



brunch menu  
saturday - sunday 11am - 2pm

BRUNCH LIBATIONS

- MIMOSA** 10  
bubbles, choice of grapefruit, orange, passionfruit, or pineapple juice
- BLOODY MARY** 12  
Reyka vodka, bloody mary mix
- BAD BLOOD** 16  
Wheatley vodka, prosecco, Lillet, blood orange, Aperol, Peychaud's
- ETCHSPRESSO MARTINI** 16  
Reyka vodka, Licor 43, espresso, Kapali
- LEATHERBOUND BOOKS** 16  
etch single barrel Buffalo Trace, espresso syrup, vanilla, pipe tobacco essence
- SMASH** 16  
Nelson's Green Brier, lemon, seasonal fruit, mint

APPETIZERS

- COFFEE CAKE OF THE DAY** 12  
vanilla crema
- TEMPURA MUSHROOMS** 15  
korean hot chili mayo, ponzu sauce
- 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 & SOUPS

- 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 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 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-spiced fries *add bacon or an egg 2*
- KOREAN FRIED CHICKEN** 16  
gochujang berry barbeque sauce, sesame crema, arugula, pickled cucumbers, potato bun, house-spiced fries *add bacon or an egg 2*
- BREAKFAST TACOS** 15  
scrambled eggs, crispy potatoes, bacon, sriracha lime aioli, shaved cabbage slaw, radish, pickled red onion, salsa verde
- DOUBLE SMASH BURGER\*** 17  
american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries *add bacon or an egg 2*

## ENTRÉES

- QUICHE DU JOUR** 16  
chefs selection of accoutrements
- 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 palm, pickled apple chutney, roasted squash, kale, parsnip korma, fenugreek pepitas, pomegranate molasses, mint walnut relish, feta, harissa cranberry *add shrimp\* 8*
- FRIED CORNMEAL CATFISH** 18  
sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions

## SIDES

- THREE EGGS YOUR WAY** 6
- BACON** 6
- FRESH FRUIT** 6
- CRISPY POTATO SALAD** 10
- FRIED BRUSSELS SPROUTS** 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 6 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.