

BREAD & OLIVE OIL house made focaccia, olive oil	5
TEMPURA MUSHROOMS korean hot chili mayo, ponzu sauce	14
BRUSSELS SPROUTS chili sauce, sesame crema, crushed peanuts	11
ROASTED CAULIFLOWER individual 9/shareabl truffled pea purée, salted almonds, feta crema, red bell essence	e 15
add to any salad: chicken 7 shrimp* 8 fish* 9	
ETCH arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	15
AMARILLO COBB tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo vinaigrette	16
MEDITERRANEAN arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette	13
SMOKED SALMON POTATO BOWL* house-smoked salmon, togarashi roasted red potatoes, kale, shoyu egg, furikake, cucumber edamame relish, tobiko aioli, caramelized ginger purée, avocado horseradish whip	18
SOUP OF THE DAY cup 7/bow	/l 11
SMOKED TURKEY ndjua cream cheese, spinach artichoke sun dried tomato relish, tempura fried sweet potato, shaved shallot, baguette, house-spiced fries	17
TRUFFLE SHIITAKE GRILLED CHEESE smoked gouda, fontina, blackberry beet compote, caramelized onions, confit shiitakes, truffle dill aioli, pumpernickel, house-spiced fries	15
CRISPY FISH TACOS three flour tortillas, market fish, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde, pepita tortilla crunch	17
DOUBLE SMASH BURGER* american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries	18
CHICKEN CAESAR CROQUETTES fried chicken parmesan croquettes, roma crunch lettuce, cucumber, calabrian oil, lemon aioli, spinach & chive purée	18
CONFIT DUCK FRIED RICE chili soy lime sauce, satay peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger purée, carrots, snap peas, bell peppers, confit shiitakes, scallions	22
ARGENTINIAN BEEF TENDERLOIN* fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette	23
SHRIMP & GRITS* chorizo spiced shrimp, red eye gravy, charred corn relish, wilted kale, bacon louisiana vinaigrette, shaved shallot, bourbon candied pecans	22
FRIED CORNMEAL CATFISH sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions	18

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.