

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 <i>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</i>
	<i>add to any salad: chicken 7 shrimp* 8 fish* 9</i>
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-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 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, harissa cranberry <i>add shrimp* 8</i>
	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.