

APPETIZERS

- BREAD & OLIVE OIL** 5
house made focaccia, olive oil
- TEMPURA MUSHROOMS** 15
korean hot chili mayo, ponzu sauce
- GRILLED FLATBREAD** 16
tomato eggplant caponata, caramelized onions, confit shiitakes, fava beans, arugula, cucumber, preserved lemon vinaigrette, mint, mozzarella
- 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 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

- SMOKED TURKEY SOURDOUGH** 17
strawberry chipotle jam, arugula, caramelized onions, mint basil pistou, brie, house-made chips
- CHICKEN PARMESAN CAESAR HOAGIE** 16
panko fried chicken, parmesan, monterey jack, tomato gravy, roma crunch lettuce, caesar dressing, house-made chips
- CRISPY FISH TACOS** 17
three flour tortillas, market fish, sriracha lime cabbage slaw, goat cheese crema, 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
- PORK GEMELLI** 17
roasted pork, harissa ragout, carrots, peas, sweetie drop peppers, saffron tzatziki, muhammara, parsley, mint, smoked lemon oil

ENTRÉES

- WASABI SALMON*** 22
wasabi pea crust, banana jalapeño fritter, tomatillo verde salsa, radish, chili oil
- ARGENTINIAN BEEF TENDERLOIN*** 23
fried potato salad, creole mustard aioli, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette
- SHRIMP AND GRITS*** 22
coconut white curry sauce, sesame rice crusted shrimp, parmesan grits, frisée, watermelon radish, lemon aioli vinaigrette, chili oil
- 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.