

APPEZIZERS	BREAD & BUTTER	5
	rye bread, malt butter	
	CURRIED MONKFISH TART	16
	poached monkfish, apple, and caramelized onion puff pastry, cilantro chutney, cucumber coconut raita, pea shoots, hibiscus gastrique	
	STEAK CARPACCIO*	16
smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickle & herb relish, crostini		
SOUTHERN CHARCUTERIE & CHEESE	34	
chef's selection of cheeses, charcuterie, and accoutrements		
OCTOPUS & SHRIMP BRUSCHETTA	16	
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus		
ROASTED CAULIFLOWER	14	
truffled pea purée, salted almonds, feta crema, red bell essence		
SALADS	SPINACH	14
	cherry tomatoes, red onion, orange segments, goat cheese, dried cranberries, smoked chickpea aioli, black garlic honey vinaigrette	
	ETCH	14
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
ANCIENT GRAIN BOWL	14	
freeskeh, bulgur, chickpeas, fresh herbs, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette		
ENTRÉES	TEMPURA TOFU	28
	house-made chickpea tofu, recado rojo cactus, poblano pepita purée, coffee carrots, sambal goat cheese, okra, black bean salsa	
	SICHUAN FRIED CHICKEN	33
	butter milk & spice brined chicken quarter, mushroom dumpling, bell pepper orange sauce, tahini hoisin, snow peas, black garlic honey butter	
	GRILLED 8OZ FILET*	44
	horseradish whipped potatoes, broccolini, carrot mustard, red wine gastrique, beef gravy	
	GRILLED PORK CHOP*	36
smashed potatoes, amarillo whipped sour cream, garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa		
VENISON*	39	
feta filo clutch, pomegranate walnut sauce, black olive tapenade, confit pearl onions, tunisian poached apricots, mint relish, okra		
FROM THE SEA*	mkt	
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions		
CHEF'S CREATION	mkt	
today's featured culinary inspiration		
SIDES	FRIED BRUSSELS SPROUTS	9
	chili sauce, sesame crema, crushed peanuts	
CRISPY POTATO SALAD	9	
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.