or Gin, Dry Vermouth with Olive or Lemon Twist **14**

French Kiss Martini Vodka, Peach Schnapps, Chambord, splash of Cranberry Juice **14**

CRAFTED COCKTAILS

French on 8th Avenue Gin, Lemon Juice, Champagne **14**

Blue Chocolat Ice Tea Rum, Gin, Vodka, Triple Sec, Blue Curacao, Sour Mix **14**

Mojito Bacardi Light Rum, Club Soda, Mint Sprigs, Sugar, Lime **14**

Dark & Stormy Bacardi Dark Rum & Ginger Beer with Lime **12**

Tokyo Ice Tea Rum, Gin, Vodka, Triple Sec, Midori, Sprite **14**

CRAFTED COCKTAILS *continued*

Harlem Manhattan Knob Creek Bourbon, Sweet Vermouth **14**

Classic Margarita Jose Cuervo Tequila, Fresh Lemon or Lime **12**

Rum Swizzle Dark Rum, Gold Rum, Fresh Lime Juice, Pineapple, Orange Juice, Grenadine, Angostura Bitters **12**

Harlem Bellini Peach Schnapps, Champagne **12**

Sparkle Bloom Prosecco, Campari **12**

Sangria

Chocolat Signature Sangria 12/36

Delicious combination of Seasonal Fruits, Red Wine, Brandy and Triple Sec

Blanca 12/36

Succulent blend Tropical Fruits, White Wine, Brandy and Triple Sec

AMSTEL LIGHT	7
BUD LIGHT	6
BUDWEISER	6
SAM ADAMS	7
STELLA	7
COORS LIGHT	7
BLUE MOON	7
COORS	7
CORONA	7
HEINEKEN	7
RED STRIPE	7

DESSERTS

NEW YORK CHEESE CAKE 11

All natural, rich and creamy

RED VELVET CAKE 12

Bitter sweet chocolate mousse, 2 layers of krish soaked chocolate sponge cake & chocolate mirror glaze

CHOCOLATE FUDGE CAKE 12

Irresistibly moist, rich and delicious

ICE CREAM 8

Vanilla Ice Cream

CHOCOLAT'S ULTIMATE URBAN POWER BRUNCH

SATURDAYS 10:00 AM - 4:00 PM

SUNDAYS 10:00 AM - 4:30 PM

*Consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. *If you have any food allergy please speak to your server*

18% Gratuity will be added to all parties of 4 or more

Please: NO SUBSTITUTIONS or CHANGES. Thank You

*Executive Chef: Anthony Williamson
Chef de Cuisine: Edson Rendon*