

# LUNCH

etch

APPEZIZERS

**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

**MEDITERRANEAN** 12  
capers, tomatoes, bacon, garbanzo beans, manchego cheese, red bell essence, sunflower hummus, fennel, caper vinaigrette, greens

*add to any salad: chicken 6 | shrimp 7*

SANDWICHES

**GRILLED HALLOUMI CHEESE TOAST** 14  
sourdough, nigella seed, chicory, mint, honey, fig jam, seasonal fruit

**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

ENTRÉES

**CHICKEN & SIZZLING RICE** 16  
springer mountain farm chicken breast, crispy rice, shaoxing tomato sauce, mushrooms, water chestnuts, snow peas, lotus root, carrot

**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.