



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
	THE CAROUSEL 15 Wheatley vodka, crème de violette, St-Germain, strawberry, lemon, sparkling wine
	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
SALADS & SOUPS	<i>add to any salad: chicken 8 shrimp* 9 4oz market fish* 9 6oz wild caught salmon* 14</i>
	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
ENTRÉES	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 <i>add bacon or an egg* 2</i>
	QUICHE DU JOUR 16
	chefs selection of accoutrements
SIDES	DUCK FRIED RICE 22
	chili soy lime sauce, snap peas, bell pepper, confit shiitakes, scallions, crispy shallots, carrot ginger purée, pineapple, satay peanut caramel <i>add fried egg* 2</i>
	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	
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.