

APPETIZERS

BREAD & OLIVE OIL	5
house made focaccia, olive oil	
TEMPURA MUSHROOMS	14
korean hot chili mayo, ponzu sauce	
BRUSSELS SPROUTS	11
chili sauce, sesame crema, crushed peanuts	
ROASTED CAULIFLOWER	individual 9/shareable 15
truffled pea purée, salted almonds, feta crema, red bell essence	

SALADS & SOUP

<i>add to any salad: chicken 7 shrimp* 8 4oz market fish* 9 6oz wild caught salmon* 14</i>	
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	17
ndjua cream cheese, spinach artichoke sun dried tomato relish, tempura fried sweet potato, shaved shallot, baguette, house-spiced fries	
TRUFFLE SHIITAKE GRILLED CHEESE	15
smoked gouda, fontina, blackberry beet compote, caramelized onions, confit shiitakes, truffle dill aioli, pumpernickel, house-spiced fries	
CRISPY FISH TACOS	17
three flour tortillas, market fish, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde, pepita tortilla crunch	
DOUBLE SMASH BURGER*	18
american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries	

ENTRÉES

CHICKEN CAESAR CROQUETTES	18
fried chicken parmesan croquettes, roma crunch lettuce, cucumber, calabrian oil, lemon aioli, spinach & chive purée	
CONFIT DUCK FRIED RICE	22
chili soy lime sauce, satay peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger purée, carrots, snap peas, bell peppers, pineapple, confit shiitakes, scallions	
ARGENTINIAN BEEF TENDERLOIN*	23
fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette	
SHRIMP & GRITS*	22
chorizo spiced shrimp, red eye gravy, charred corn relish, wilted kale, bacon louisiana vinaigrette, shaved shallot, bourbon candied pecans	
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.