

APPETIZERS	BREAD & BUTTER	6
	rye bread, malt butter	
	EMPANADAS	14
	oyster mushroom & smoked gouda stuffed pastry, compressed tomatillo, pineapple salsa roja, corn pico	
	CARPACCIO*	17
smoked strip steak, lemon almond salt, olive oil, parmesan, fried garlic, pickle & herb relish, crostini		
SOUTHERN CHARCUTERIE & CHEESE	34	
chef's selection of charcuterie, cheeses 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	BURRATA	17
	compressed cantaloupe, heirloom tomatoes, pickled blackberries, frisée, preserved lemon vinaigrette, za'atar almond dukkah, pomegranate drizzle	
	ETCH	15
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel	
	GRAIN BOWL	15
quinoa, brown rice, fresh herbs, chickpeas, za'atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette		
CHEF'S CREATION	mkt	
today's featured culinary inspiration		
MOROCCAN BASTILLA	29	
saffron eggplant & vegan ricotta stuffed pastry, harissa carrot ribbons, almond fennel orange pesto, pomegranate walnut purée, mushroom jus, sugar dust		
LAMB MEATBALLS	39	
creamy goat cheese polenta, blackberry gastrique, red onion jam, mint pistachio pistou, seasonal vegetables		
SCALLOPS*	46	
pan seared, shiitake edamame risotto, chili honey carrots, arugula, brined bean sprouts, truffle pea purée, miso hollandaise		
GRILLED FILET*	49	
manchego garlic mashed potatoes, broccolini, herb butter, cabernet demi-glace		
PORK CHOP*	37	
smashed potatoes, amarillo whipped sour cream, winter garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa		
FROM THE SEA*	mkt	
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions		
SIDES	FRIED BRUSSELS SPROUTS	10
	chili sauce, sesame crema, crushed peanuts	
	CRISPY POTATO SALAD	10
aji amarillo pepper dressing, chimichurri rojo & verde sauces		

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify a manager if you have an allergy prior to ordering.

*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.