etch

APPETIZERS

BREAD & BUTTER 6
everything Parker House rolls, scallion cream cheese butter

LAMB MEATBALLS 21
sherry tomato sauce, potato churro, shaved manchego, smoked white bean, chorizo almond crumble

SMOKED CARPACCIO* 19
NY strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini

SPRING MEZZE 32
golden whipped feta, apricot chutney, grilled and chilled spring vegetables, urfa orange blossom syrup, truffle almonds, parmesan crisps, beet lentil muhammara, pita bread, white bean hummus, tempura fried mushrooms

OCTOPUS & SHRIMP BRUSCHETTA 19
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia

ROASTED CAULIFLOWER 16
truffled pea purée, salted almonds, feta crema, red bell essence

SALADS

ETCH 10
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette

BEET + CITRUS 11
roasted red beets, shaved golden beets, frisée, orange mint vinaigrette, citrus segments, sumac onions, heirloom carrots, sesame & herb labneh, pomegranate molasses, spiced walnuts

GREEK WEDGE 12
romaine, cucumber, zucchini, oregano feta vinaigrette, pickled red onion, black olive crumble, pita crisps, charred eggplant purée, tomato jam whip, fe'tar

ENTRÉES

PORK OSSO BUCCO* 41
saffron golden raisin couscous, squash apricot purée, tzatziki, advieh pork sauce, dill, shaved almonds, mint + fennel salad

CHICKEN KORMA VOL-AU-VENT 36
kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

VENISON* 46
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

PAN SEARED SALMON* 46
amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, seaweed butter, crispy sweet potato, miso rutabaga purée

GRILLED FILET MIGNON* 55
garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

SUMAC TEMPURA SQUASH 31
butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

CORNMEAL FRIED CATFISH 33
sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, cranberry, scallion

CHEF'S CREATION mkt
today's featured culinary inspiration

SIDES

FRIED BRUSSELS SPROUTS 11
chili sauce, sesame crema, crushed peanuts

SPICED BUTTERNUT SQUASH 11
golden beet orange sauce, cranberry chipotle, almond, cilantro

CRISPY POTATO SALAD 11
lafayette sauce, chimichurri verde & roja sauces

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 6 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.