



brunch menu  
saturday - sunday 11am - 2pm

BRUNCH LIBATIONS	<b>MIMOSA</b> 10
	bubbles, choice of grapefruit, orange, passionfruit, or pineapple juice
	<b>BLOODY MARY</b> 14
	Ketel One vodka, bloody mary mix
	<b>FOREVER YOUNG</b> 16
Zephyr gin, strawberry oleo sacharin, lemon, sparkling rosé	
<b>ETCHSPRESSO MARTINI</b> 16	
Ketel One vodka, Licor 43, espresso, Kapali	
<b>LEATHERBOUND BOOKS</b> 16	
Old Forester bourbon, espresso syrup, vanilla, pipe tobacco essence	
<b>SMASH</b> 16	
Nelson's Green Brier, lemon, seasonal fruit, mint	
APPETIZERS	<b>COFFEE CAKE OF THE DAY</b> 12
	vanilla crema
	<b>TEMPURA MUSHROOMS</b> 14
korean hot chili mayo, ponzu sauce	
<b>ROASTED CAULIFLOWER</b> individual 9/shareable 15	
truffled pea purée, salted almonds, feta crema, red bell essence	
<i>add to any salad: chicken 7   shrimp* 8   fish* 9</i>	
SALADS & SOUPS	<b>ETCH</b> 15
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
	<b>AMARILLO COBB</b> 16
	tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo vinaigrette
	<b>MEDITERRANEAN</b> 13
arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette	
<b>SMOKED SALMON POTATO BOWL*</b> 18	
house-smoked salmon, togarashi roasted red potatoes, kale, shoyu egg, furikake, cucumber edamame relish, tobiko aioli, caramelized ginger purée, avocado horseradish whip	
<b>SOUP OF THE DAY</b> cup 7/bowl 11	

SANDWICHES	<b>SMOKED TURKEY</b> 17
	ndjua cream cheese, spinach artichoke sun dried tomato relish, tempura fried sweet potato, shaved shallot, baguette, house-spiced fries
	<b>TRUFFLE SHIITAKE GRILLED CHEESE</b> 15
	smoked gouda, fontina, blackberry beet compote, caramelized onions, confit shiitakes, truffle dill aioli, pumpernickel, house-spiced fries
ENTRÉES	<b>BREAKFAST TACOS</b> 15
	scrambled eggs, crispy potatoes, bacon, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde
	<b>DOUBLE SMASH BURGER*</b> 18
	american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries <i>add bacon or an egg 2</i>
SIDES	<b>QUICHE DU JOUR</b> 16
	chefs selection of accoutrements
	<b>CONFIT DUCK FRIED RICE</b> 22
	chili soy lime sauce, satay peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger purée, carrots, snap peas, bell peppers, confit shiitakes, scallions
	<b>ARGENTINIAN BEEF TENDERLOIN*</b> 23
	fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette
<b>SHRIMP &amp; GRITS*</b> 22	
chorizo spiced shrimp, red eye gravy, charred corn relish, wilted kale, bacon louisiana vinaigrette, shaved shallot, bourbon candied pecans	
<b>FRIED CORNMEAL CATFISH</b> 18	
sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions	
<b>THREE EGGS YOUR WAY</b> 6	
<b>BACON</b> 6	
<b>FRESH FRUIT</b> 6	
<b>CRISPY POTATO SALAD</b> 10	
<b>FRIED BRUSSELS SPROUTS</b> 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.