

APPETIZERS	BREAD & BUTTER	6
	buttermilk brioche rolls, scallion cream cheese butter	
	DUCK TART	17
	confit duck, puff pastry, orange curd, coffee cherry butter, red licorice mole, olive caramel	
	SMOKED CARPACCIO*	19
SALADS	ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini	
	CHARCUTERIE & CHEESE	34
	chef's selection of cheeses, charcuterie, and accoutrements	
	OCTOPUS & SHRIMP BRUSCHETTA	19
	bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia	
ENTRÉES	ROASTED CAULIFLOWER	16
	truffled pea purée, salted almonds, feta crema, red bell essence	
	ETCH	10/16
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
	HORSERADISH CAESAR	11/17
SIDES	kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip	
	BISTRO	12/18
	bibb lettuce, crispy bacon, shallot dijon vinaigrette, butternut squash purée, goat cheese whip, chives, tarragon	
	PORK RIBEYE*	38
	couscous stuffed winter squash, charred onion, butternut puree, granola spice butter, apple marmalade, grapefruit, tangerine lace, frisée golden beet salad, oat crumble	
	PORCINI CHICKEN BREAST	36
	smoked corn purée, chorizo spiced fingerling potatoes, poblano pepita sauce, bacon, cremini mushrooms, snap peas, recado rojo vinaigrette, arugula, queso fresco, tortilla crunch	
	VENISON*	49
	chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, snap peas, walnut muhammara, apricot chutney, harissa cranberries	
	SHRIMP*	37
	thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil	
	GRILLED FILET MIGNON*	54
	horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter	
	SUMAC TEMPURA SQUASH	31
	butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, sprouts	
	FROM THE SEA*	mkt
	sweet potato beignet, cashew cream, dried cranberries, orange supremes,orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
	CHEF'S CREATION	mkt
	today's featured culinary inspiration, <i>available after 5pm</i>	
	FRIED BRUSSELS SPROUTS	12
	chili sauce, sesame crema, crushed peanuts	
	CRISPY POTATO SALAD	10
	mustard dressing, chimichurri verde & roja sauces	
	CHARRED CORN & POBLANO FRITTERS	12
	curry carrot purée, peach bacon vinaigrette, wilted kale, pickled red bell pepper, bacon crumble	

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. 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.