

APPETIZERS

- BREAD & OLIVE OIL** 5  
house made focaccia, olive oil
- TEMPURA MUSHROOMS** 15  
korean hot chili mayo, ponzu sauce
- BRUSSELS SPROUTS** 11  
chili sauce, sesame crema, crushed peanuts
- ROASTED CAULIFLOWER** individual 9/shareable 15  
truffled pea purée, salted almonds, feta crema, red bell essence

add to any salad: chicken 7 | shrimp\* 8 | fish\* 9

SALADS & SOUP

- ETCH** 13  
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
- AMARILLO COBB** 16  
tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo parmesan vinaigrette
- MEDITERRANEAN** 13  
arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette
- BEET & BERRIES** 17  
goat cheese semifreddo, greens, candied peanuts, peach coulis, pear ginger vinaigrette
- 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 barbeque 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.