

APPETIZERS	BREAD & BUTTER	everything Parker House rolls, scallion cream cheese butter	6
	EMPANADAS	oyster mushroom & smoked gouda stuffed pastry, compressed tomatillo, guajillo salsa roja, pineapple pico	14
	CARPACCIO*	smoked strip steak, lemon almond salt, olive oil, parmesan, fried garlic, pickle & herb relish, crostini	17
	SOUTHERN CHARCUTERIE & CHEESE	chef's selection of charcuterie, cheeses, and accoutrements	34
	OCTOPUS & SHRIMP BRUSCHETTA*	bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus	18
SALADS	ROASTED CAULIFLOWER	truffled pea purée, salted almonds, feta crema, red bell essence	15
	ETCH	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	15
	AMARILLO CAESAR	romaine, radicchio, shaved cauliflower, cherry tomatoes, croutons, anchovy, amarillo parmesan dressing	15
	GRAINS & GREENS	quinoa, brown rice, kale, radicchio, herbs, pineapple, red bell pepper, blackberries, coconut cream, almonds, passion fruit guava vinaigrette	16
	CHEF'S CREATION	today's featured culinary inspiration	mkt
ENTRÉES	MOROCCAN BASTILLA	saffron eggplant & ricotta stuffed pastry, almond fennel orange pesto, harissa carrot ribbons, pomegranate walnut purée, mushroom jus, sugar dust <i>*vegan upon request</i>	29
	LAMB MEATBALLS	creamy goat cheese polenta, blackberry gastrique, red onion jam, mint pistachio pistou, seasonal vegetables	39
	SCALLOPS*	pan seared, shiitake edamame risotto, chili honey carrots, arugula, brined bean sprouts, truffle pea purée, miso hollandaise	46
	GRILLED FILET*	manchego garlic mashed potatoes, broccolini, herb butter, cabernet demi-glace	49
	PORK CHOP*	smashed potatoes, peruvian sour cream, winter garden ceviche, mixed greens, leche de tigre vinaigrette, red beet chimichurri, popped quinoa	37
SIDES	FROM THE SEA*	sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	mkt
	FRIED BRUSSELS SPROUTS	chili sauce, sesame crema, crushed peanuts	10
	CRISPY POTATO SALAD	creole aioli, chimichurri rojo & verde sauces	10

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.