

FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some icons with common food allergens. **if you see the icon** next to a menu item, **the allergen is present** in the dish. please consider this when ordering.

please note that while we do our best to account for dietary restrictions, all food is prepared in an environment where it may come in contact with common allergens

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **S** soy **P** pork

appetizers

WARM OLIVES GA chilis, citrus	8	HUMMUS GL GA cucumber, laffa bread, crispy chickpeas	14
SEARED TUNA GL GA S yuzu kosho tahini sauce, avocado	18	BUTCHER'S MEATBALLS GA D P GL ricotta, grana padano	14
RAMEN SPICED SHISHITOS GL GA D S vinegar honey, miso ranch	12	ILDA'S GUACAMOLE GA blue corn tortilla chips and farmers market crudités +5	15
ROASTED SPINACH BLUE CRAB DIP GL D SHF GA pita chips, laffa bread	22	CRISPY CALAMARI GL GA D S gochujang bbq, furikake	16
THAI CHICKEN WINGS GL GA SHF S curry mayo	18		

salads **ADD-ONS** : chicken breast 9 | 8oz hanger steak* 14 | shrimp 12 | salmon 12

LITTLE GEM CAESAR GL D GA watermelon radish, croutons, frico, traditional dressing	15	GREEK SALAD D GA feta, pepperoncini, olives, pickled tomato, cucumber	16
KALE GL GA S heirloom tomatoes, charred corn, avocado, green goddess, shiitake "bacon"	16	BABY SPINACH SALAD GL D P bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette	16

plates & flatbreads

sandwiches served with your choice of fries or a nice little salad

FRIED CHICKEN SANDWICH GL GA D P bacon butter, pickles, hot sauce	19	MAINE LOBSTER ROLL GL D SHF sesame tarragon mayo, honey mustard slaw, served with old bay fries	MP
PIBIL CHICKEN TOSTADAS GA D charred tomatillo sauce, lime crema	19	FRESH MOZZARELLA FLATBREAD GL D san marzano tomatoes, parmesan, basil	15
GRILLED FISH TACOS GA pickled mango, jicama, jalapeno, cucumbers, guajillo mayo	21	CHARRED CORN FLATBREAD GL D kale, pickled red onions, ny cheddar, hot honey	18
BURGER* GL GA D 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22	FENNEL SAUSAGE & BURRATA FLATBREAD GL D P pepperoncini, tomato, duck fat onions	17
CRISPY TOFU BÁNH MI SANDWICH GL GA S pickled vegetables, kewpie, hoisin-chile	19	HAWAIIAN FLATBREAD GL D P alpha tolman, kale, shallot confit	19
MAINE LOBSTER MAC N' CHEESE GL D SHF 5 cheeses, mustard, parm crumbs	MP		

sides

TATER TOTS 3 sauces GL GA D S	10
HAND CUT FRIES	8
CRISPY YUCCA FRIES lime salt, vegan queso GA N	12

desserts

FRUIT CRUDITÉS D orange curd, dulce de leche	22
S'MORES "SHOTS" GL D dark chocolate pudding, graham crackers, torched marshmallow	16

ROOFTOP FARE

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START AND SHARE

THAI CHICKEN WINGS curry mayo GL GA S SHF	18
ILDA'S GUACAMOLE blue corn tortilla chips add farmers market crudité +5 GA	16
SEARED TUNA yuzu kosho tahini sauce, avocado GL GA S	18
WARM OLIVES chilis, citrus GA	9
HUMMUS cucumber, laffa bread, crispy chickpeas GL GA	14
ROASTED SPINACH & BLUE CRAB DIP pita chips, laffa bread GL GA D SHF	23
BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia GL GA D P	15
RAMEN-SPICED SHISHITOS vinegar honey GL GA D S	13
CRISPY CALAMARI gochujang bbq, furikake GL GA D S	17
BABY SPINACH SALAD GL D P bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette	16
KALE SALAD GL GA S heirloom tomatoes, charred corn, avocado green goddess, shiitake "bacon"	16
PRIME RIB SANDWICH GL D medium rare ribeye "whacked up", caramelized onions, pepperoncini NY cheddar sauce, fries	26

SLIDERS **GL GA D**

2 per serving - 10 per platter

BEEF* cheddar, pq sauce, dill pickle	13 / 47
VEGGIE burrata, pickle, hot sauce	12 / 45
LAMB feta cheese, pickled onion, preserved lemon aioli	14 / 48

MAINE LOBSTER ROLL GL D SHF

sesame tarragon mayo, honey mustard slaw, served with old bay fries

MP

PLATES AND FLATBREADS

- PIBIL CHICKEN TOSTADAS** GA D 19
charred tomatillo sauce, lime crema
- MAINE LOBSTER MAC N' CHEESE** 5 cheeses, mustard, parm crumbs GL D SHF MP
- GRILLED FISH TACOS** GA 23
pickled mango, jicama, jalapeño, cucumbers, guajillo mayo
- HAWAIIAN FLATBREAD** GL D P 19
pickled pineapple, smoked prosciutto, sauce, smoked mozz
- CHARRED CORN FLATBREAD** GL D 18
kale, pickled red onion, NY Cheddar, hot honey
- FENNEL SAUSAGE & BURRATA FLATBREAD** GL D P 17
pepperoncini, tomato, duck fat onions
- MARGHERITA FLATBREAD** GL D 17
fresh mozz, basil, tomatoes, parm

SIDES

- CRISPY YUCA FRIES** lime salt, vegan queso GA N 14
- TATER TOTS** 3 sauces GL GA D S 10
- FRENCH FRIES** 8

DESSERTS

- FRUIT CRUDITÉS** D 22
orange curd, dulce de leche
- S'MORES "SHOTS"** GL D 16
dark chocolate pudding, graham crackers, torched marshmallow

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: DAN NISTORESCU





dietary observations menu