



appetizers

Bread & Butter

chef created butters, house-made sourdough
4.5

Peruvian Tuna Ceviche

lime, red onion, celery, cilantro, avocado aioli, chilled amarillo potato, puri
14

Duck Tart

confit duck, puff pastry, sweet potato, caramelized onion, orange curd, japa caramel, black olive mole, cherry coffee butter
12.5

Cheese & Honey

chef's selection of cheeses, green olive honey, lavender beet relish, cherry pickled mustard seeds, crackers
14

Octopus and Shrimp

Bruschetta

bacon, arugula, fennel, roasted tomato, capers, garlic oil, sunflower seed hummus, manchego
13

Roasted Cauliflower

truffled pea pesto, salted almonds, feta crema, red bell essence
11

Kick Hunger Challenge

A portion of the proceeds of each Roasted Cauliflower sold will benefit Second Harvest Food Bank of Middle Tennessee

salads

Spinach

black garlic honey vinaigrette, cherry tomato, red onion, orange segments, feta, dried cranberries, smoked chickpea aioli
10.5

Etch

arugula, radicchio, fennel, green apple, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel
11.5

Charcuterie

Tennessee prosciutto, cured meats, smoked gouda, yellow beet dijon dressing, greens, spiced vinaigrette, smoked lima beans, pickled onion, apple confit, fried oyster mushrooms
14

entrées

From the Sea

today's creation ~ seasonally priced

Venison*

feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, Tunisian poached apricots, mint relish, sugar snap peas
37

Scallops*

focaccia, poblano cilantro oil, smoked tomato romesco, parmesan white bean purée, banana pepper, raisin & eggplant relish, fall radishes
38

Vegetarian Katafi

pastrami spiced portobello mushrooms, rutabaga soffrito, fontina cheese, carrot caraway sauce, pickled cherry mustard seeds, Sauerbraten sauce, beet molasses, apple nage
22.5

Lamb Loin*

golden spiced cauliflower, citrus preserves, popped quinoa & sour cherry salad, red bell yogurt, saffron yellow beet sauce, sugar snap peas, charred eggplant sauce
34

Veal & Shiitake Meatballs*

celery root vichyssoise sauce, tempura gruyère cauliflower hearts, pea rouille, beet dijon relish, red pepper tomato oil, asparagus
27

Grilled Filet 7oz*

rosemary potatoes, vegetable crudo, capers, confit garlic essence, smoked gigandes bean sauce, ancho tomato, demi glace
39

sides

Carrot Enchilada

pumpkin seed kale pesto, poblano tomatillo sauce, Mexican cheeses, vegetable slaw
9

Roasted Butternut

za'atar spice, tahini yogurt, golden raisin relish, feta, kale confetti, pickled onion

Crispy Potato Salad

mustard dressing, chimichurri roja & verde sauces

*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 8 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.

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