

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 16
truffled pea purée, salted almonds, feta crema, red bell essence
*In honor of Women's History Month, a portion of proceeds from each
Roasted Cauliflower sold will benefit Thistle Farms during the month of March*

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 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
- KOREAN FRIED CHICKEN** 16
gochujang berry barbeque sauce, sesame crema, arugula, pickled cucumbers,
potato bun, house-spiced fries
- 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-spiced fries
- JERK CHICKEN PASTA** 17
grilled chicken thighs, rotini pasta, bell pepper, jerk cream sauce, almond
orange crumble, hibiscus tamarind purée

ENTRÉES

- WASABI SALMON*** 22
wasabi pea crust, banana jalapeño 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

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.