

APPETIZERS

<b>BREAD &amp; BUTTER</b>	6
everything Parker House rolls, scallion cream cheese butter	
<b>LAMB MEATBALLS</b>	21
sherry tomato sauce, potato churro, shaved idiazabal, smoked white bean, chorizo almond crumble	
<b>SMOKED CARPACCIO*</b>	19
NY strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini	
<b>SPRING MEZZE</b>	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	
<b>OCTOPUS &amp; SHRIMP BRUSCHETTA</b>	20
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia	
<b>ROASTED CAULIFLOWER</b>	16
truffled pea purée, salted almonds, feta crema, red bell essence	

SALADS

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

ENTRÉES

<b>PORK OSSO BUCCO*</b>	41
saffron golden raisin couscous, squash apricot purée, tzatziki, advieh pork sauce, shaved almonds, dill, mint + fennel salad	
<b>PROSCIUTTO CHICKEN ROULADE</b>	36
guryere, fig jam, parsnip coriander purée, blistered grape shallot beurre blanc, roasted heirloom carrots, savory granola, chive, shaved horseradish	
<b>VENISON*</b>	46
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries	
<b>SCALLOP + CALAMARI*</b>	mkt
tempura calamari, spinach potato latke, pistachio gremolata, red beet yogurt, chili honey drizzle, apple fennel slaw	
<b>GRILLED FILET MIGNON*</b>	55
parmesan lemon whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco	
<b>SUMAC TEMPURA SQUASH</b>	31
butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée	
<b>PAN SEARED SALMON*</b>	46
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
<b>CHEF'S CREATION</b>	mkt
today's featured culinary inspiration	

SIDES

<b>FRIED BRUSSELS SPROUTS</b>	11
chili sauce, sesame crema, crushed peanuts	
<b>CRISPY POTATO SALAD</b>	11
lafayette sauce, chimichurri verde & roja sauces	
<b>CHARRED BROCCOLINI</b>	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.