

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