

APPETIZERS

BREAD & BUTTER	6
everything Parker House rolls, scallion cream cheese butter	
SAFFRON GOAT CHEESE ARANCINI	16
carrot korma, cilantro purée, cashew crumble, coconut whip	
LAMB TARTARE*	19
preserved orange, za'atar feta, mint relish, baharat paste, sumac shallot, parsley, tahini dijon yogurt, rice crisp	
SOUTHERN CHARCUTERIE & CHEESE	34
chef's selection of cheeses, charcuterie, 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

BEET + BERRY	16
pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis	
ETCH	15
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
AMARILLO COBB	16
bacon, tortilla pepita crunch, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, radish, amarillo parmesan vinaigrette	

ENTRÉES

ZA'ATAR CRUSTED VENISON	49
aleppo apricot wild rice, black garlic purée, dill feta whip, blackberries, toasted walnuts, mint, red lentil hummus	
PAN-SEARED SCALLOPS	48
smoked trout potato gratin, herb butter sauce, chive, corn + trout caviar, golden beets, caper cream	
GRILLED FILET MIGNON*	51
kimchi + aged cheddar mashed potatoes, miso lemon bok choy, bulgogi sake gravy, togarashi sweet potato crisps, pickled beech mushrooms, carrot sesame purée	
SEARED PORK LOIN*	38
habanero peach slaw, corn + red pepper johnny cake, dill pickle cream, cornmeal fried onion, hominy beet purée	
PORCINI CHICKEN BREAST	36
caldo verde risotto, scallion, mushroom, crispy chicken skin, garlic crunch, spinach, pickled golden raisin, serrano oil	
TRIO DE SETAS	31
porcini brulée, tempura zucchini, confit leeks, red bean smash, portobellas, confit shiitakes, smoked gouda, beet pozole, black olive mole, fried tortilla, smoked sage vinaigrette	
FROM THE SEA*	mkt
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
CHEF'S CREATION	mkt
today's featured culinary inspiration	

SIDES

FRIED BRUSSELS SPROUTS	10
chili sauce, sesame crema, crushed peanuts	
TEMPURA MUSHROOMS	12
shaved manchego, scallions, bravas sauce, chimichurri aioli	
TOMATO GALETTE	11
horseradish, celery cucumber slaw, tabasco vinaigrette, smoked corn purée	

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

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. 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.