

APPETIZERS

**BREAD & BUTTER**

rye bread, malt butter

16

**CURRIED MONKFISH TART**

poached monkfish, apple, and caramelized onion puff pastry, cilantro chutney, cucumber coconut raita, pea shoots, hibiscus gastrique

**STEAK CARPACCIO\***

smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickle & herb relish, crostini

34

**SOUTHERN CHARCUTERIE & CHEESE**

chef's selection of cheeses, charcuterie, and accoutrements

**OCTOPUS & SHRIMP BRUSCHETTA**

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

14

**ROASTED CAULIFLOWER**

truffled pea purée, salted almonds, feta crema, red bell essence

14

SALADS

**SPINACH**

cherry tomatoes, red onion, orange segments, goat cheese, dried cranberries, smoked chickpea aioli, black garlic honey vinaigrette

13

**ETCH**

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

14

**GREEN WHEAT**

freetkeh, bulgur, chickpeas, fresh herbs, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette

27

ENTRÉES

**TEMPURA TOFU**

house-made chickpea tofu, recado rojo cactus, poblano pepita purée, coffee carrots, sambal goat cheese, okra, black bean salsa

32

**SICHUAN FRIED CHICKEN**

buttermilk & spice brined chicken quarter, mushroom dumpling, bell pepper orange sauce, tahini hoisin, snow peas, black garlic honey butter

44

**GRILLED 8OZ FILET\***

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

35

**GRILLED PORK CHOP\***

smashed potatoes, amarillo whipped sour cream, garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa

39

**VENISON\***

feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, okra

mkt

**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

9

SIDES

**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

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.