



appetizers

Bread & Butter

chef created butters, house-made sourdough

5

Peruvian Tuna Crudo*

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

14

Steak Carpaccio*

italian smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickled onion, eggplant frites

13

Three Cheese

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

12

Octopus and Shrimp*

Bruschetta

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

13

Roasted Cauliflower

truffled pea puree, salted almonds, feta crema, red bell sauce

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

11

Etch

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

10

Charcuterie

tennessee prosciutto, cured meats, smoked gouda, yellow beet dijon, 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*

mushroom forbidden rice, wonton crisp, fermented fresno carrot sauce, black bean puree, sprout salad, shiitake yuzu vinaigrette, unagi crème fraîche

38

Tempura Tofu

recado rojo couscous, poblano pepita goat cheese, coffee roasted carrots, okra, black bean salsa, sunflower sprout salad, lemon vinaigrette

23

Lamb Loin*

chickpea panisse, sweet potato korma, charred eggplant puree, okra, golden spiced turnips, smoked fig yogurt puri, moroccan berry preserves

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*

potato cake, brussels sprouts, truffle pea and carrot swirl, red wine gastrique, beef jus aioli

38

sides

Bloody Mary Heirloom Tomatoes

cucumber scallion slaw, parmesan horseradish aioli, worcestershire tabasco vinaigrette, cracked black pepper, lime zest

8

Roasted Turnips

bacon, lemon aleppo yogurt, feta, pea shoots

8

Crispy Potato Salad

mustard dressing, chimichurri roja & verde sauces

8

*These items are cooked to order. 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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