

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
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
- BEET + CITRUS** 11
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
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*** 41
saffron golden raisin couscous, squash apricot purée, tzatziki, advieh pork sauce, shaved almonds, dill, mint + fennel salad
- FIG BRÛLÉED CHICKEN BREAST** 36
gruyère, prosciutto, parsnip coriander purée, blistered grape shallot beurre blanc, roasted heirloom carrots, granola, chive, shaved horseradish
- VENISON*** 46
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, potato pavé, 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.