

APPETIZERS	BREAD & BUTTER	rye bread, malt butter	5
	CURRIED MONKFISH TART	poached monkfish, apple, and caramelized onion puff pastry, cilantro chutney, cucumber coconut raita, pea shoots, hibiscus gastrique	16
	STEAK CARPACCIO*	smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickle & herb relish, crostini	16
	SOUTHERN CHARCUTERIE & CHEESE	chef's selection of cheeses, charcuterie, and accoutrements	34
	OCTOPUS & SHRIMP BRUSCHETTA	bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus	15
SALADS	ROASTED CAULIFLOWER	truffled pea purée, salted almonds, feta crema, red bell essence	14
	SPINACH	cherry tomatoes, red onion, orange segments, goat cheese, dried cranberries, smoked chickpea aioli, black garlic honey vinaigrette	14
	ETCH	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	13
	GREEN WHEAT	freeskeh, bulgur, chickpeas, fresh herbs, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette	14
ENTRÉES	TEMPURA TOFU	house-made chickpea tofu, recado rojo cactus, poblano pepita purée, coffee carrots, sambal goat cheese, okra, black bean salsa	27
	SICHUAN FRIED CHICKEN	buttermilk & spice brined chicken quarter, mushroom dumpling, bell pepper orange sauce, tahini hoisin, snow peas, black garlic honey butter	32
	GRILLED 8OZ FILET*	horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy	44
	GRILLED PORK CHOP*	smashed potatoes, amarillo whipped sour cream, garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa	35
	VENISON*	feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, okra	39
SIDES	FROM THE SEA*	sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	mkt
	CHEF'S CREATION	today's featured culinary inspiration	mkt
	FRIED BRUSSELS SPROUTS	chili sauce, sesame crema, crushed peanuts	9
	BLOODY MARY TOMATOES	heirloom tomatoes, parmesan horseradish crema, celery cucumber scallion slaw, tobasco worcestershire vinaigrette	9
	CRISPY POTATO SALAD	mustard dressing, chimichurri rojo & verde sauces	9

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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. 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.