

APPETIZERS	BREAD & BUTTER	6
	everything Parker House rolls, scallion cream cheese butter	
	BRAISED PORK BELLY	19
	sambal lime grit cake, mango cabbage slaw, miso squash, lemongrass chili glaze, togarashi rice crisps	
	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	
	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
	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, radish, feta, chives, tarragon	
	PORK RIBEYE*	39
	bacon & red potato smash, smoked apple purée, beer mustard sauce, beet relish, pickled cherries, fried onion, braised kale, cocoa nib pumpernickel crumble	
ENTRÉES	CRISPY DUCK LEG	43
	fried confit duck, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, orange segments, cotija cheese, cilantro, toasted pepitas	
	VENISON*	49
	chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, snap peas, walnut muhammara, apricot chutney, harissa cranberries	
	SHRIMP & CHORIZO PIEROGIS	41
	house-made dumplings, guajillo cider broth, saffron potato purée, marinated gigante beans, herb & caper crema, arugula, fennel	
	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, frisée	
SIDES	PAN-SEARED SALMON*	46
	thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil	
	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.