

APETIZERS	BREAD & BUTTER	5
	rye bread, malt butter	
	MUSSELS	17
	apple cider cream, sage bacon crumble, celery, parsley, pickled shallots, lavender butter crostini	
	STEAK CARPACCIO*	18
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	18	
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus		
ROASTED CAULIFLOWER	15	
truffled pea purée, salted almonds, feta crema, red bell essence		
SALADS	GOLDEN BEET	14
	candied almonds, frisée, tangerine sherry shallot vinaigrette, shaved idiazabal, smoked white bean tarragon sauce, orange segments	
	ETCH	14
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
ANCIENT GRAIN BOWL	14	
freetkeh, bulgur, chickpeas, fresh herbs, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette		
ENTRÉES	MOROCCAN BASTILLA	29
	saffron butternut & ricotta stuffed pastry, harissa carrot ribbons, almond fennel orange pesto, muhammara, mushroom jus, sugar dust	
	CONFIT DUCK LEG	39
	ginger lemongrass white bean cassoulet, duck sussage, bacon, turnips, cilantro, scallion & pickled shallot slaw, thai chili glaze	
	GRILLED 8OZ FILET*	44
	french onion & mushroom filo tart, gruyère, horseradish crema, haricots vert, rosemary butter, beef gravy, sweet potato potage	
	PORK CHOP*	36
smashed potatoes, amarillo whipped sour cream, winter garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa		
VENISON*	39	
smoked potato purée, cabernet blackberry reduction, roasted winter squash, pistachio dukkah, juniper beet sauce, parsley, arugula, pea shoots		
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		
BUTTERNUT SQUASH GRATIN	9	
saffron, ras el hanout, preserved orange whip		

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.