

APPETIZERS	BREAD & OLIVE OIL 5 house made focaccia, olive oil
	EMPANADAS 14 oyster mushroom & smoked gouda stuffed pastry, compressed tomatillo, pineapple salsa roja, corn pico
	THREE CHEESE 16 chef's selection of cheeses and accoutrements
	ROASTED CAULIFLOWER individual 9/sharable 15 truffled pea purée, salted almonds, feta crema, red bell essence
SALADS	GRAIN BOWL 16 quinoa, brown rice, 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, cherry tomato, roma crunch lettuce, crème fraîche, garlic & herb vinaigrette
	ETCH 13 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel
	MEDITERRANEAN 13 capers, tomatoes, bacon, garbanzo beans, manchego cheese, red bell essence, sunflower hummus, fennel, caper vinaigrette, greens <i>add to any salad: chicken 7 shrimp 8 fish 9</i>
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, house-made chips
	FISH TOSTADAS* 17 gancho spiced market fish, crisp tortillas, recado rojo, poblano pepita purée, black bean salsa, sunflower sprouts, smoked corn crema, queso fresco
	DOUBLE SMASH BURGER* 17 american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-made chips
	CHICKEN & SIZZLING RICE 16 springer mountain farm chicken breast, crispy rice, shaoxing soy tomato sauce, mushrooms, water chestnuts, snow peas, lotus root, carrot
ENTRÉES	ITALIAN SAUSAGE & CAPELLINI PASTA 16 kale, fennel, radicchio, pistachio parmesan crumble, oyster mushroom, sage aioli, rosemary butternut purée
	PERUVIAN BEEF TENDERLOIN* 18 salsa verde beef, fried amarillo pepper potato salad, zucchini fresca, greens, chimichurri rojo
	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

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.