

APPETIZERS

- BREAD & BUTTER** 5  
chef created butters, house-made sourdough
- DUCK TART** 12  
confit duck, puff pastry, sweet potato, caramelized onion, orange curd, japa caramel, black olive mole, cherry coffee butter
- STEAK CARPACCIO\*** 13  
italian smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickled red onion, eggplant frites
- SOUTHERN CHARCUTERIE & CHEESE** 30  
chef's selection of cheeses, charcuterie, and accoutrements
- OCTOPUS AND SHRIMP BRUSCHETTA** 13  
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus

- ROASTED CAULIFLOWER** 11  
truffled pea purée, salted almonds, feta crema, red bell essence

*Kick Hunger Challenge: A portion of the proceeds of each Roasted Cauliflower sold will benefit Second Harvest Food Bank of Middle Tennessee*

SALADS

- SPINACH** 11  
black garlic honey vinaigrette, cherry tomatoes, red onion, orange segments, feta, dried cranberries, smoked chickpea aioli | add chicken 5 or shrimp 6

- ETCH** 10  
green apples, bleu cheese, candied orange peel, fennel, hazelnuts, champagne vinaigrette, arugula, radicchio | add chicken 5 or shrimp 6

- SMOKED SALMON** 14  
pastrami beets, mustard whipped cream, caraway almond crumble, sweet cider vinaigrette, greens

- FROM THE SEA** seasonally priced  
today's creation

- VENISON\*** 36  
feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, sugar snap peas

- SCALLOPS\*** 37  
mushroom forbidden rice, wonton crisp, fermented fresno carrot sauce, black bean purée, sprout salad, shiitake yuzu vinaigrette, unagi crème fraîche

ENTRÉES

- TEMPURA TOFU** 23  
recado rojo couscous, poblano pepita goat cheese, coffee roasted carrots, okra, black bean salsa, sunflower sprout salad, lemon vinaigrette

- LAMB LOIN\*** 34  
ginger grits, sweet potato korma, charred eggplant purée, okra, golden spiced turnips, smoked fig yogurt, moroccan berry preserves

- VEAL & SHIITAKE MEATBALLS** 27  
celery root vichyssoise sauce, tempura gruyère cauliflower hearts, pea rouille, beet dijon relish, red pepper tomato oil, asparagus

- GRILLED FILET 7OZ\*** 38  
horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy

SIDES

- FRIED BRUSSELS SPROUTS** 8  
chili sauce, sesame crema, crushed peanuts

- TURKISH SPICED SWEET POTATOES** 8  
brown butter orange sauce, feta, olives, capers, golden raisins

- CRISPY POTATO SALAD** 8  
mustard dressing, 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.

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.