

APETIZERS	TEMPURA OYSTER MUSHROOM 8.5
	korean hot chili mayo, ponzu sauce
	THREE CHEESE 12
	chef's selection of cheeses and accoutrements
	ROASTED CAULIFLOWER 10
	truffled pea purée, salted almonds, feta crema, red bell essence
	ENDIVE & CITRUS 9
	whipped taleggio, candied walnuts, honey mint vinaigrette
SALADS	ASIAN CAESAR 9
	cured egg yolk, wonton crisps, cucumbers, carrots, parmesan, sesame vinaigrette, romaine add chicken 5 or shrimp 6
	ETCH 8.5
	green apples, bleu cheese, candied orange peel, fennel, hazelnuts, champagne vinaigrette, arugula, radicchio add chicken 5 or shrimp 6
	MEDITERRANEAN 8
	capers, tomatoes, bacon, garbanzo beans, manchego cheese, red bell essence, sunflower hummus, fennel, caper vinaigrette, greens add chicken 5 or shrimp 6
SANDWICHES	LAMB FLATBREAD* 13
	flatbread, tzatziki, feta, tomatoes, cucumbers, red onions, parsley salad, smoked chickpea purée
	PORK BELLY BAHN MI 12
	shrimp cake, cucumbers, pickled carrots & daikon radishes, fermented black bean aioli, mint, cilantro, thai basil vegetarian? substitute portobello mushrooms
	FISH TOSTADAS* 16
	guajillo-ancho spiced market fish, crisp tortillas, recado rojo, poblano pepita purée, black bean salsa, sunflower sprouts, smoked corn sauce, queso fresco
	THE BURGER* 13
	red onion bacon jam, pickled poblano & cabbage, horseradish beemster cheese add fried egg or bacon 2
	SPRINGER MOUNTAIN FARMS INDIAN CHICKEN 14
	slow cooked leg & thigh, caraway mint yogurt sauce, seared fresno kale, sweet potato biscuit, cashew butter, apple & fig chutney
ENTRÉES	EGGPLANT ROLLATINI 13
	spinach & herb ricotta, smoked carrot tomato sauce, romaine, pea shoots, sunflower sprouts, olive vinaigrette
	ARGENTINIAN BEEF TENDERLOIN* 15
	salsa verde beef, fried potato salad, zucchini fresca, greens, rojo & verde sauces
	JERK SHRIMP* 14
	ginger grit cake, sweet potato rum purée, grilled okra, jicama cabbage slaw, cilantro oil
	FRIED CORNMEAL CATFISH* 13
	lime crema, strawberry chipotle jam, walnut oil, greens, pickled red onion, poblano pepita purée

*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. 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.