

APPEZIZERS	<b>COFFEE CAKE OF THE DAY</b> 12 vanilla crema
	<b>TEMPURA MUSHROOMS</b> 14 korean hot chili mayo, ponzu sauce
	<b>ROASTED CAULIFLOWER</b> individual 10/shareable 16 truffled pea purée, salted almonds, feta crema, red bell essence
	<i>add to any salad: chicken 8   shrimp* 9   4oz market fish* 9   6oz wild caught salmon* 14</i>
SALADS & SOUPS	<b>ETCH</b> 16 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
	<b>AMARILLO COBB</b> 17 tortilla pepita crunch, bacon, cherry tomato, queso fresco, cabbage, pickled corn, avocado whip, cucumber, amarillo vinaigrette
	<b>MEDITERRANEAN</b> 15 arugula, fennel, bacon, capers, tomatoes, chickpeas, manchego cheese, red bell essence, sunflower seed hummus, caper vinaigrette
	<b>SMOKED SALMON POTATO BOWL*</b> 21 house-smoked salmon, togarashi roasted red potatoes, kale, shoyu egg, furikake, cucumber edamame relish, tobiko aioli, caramelized ginger purée, avocado horseradish whip
	<b>SOUP OF THE DAY</b> cup 7/bowl 11
SANDWICHES	<b>SMOKED TURKEY</b> 17 ndjua cream cheese, spinach artichoke sun dried tomato relish, tempura fried sweet potato, shaved shallot, baguette, house-spiced fries
	<b>TRUFFLE SHIITAKE GRILLED CHEESE</b> 15 smoked gouda, fontina, blackberry beet compote, caramelized onions, confit shiitakes, truffle dill aioli, pumpernickel, house-spiced fries
	<b>BREAKFAST TACOS</b> 15 scrambled eggs, crispy potatoes, bacon, sriracha lime cabbage & red onion slaw, goat cheese crema, salsa verde
	<b>DOUBLE SMASH BURGER*</b> 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>
	<b>QUICHE DU JOUR</b> 16 chefs selection of accoutrements
	<b>DUCK FRIED RICE</b> 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>
ENTRÉES	<b>CHIMICHURRI STEAK &amp; EGG*</b> 25 filet mignon steak tips, fried egg, crispy potato salad, creole aioli, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette
	<b>SHRIMP &amp; GRITS*</b> 22 chorizo spiced shrimp, red eye gravy, charred corn relish, wilted kale, bacon louisiana vinaigrette, shaved shallot, bourbon candied pecans
	<b>FRIED CORNMEAL CATFISH</b> 18 sweet potato beignet, cashew cream, brown butter orange sauce, chili crunch, orange segments, dried cranberries, scallions
	<b>AMERICAN BREAKFAST*</b> 18 two eggs your way, bacon, toast, roasted potatoes
	<b>BACON</b> 6
SIDES	<b>FRESH FRUIT</b> 6
	<b>CRISPY POTATO SALAD</b> 10
	<b>FRIED BRUSSELS SPROUTS</b> 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.