

APPETIZERS

- BREAD & OLIVE OIL** 5
house made focaccia, olive oil
- TEMPURA OYSTER MUSHROOM** 12
korean hot chili mayo, ponzu sauce
- THREE CHEESE** 16
chef's selection of cheeses and accoutrements
- ROASTED CAULIFLOWER** 12
truffled pea purée, salted almonds, feta crema, red bell essence

SALADS

- ANCIENT GRAIN BOWL** 16
freekeh, bulgur, fresh herbs, chickpeas, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette
- CONFIT SALMON NICOISE*** 18
blanched green beans, boiled egg, radish, marinated olives, cucumber, blistered cherry tomato, roma crunch lettuce, crème fraîche, garlic & herb vinaigrette
- ETCH** 12
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel | add chicken 6 or shrimp 7
- MEDITERRANEAN** 12
capers, tomatoes, bacon, garbanzo beans, manchego cheese, red bell essence, sunflower hummus, fennel, caper vinaigrette, greens | add chicken 6 or shrimp 7

SANDWICHES

- GRILLED HALLOUMI TARTINE** 16
sourdough, nigella seed, chicory, mint, honey, fig jam, pomegranate seeds
- BULGOGI PULLED PORK** 15
kimchi, caramel soy aioli, cilantro, sesame cucumber & mung bean sprout relish, potato bun
- FISH TOSTADAS*** 17
gancho spiced market fish, crisp tortillas, recado rojo, poblano pepita purée, black bean salsa, sunflower sprouts, smoked corn sauce, queso fresco
- DOUBLE SMASH BURGER*** 16
american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun
- CHICKEN & SIZZLING RICE** 16
springer mountain farm chicken breast, crispy rice, shaoxing tomato sauce, mushrooms, water chestnuts, snow peas, lotus root, carrot ribbons

ENTRÉES

- ITALIAN SAUSAGE & CAPELLINI PASTA** 18
kale, fennel, radicchio, pistachio parmesan crumble, sage aioli, rosemary butternut purée
- ARGENTINIAN BEEF TENDERLOIN*** 17
salsa verde beef, fried potato salad, zucchini fresca, greens, rojo & verde sauces
- CHARRED BROCCOLINI** 15
za'atar spiced chickpea ragout, creamy tahini lemon drizzle, roasted sweet potato, red bell pepper, puffed quinoa
- FRIED CORNMEAL CATFISH*** 18
sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions

*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.