

mid-day menu tuesday - sunday 2pm - 4pm

BREAD & OLIVE OIL 5 house made focaccia, olive oil TEMPURA MUSHROOMS APPETIZER 15 korean hot chili mayo, ponzu sauce OCTOPUS & SHRIMP BRUSCHETTA 18 bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus 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 ETCH 15 SALADS arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette MEDITERRANEAN 13 arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette **DOUBLE SMASH BURGER*** 17 american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, ENTRÉES caramelized onions, potato bun, house-made chips add bacon or an egg 2 FRIED CORNMEAL CATFISH 18 sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions FRIED BRUSSELS SPROUTS 10 CRISPY POTATO SALAD 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.