

APPETIZERS

- BREAD & OLIVE OIL

house made focaccia, olive oil

5
- TEMPURA MUSHROOMS

korean hot chili mayo, ponzu sauce

15
- GRILLED FLATBREAD

tomato eggplant caponata, caramelized onions, confit shiitakes, fava beans, arugula, cucumber, preserved lemon vinaigrette, mint, mozzarella

16
- ROASTED CAULIFLOWER

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

individual 10/shareable 16

add to any salad: chicken 8 | shrimp* 9 | fish* 9

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 SOURDOUGH

strawberry chipotle jam, arugula, caramelized onions, mint basil pistou, brie, house-made chips

17
- CHICKEN PARMESAN CAESAR HOAGIE

panko fried chicken, parmesan, monterey jack, tomato gravy, pickled mustard seeds, roma crunch lettuce, caesar dressing, house-made chips

16
- CRISPY FISH TACOS

three flour tortillas, market fish, sriracha lime cabbage 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-made chips

17

ENTRÉES

- PORK GEMELLI

roasted pork, harissa ragout, carrots, peas, sweetie drop peppers, saffron tzatziki, muhammara, parsley, mint, smoked lemon oil

18
- WASABI SALMON*

wasabi pea crust, banana jalapeño fritter, tomatillo verde salsa, radish, chili oil

22
- ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, creole mustard aioli, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

23
- SHRIMP & GRITS*

coconut white curry sauce, sesame rice crusted shrimp, parmesan grits, frisée, watermelon radish, lemon aioli vinaigrette

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.