

APPETIZERS

- BREAD & OLIVE OIL

house made focaccia, olive oil

5
- TEMPURA MUSHROOMS

korean hot chili mayo, ponzu sauce

14
- CRISPY BRUSSELS SPROUTS

chili sauce, sesame crema, crushed peanuts

12
- ROASTED CAULIFLOWER

truffled pea purée, salted almonds, feta crema, red bell essence

individual 10/shareable 16

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

SALADS & SOUP

- ETCH

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette

16
- AMARILLO COBB

tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo vinaigrette

17
- MEDITERRANEAN

arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette

15
- SMOKED SALMON POTATO BOWL*

house-smoked salmon, togarashi roasted red potatoes, kale, shoyu egg, furikake, cucumber edamame relish, tobiko aioli, caramelized ginger purée, avocado horseradish whip

21
- SOUP OF THE DAY

cup 7/bowl 11

SANDWICHES

- SMOKED TURKEY

ndjua cream cheese, spinach artichoke sun dried tomato relish, tempura fried sweet potato, shaved shallot, baguette, house-spiced fries

17
- TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, fontina, blackberry beet compote, caramelized onions, confit shiitakes, truffle dill aioli, pumpernickel, house-spiced fries

15
- CRISPY FISH TACOS

three flour tortillas, market fish, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde, pepita tortilla crunch

17
- DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, bread & butter poblano pickles, caramelized onions, potato bun, house-spiced fries

18

ENTRÉES

- CHICKEN CAESAR CROQUETTES

fried chicken parmesan croquettes, roma crunch lettuce, cucumber, calabrian oil, lemon aioli, spinach & chive purée

18
- CONFIT DUCK FRIED RICE

chili soy lime sauce, satay peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger purée, carrots, snap peas, bell peppers, pineapple, confit shiitakes, scallions

22
- ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

23
- SHRIMP & GRITS*

chorizo spiced shrimp, red eye gravy, charred corn relish, wilted kale, bacon louisiana vinaigrette, shaved shallot, bourbon candied pecans

22
- FRIED CORNMEAL CATFISH

sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions

18

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.