

APPETIZERS	<b>BREAD &amp; OLIVE OIL</b> 5 house made focaccia, olive oil
	<b>LAMB MEATBALLS</b> 16 marinated cucumbers, feta yogurt, harissa carrots, fennel fronds
	<b>EMPANADAS</b> 14 oyster mushroom & smoked gouda stuffed pastry, compressed tomatillo, guajillo salsa roja, pineapple pico
	<b>ROASTED CAULIFLOWER</b> individual 9/sharable 15 truffled pea purée, salted almonds, feta crema, red bell essence
	<i>add to any salad: chicken 7   shrimp 8   fish 9</i>
SALADS & SOUP	<b>ETCH</b> 13 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
	<b>AMARILLO CAESAR</b> 14 romaine, radicchio, shaved cauliflower, cherry tomatoes, croutons, anchovy, amarillo parmesan dressing
	<b>MEDITERRANEAN</b> 13 arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette
	<b>GRAINS &amp; GREENS</b> 15 quinoa, brown rice, kale, radicchio, herbs, pineapple, red bell pepper, blackberries, coconut cream, almonds, passion fruit guava vinaigrette
	<b>SOUP OF THE DAY</b> cup 7/bowl 11
SANDWICHES	<b>PASTRAMI PORK LOIN</b> 15 smoked gouda, avocado, beet horseradish sauce, apple mustard, arugula, sourdough, house-made chips
	<b>KOREAN FRIED CHICKEN</b> 16 gochujang berry barbeque sauce, sesame crema, arugula, pickled cucumbers, potato bun, house-made chips
	<b>FISH TOSTADAS*</b> 17 chili spiced market fish, crisp tortillas, recado rojo, poblano pepita purée, black bean salsa, sunflower sprouts, smoked corn crema, queso fresco
	<b>DOUBLE SMASH BURGER*</b> 17 american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-made chips
	<b>CHICKEN &amp; MALFATTI</b> 17 roasted chicken breast, crispy ricotta dumpings, arrabbiata sauce, parmesan, parsley, mint, olive oil, garlic drizzle, citrus zest, almonds
ENTRÉES	<b>ITALIAN SAUSAGE &amp; CAPELLINI PASTA</b> 16 kale, fennel, radicchio, pistachio parmesan crumble, oyster mushroom, sage aioli, rosemary butternut purée
	<b>SPANISH BEEF TENDERLOIN*</b> 19 manchego garlic mashed potatoes, espagnole sauce, bacon almond picada, sherry glazed carrots, sunflower sprouts, lemon
	<b>VEGGIE RISOTTO BOWL</b> 15 cremini mushroom & cashew risotto, cauliflower, kale, smoked lemon oil, red beet chili sauce, carrot curry coulis, avocado smash, sunflower seeds
	<b>FRIED CORNMEAL CATFISH*</b> 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.