

APPETIZERS

- 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

SALADS

- GREEN WHEAT** 10  
freekeh, bulgur, fresh herbs, chickpeas, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette
- ASIAN CAESAR** 9  
cured egg yolk, wonton crisps, cucumbers, carrots, parmesan, sesame vinaigrette, romaine | add chicken 5 or shrimp 6
- ETCH** 8.5  
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel | 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 BANH MI** 12  
shrimp cake, cucumbers, pickled carrots & daikon radishes, fermented black bean aioli, mint, cilantro, thai basil | vegetarian? substitute portobello mushrooms
- FISH TOSTADAS\*** 16  
gancho 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

ENTRÉES

- 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
- 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. 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.