



## appetizers

### Bread & Butter

chef created butters, house-made sourdough

5

### Duck Tart

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

12

### Steak Carpaccio\*

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

13

### Southern Charcuterie & Cheese

Chef's selection of cheeses, charcuterie and accoutrements

30

### Octopus and Shrimp Bruschetta

Bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus

13

### Roasted Cauliflower

truffled pea puree, 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 tomatoes, red onion, orange segment, feta, dried cranberries, smoked chickpea aioli

11

### Etch

radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, arugula

10

### Smoked Salmon

pastrami beets, mustard whipped cream, caraway almond crumble, sweet cider vinaigrette, greens

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

36

### Scallops\*

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

37

### Tempura Tofu

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

23

### Lamb Loin\*

ginger grits, sweet potato korma, charred eggplant purée, okra, golden spiced turnips, smoked fig yogurt, 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\*

horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy

38

## sides

### Fried Brussels Sprouts

chili sauce, sesame crema, crushed peanuts

8

### Turkish Spiced Sweet Potatoes

brown butter orange sauce, feta, olives, capers, golden raisins

8

### Crispy Potato Salad

mustard dressing, chimichurri roja & verde sauces

8

\*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.

etch