



## brunch menu

saturday 11am-2pm | sunday 10am-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	

*add to any salad: chicken 7 | shrimp\* 8 | 4oz market fish\* 9 | 6oz wild caught salmon\* 14*

### 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
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## 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

**BREAKFAST TACOS** 15  
scrambled eggs, crispy potatoes, bacon, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde

**DOUBLE SMASH BURGER\*** 18  
american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries *add bacon or an egg 2*

**QUICHE DU JOUR** 16  
chefs selection of accoutrements

**DUCK FRIED RICE** 22  
chili soy lime sauce, snap peas, bell pepper, confit shiitakes, scallions, crispy shallots, carrot ginger purée, pineapple, satay peanut caramel *add fried egg 2*

**CHIMICHURRI STEAK & EGG\*** 25  
filet mignon steak tips, fried egg, crispy potato salad, creole aioli, 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

**THREE EGGS YOUR WAY** 6

**BACON** 6

**FRESH FRUIT** 6

**CRISPY POTATO SALAD** 10

**FRIED BRUSSELS SPROUTS** 10

## ENTRÉES

## SIDES

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.