

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** 15
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
- SMOKED SALMON POTATO BOWL*** 18
house-smoked verlasso salmon, togarashi roasted red potatoes, kale, shoyu egg, furikake, cucumber edamame relish, tobiko aioli, caramelized ginger purée, avocado horseradish whip
- SOUP OF THE DAY** cup 7/bowl 11

SANDWICHES

- FRIED MORTADELLA** 15
cuban roll, caramelized onion dijon, calabrian chili olive tapenade, arugula, fennel pollen honey, crispy shallots, provolone cheese, house-made chips
- KOREAN FRIED CHICKEN** 16
gochujang berry barbeque sauce, sesame crema, arugula, pickled cucumbers, potato bun, house-made chips
- CRISPY FISH TACOS*** 17
three flour tortillas, market fish, sriracha lime aioli, goat cheese crema, shaved cabbage slaw, radish, pickled red onion, salsa verde, pepita tortilla crunch
- DOUBLE SMASH BURGER*** 17
american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-made chips
- JERK CHICKEN PASTA** 17
grilled chicken thighs, rotini pasta, bell pepper, jerk cream sauce, almond orange crumble, hibiscus tamarind jam

ENTRÉES

- WASABI SALMON** 22
wasabi pea crust, banana jalapeno fritter, tomatillo verde ragout, radish, chili oil
- ARGENTINIAN BEEF TENDERLOIN*** 23
fried potato salad, creole mustard aioli, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette
- BUTTERNUT MASALA GRITS** 15
fried hearts of plam, pickled apple chutney, roasted squash, kale, cashew, feta, parsnip korma, fenugreek pepitas, pomegranate fig molasses, mint walnut relish, harissa cranberry
- 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.