

starters

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

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

warm burrata shakshuka
tomato chickpea stew | green harissa | charred eggplant crema | house made 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*

spanish puff 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 | cured salmon* 13 | 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 | 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 | tempura crunch | sunflower sprout fennel slaw | chioggas | kale | caramelized ginger vinaigrette | shrimp chili whip 42

grilled 6oz. filet*
french onion potato clutch | broccolini | roasted carrot | burgundy gravy | worcestershire whip | pickled mustard seeds 48 *add a scallop 9*

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

sides

german fried potato salad
bacon dijon dressing | red bell pepper essence | poblano | braised cabbage purée | bacon lardons | herbs 9

fried brussels sprouts
lemongrass fish caramel | orange blossom crema | 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.