starters

bread & butter grilled sourdough | butter duo of the day small 5 | large 8 add house marinated french olives 6

tempura cauliflower

indonesian soy hoisin sauce | orange blossom crema | toasted peanuts | brown butter sambal 13

warm feta

mediterranean olive & caper sauce | smoked white bean hummus | mint orange syrup | toasted focaccia 15 add house marinated french olives 6

sesame cured salmon*

rice fritter | wasabi crema | tobiko caviar | cucumber yuzu broth | jalapeño cilantro oil 17

soup & salad

add: chicken 7 | shrimp* 8 | cured salmon* 13 | smoked salmon *15 | bistro steak* 15 | market fish* mkt. price

soup of the day cup 7 | bowl 9

horseradish caesar salad

kale | romaine | radicchio | smoked lemon oil | horseradish parmesan aioli | dijon tempura crunchies | worcestershire whip 16

andean salad

roasted beets | mango amarillo yogurt | avocado guasacaca | strawberries | english cucumbers | farm greens | lime cilantro vinaigrette | heirloom carrots | cranberries | chili spiced tortilla crisps 16

etch salad

arugula | red cabbage | fennel | apples | bleu cheese | white balsamic | olive oil | hazelnuts | black pepper | candied orange peel 16

soup & mediterranean salad arugula | parmesan | zucchini | cherry tomatoes | caper vinaigrette | red bell pepper essence | soup of the day 15

sandwiches

served with house made chips | vegetarian versions available upon request

chicken breast bruschetta

choice of fried or seared chicken | grilled focaccia | white bean smash | bacon | celery | zucchini | arugula | red cabbage | olive brine vinaigrette | parmesan | red bell pepper essence 17

patty melt*

choice of 7 oz. burger or 6oz. grilled chicken breast | gulf sauce | swiss | apple smoked bacon | caramelized onion | spicy roasted portobello | poblano pickle relish | wheat toast 18

smoked salmon wrap

parmesan sage roasted spaghetti squash | puttanesca relish | fennel | goat cheese | calabrian roasted pecans | basil | arugula 19

mains

add a side mediterranean salad or cup of soup 7

recado beef quesadilla*

avocado guasacaca | fermented tepache slaw | jack cheese | smoked corn crema | cumin cilantro sour cream | green onions | greens | chili oil 18

pork fried rice

yakimeshi sauce | brown rice | chili glazed pork | broccoli | sugar snap peas | celery | sunflower sprouts | fermented cabbage & carrots | ginger oil | pickled shiitakes | avocado sesame smash sauce | red beet tonkatsu 19

shrimp pasta*

fresh radiatore pasta | spinach | fennel | red onion | preserved lemon & herb olive oil | aleppo blistered tomato broth | chickpea toum | feta crema | walnut pepperoncini relish 21

cornmeal catfish

coconut rice cake | kebat butter | tamarind banana sauce | smoked pineapple swirl | grilled cucumber | sunflower sprouts | cranberries 18

three mushroom kashmiri basmati bowl

kashmir red beet sauce | green pea methi sauce | golden spiced cauliflower | roasted carrots | fried chickpeas | red cabbage | kale | fennel | sunflower sprouts | mint mustard seed oil 17

seared market fish*

pasilla papaya flan | coffee mole | smoked apple blue corn grits | peanut crunch butter | sugar snap peas | greens | burnt orange oil | cranberries mkt price



lunch