

starters

bread & butter

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

candied bacon duo

bacon rosette | crispy bacon | black pepper grit cake | pistachio pesto | ancho cherry gastrique | butternut sage purée 16

warm feta

mediterranean olive & caper sauce | smoked white bean hummus | mint orange syrup | toasted focaccia 15

sesame cured salmon*

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

seared scallops*

smashed hushpuppy | caper brown butter XO sauce | jalapeño syrup | green onion | sesame passion fruit sauce 20 *add a scallop 9*

vegan catalonia pastry

confit avocado | artichoke golden beet sofrito | smoked white beans | chorizo-spice pimento whip | saffron paella sauce | truffle pea pesto 14

soup & salads

add: chicken 7 | shrimp* 8 | pork ribeye* 15 | house smoked salmon* 15 | fish* mkt. price*

soup of the day *cup 7 | bowl 9*

horseradish caesar

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

etch salad

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

beet salad

ginger red bell sweet potato sauce | goat cheese semifreddo | orange slices | chioggas | sumac aleppo candied walnuts | chermoula vinaigrette | fig pomegranate jam | greens 16

etc.

dinner

mains

add a mediterranean side salad or a cup of soup 7

cornmeal catfish*

coconut rice cake | kebat butter | lemongrass fish caramel | chiogga cabbage slaw | cashews | tamarind balinese banana sauce | smoked pineapple oil | cranberries 36

grilled pork ribeye*

pasilla papaya flan sauce | coffee rum mole | purple potato polenta | brussels sprouts | peanut chili honey crunch | sweet potato crisps 39

seared chicken breast & radiatore*

parmesan fontina radiatore pasta | butternut squash crema | sun dried tomato walnut sage relish | kale | black olive shiitake tapenade | smoked white bean hummus 36

fried duck leg*

apple cider hoisin glaze | turnip basil cake | sweet potato & brown butter tahini sauce | sunflower sprout fennel slaw | caramelized ginger vinaigrette | shrimp chili whip 42

grilled 6oz. filet*

french onion potato clutch | duck fat kale | roasted carrot | burgundy gravy | dijon crème fraîche whip | pickled mustard seeds 46 *add a scallop 9*

mushroom basmati khichdi

coconut tofu curry whip | miso roasted oyster mushrooms | kashmir red beet sauce | golden spiced cauliflower | green pea methi sauce | fennel | carrots | fried chickpeas | kale | mint mustard oil 32

sides

roasted winter squash

ginger pumpkin seed butter | cashew gochujang sauce | cocoa nibs | pickled cranberries 9

fried brussels sprouts

lemongrass fish caramel | orange blossom crema | candied orange | orange segments | brown butter sambal | almonds 9

*These items are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.