



brunch menu

saturday 11am-2pm | sunday 10am-2pm

BRUNCH LIBATIONS

MIMOSA	10
bubbles, choice of grapefruit, orange, passionfruit, or pineapple juice	
BLOODY MARY	14
Ketel One vodka, bloody mary mix	
FOREVER YOUNG	16
Zephyr gin, strawberry oleo sacharin, lemon, sparkling rosé	
ETCHSPRESSO MARTINI	16
Ketel One vodka, Licor 43, espresso, Kapali	
LEATHERBOUND BOOKS	16
Old Forester bourbon, espresso syrup, vanilla, pipe tobacco essence	
SMASH	16
Nelson's Green Brier, lemon, seasonal fruit, mint	

APPETIZERS

COFFEE CAKE OF THE DAY	12
vanilla crema	
TEMPURA MUSHROOMS	14
korean hot chili mayo, ponzu sauce	
ROASTED CAULIFLOWER	individual 10/shareable 16
truffled pea purée, salted almonds, feta crema, red bell essence	

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

SALADS & SOUPS

ETCH	16
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
AMARILLO COBB	17
tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo vinaigrette	
MEDITERRANEAN	15
arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette	
SMOKED SALMON POTATO BOWL*	21
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

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*

ENTRÉES

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

SIDES

THREE EGGS YOUR WAY* 6

BACON 6

FRESH FRUIT 6

CRISPY POTATO SALAD 10

FRIED BRUSSELS SPROUTS 12

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.