

APPETIZERS

BREAD & BUTTER	6
everything Parker House rolls, scallion cream cheese butter	
LAMB MEATBALLS	21
sherry tomato sauce, potato churro, shaved idiazabal, smoked white bean, chorizo almond crumble	
SMOKED CARPACCIO*	19
NY strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini	
SPRING MEZZE	32
golden whipped feta, apricot chutney, grilled and chilled spring vegetables, urfa orange blossom syrup, truffle almonds, parmesan crisps, beet lentil purée, pita bread, white bean hummus, tempura fried mushrooms	
OCTOPUS & SHRIMP BRUSCHETTA	20
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	

SALADS

ETCH	10/16
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
BEET + CITRUS	11/17
roasted red beets, shaved golden beets, frisée, orange mint vinaigrette, citrus segments, sumac onions, heirloom carrots, sesame & herb labneh, pomegranate molasses, spiced walnuts	
GREEK WEDGE	12/18
romaine, cucumber, zucchini, oregano feta vinaigrette, pickled red onion, black olive crumble, pita crisps, charred eggplant purée, tomato jam whip, fe'tar	

ENTRÉES

PORK OSSO BUCCO*	39
saffron golden raisin couscous, squash apricot purée, tzatziki, advieh pork sauce, shaved almonds, dill, mint + fennel salad	
PROSCIUTTO CHICKEN ROULADE	36
guryere, fig jam, parsnip coriander purée, blistered grape shallot beurre blanc, roasted heirloom carrots, savory granola, chive, shaved horseradish	
VENISON*	43
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries	
SCALLOP + CALAMARI*	mkt
tempura calamari, spinach potato latke, pistachio gremolata, red beet yogurt, chili honey drizzle, apple fennel slaw	
GRILLED FILET MIGNON*	55
parmesan lemon whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco	
SUMAC TEMPURA SQUASH	31
butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée	
PAN SEARED SALMON*	46
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
CHEF'S CREATION	mkt
today's featured culinary inspiration	

SIDES

FRIED BRUSSELS SPROUTS	11
chili sauce, sesame crema, crushed peanuts	
CRISPY POTATO SALAD	11
lafayette sauce, chimichurri verde & roja sauces	
CHARRED BROCCOLINI	11
zuri butter, lemon yogurt, mint chutney	

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.