

APPETIZERS	<b>BREAD &amp; BUTTER</b> 6 house made everything rolls, scallion cream cheese butter	
	<b>BRAISED PORK BELLY</b> 19 lemongrass glazed, chili grit cake, mango cabbage slaw, miso squash, rice crisps	
	<b>SMOKED CARPACCIO*</b> 19 ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini	
	<b>CHEESE MEZZE</b> 24 chef's selection of cheeses and accoutrements	
	<b>OCTOPUS &amp; SHRIMP BRUSCHETTA</b> 19 bacon, arugula, fennel, roasted tomatoes, caper vinaigrette, manchego, sunflower hummus, focaccia	
	<b>ROASTED CAULIFLOWER</b> 16 truffled pea & red bell purées, salted almonds, feta crema	
<i>add to any salad: chicken 8   shrimp* 9   salmon* 14   teres major* 16</i>		
SALADS	<b>ETCH</b> 10 / 16 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette	
	<b>HORSERADISH CAESAR</b> 11 / 17 kale, romaine, lemon, horseradish aioli, dijon crunchies, worcestershire whip	
	<b>BISTRO</b> 12 / 18 bibb lettuce, bacon, shallot dijon vinaigrette, butternut squash purée, radish, herbs	
ENTRÉES	<b>PORK RIBEYE*</b> 39 bacon & red potato smash, smoked apple purée, beer mustard sauce, beet relish, fried onion, pickled cherries, braised kale, cocoa rye crumble	
	<b>PAN-SEARED SALMON*</b> 46 lemongrass curry, glazed heirloom carrots, crispy rice cake, country ham xo sauce, pineapple relish, beet ginger purée, basil	
	<b>CRISPY DUCK LEG</b> 43 tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas	
	<b>STEAK FRITES*</b> 36 coffee ancho-crust teres major, queso fresco & herb fries, chimichurri verde, achiote butter	
	<b>GRILLED FILET MIGNON*</b> 55 horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter	
	<b>TEMPURA BUTTERNUT SQUASH</b> 29 avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée	
	<b>FRIED CORNMEAL CATFISH</b> 33 smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette	
	<b>CHEF'S CREATION</b> mkt today's featured culinary inspiration, <i>available after 5pm</i>	
	SIDES	<b>CRISPY BRUSSELS SPROUTS</b> 11 chili sauce, sesame crema, crushed peanuts
		<b>FRIED POTATO SALAD</b> 11 lafayette sauce, verde, roja
<b>CHARRED CORN &amp; POBLANO FRITTERS</b> 11 curry carrot purée, peach bacon vinaigrette, kale, red bell pepper		

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.