



appetizers

Butter Tasting

truffle butter, smoked plugra butter, goat butter, duck butter
4.5

Roasted Cauliflower

truffled pea pesto, salted almonds, feta crema
8

Duck Confit

fig foie gras butter, jalapeno, orange peel bread, balsamic blackberries, mustard seed
12

Pork Shoulder

chinese braise, smoked tofu, confit leeks, peanuts, raisins
10.5

Octopus and Shrimp

Bruschetta

manchego, arugula, fennel, roasted tomato, capers, garlic oil, bacon
10

Chilled Mussels

moroccan chili spiced, grilled lemon calamari, roasted pork loin, feta
11

salads

Beets & Berries

beets, blackberries, cranberries, ginger goat cheese, pomegranate walnut vinaigrette, candied pistachios
9

Etch Salad

fennel, green apple, arugula, radicchio, blue cheese, hazelnuts, champagne vinaigrette
10

Ratatouille Crudo

carpaccio squash, zucchini, fennel, champignons, provencal herbs, olive oil, eggplant salt, red bell tomato essence, parmesan
8.5

Seared Tuna

chili spiced, eggplant, avocado, radish, green onion, sake ponzu vinaigrette, smoked tofu
16

entrees

Cobia

turkish spiced, brown buttered oranges, capers, olives, raisins, honey, almonds, beignet
29

Pork Tenderloin

porcini dusted with manchego, caramelized onion, potato, chorizo, spanish mountain mushroom sauce, truffle oil
25

Scallops and Mediterranean Prawn

fall greens, local root vegetables, potatoes, squash, smoked shallot vinaigrette, chicken skins, butternut garlic essence
34

Mouland Duck Breast

moroccan spiced, carrot pear sauce, ginger grits, tangerine butter, hibiscus cranberry relish, cinnamon crumble
29

Short Ribs

japanese braised and fried, carrot coulis, pea ginger basil, vegetable mushroom stir-fry, shrimp
28

Lamb Chop

merguez sausage brik, cauliflower feta cream, smoked tomato chermoula, grilled squash and eggplant
33

Filet 7oz

mushroom pain perdu, smoked red wine gravy, asparagus whisps, rosemary duck butter
36

Cauliflower La Plancha

caramelized onion and fennel, mushrooms, miso blue cheese gravy, truffled pea pesto, kale, red bell essence
18

sides

7

Ginger Grits tangerine butter

Curry Cauliflower ginger raisins, peanuts

Grilled Okra tomato chermoula, feta

Charred Brussels Sprouts schmaltz butter

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