

APPETIZERS	BREAD & OLIVE OIL 5 house made focaccia
	TEMPURA MUSHROOMS 15 chili mayo, ponzu
	CRISPY BRUSSELS SPROUTS 11 chili sauce, sesame crema, crushed peanuts
	ROASTED CAULIFLOWER individual 10/shareable 16 truffled pea & red bell purées, salted almonds, feta crema
<i>add to any salad: chicken 8 shrimp* 9 filet mignon steak tips* 12 salmon* 14</i>	
SALADS & SOUP	ETCH 16 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette
	HORSERADISH CAESAR 17 kale, romaine, lemon, horseradish aioli, dijon crunchies, worcestershire whip
	SOUP + MEDITERRANEAN SALAD 16 arugula, fennel, bacon, tomatoes, manchego cheese, red bell purée, sunflower hummus, caper vinaigrette, soup of the day
	SMOKED SALMON BOWL* 21 house-smoked salmon, chili roasted potatoes, kale, soy egg, caramelized ginger, edamame relish, tobiko aioli, avocado horseradish whip
SOUP OF THE DAY cup 7/bowl 11	
SANDWICHES	SMOKED TURKEY 17 spinach artichoke tomato relish, njuda cream cheese, tempura sweet potato, shallot, baguette, house fries
	TRUFFLE SHIITAKE GRILLED CHEESE 15 smoke gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, pumpernickel, house fries
	CRISPY FISH TACOS 17 three flour tortillas, market fish, cilantro cabbage slaw, goat cheese crema, salsa verde, tortilla crunch
	DOUBLE SMASH BURGER* 17 american cheese, truffle dijon, lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries
ENTRÉES	CHICKEN CAESAR CROQUETTES 18 panko crust, romaine, cucumber, calabrian chili oil, lemon aioli, spinach & chive purée
	CONFIT DUCK FRIED RICE 22 peanut caramel, cilantro, crispy shallots, ginger purée, carrots, snap peas, bell peppers, pineapple, shiitakes, scallions
	ARGENTINIAN BEEF TENDERLOIN* 23 fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette
	SHRIMP & GRITS* 22 chorizo spiced shrimp, red eye gravy, charred corn relish, kale, shallot, louisiana bacon vinaigrette, bourbon pecans
FRIED CORNMEAL CATFISH 18 smoked white bean puree, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette	

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

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. 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. 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.