etch

APPETIZERS

BREAD & BUTTER — 6
house made everything rolls, scallion cream cheese butter

BRAISED PORK BELLY — 19
lemongrass glazed, chili grit cake, mango cabbage slaw, miso squash, rice crisps

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

CHEESE MEZZE — 24
chef's selection of cheeses and accoutrements

SMOKED SHRIMP COCKTAIL* — 18
beet cocktail sauce, remoulade crema, horseradish buttermilk snow, apple celery chutney, caraway crackers

ROASTED CAULIFLOWER — 16
truffled pea & red bell purées, salted almonds, feta crema

SALADS

add to any salad: chicken 8 | shrimp 9 | salmon* 14 | teres major* 16*

ETCH — 10 / 16
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

HORSERADISH CAESAR — 11 / 17
kale, romaine, lemon, horseradish aioli, dijon crunchies, worcestershire whip

BISTRO — 12 / 18
bibb lettuce, bacon, shallot dijon vinaigrette, butternut squash purée, radish, herbs

ENTRÉES

PORK RIBEYE* — 39
bacon & red potato smash, smoked apple purée, beer mustard sauce, beet relish, fried onion, pickled cherries, braised kale, cocoa rye crumble

PAN-SEARED SALMON* — 46
lemongrass curry, glazed heirloom carrots, crispy rice cake, country ham xo sauce, pineapple relish, beet ginger purée, basil

ARGENTINIAN STEAK* — 54
7oz filet mignon, fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

CRISPY DUCK LEG — 43
tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

LAMB LOIN* — 47
feta & herb filo clutch, cranberry red wine sauce, mint honey relish, heirloom baby carrots, sweet chili potato tuille

GRILLED FILET MIGNON* — 55
horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

TEMPURA BUTTERNUT SQUASH — 29
avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

FRIED CORNMEAL CATFISH — 33
smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette

CHEF'S CREATION — mkt
today's featured culinary inspiration, *available after 5pm*

SIDES

CRISPY BRUSSELS SPROUTS — 11
chili sauce, sesame crema, crushed peanuts

FRIED POTATO SALAD — 11
lafayette sauce, verde, roja

ZUCCHINI FRITTERS — 11
cucumber sesame yogurt, caramelized walnuts, lemon jam, pickled red onions

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

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify a manager if you have an allergy prior to ordering.

*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.