

ROOFTOP FARE

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

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** 17
- 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 SHF** 17
- 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
- BABY SPINACH SALAD** **GL D P** 16
bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette
- KALE** **GL GA S** 14
heirloom tomatoes, charred corn, avocado green goddess, shiitake "bacon"
- PRIME RIB SANDWICH** **GL D** 34
medium rare ribeye "whacked up", caramelized onions, pepperoncini, NY cheddar sauce, fries

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

29

PLATES AND FLATBREADS

- PIBIL CHICKEN TOSTADAS** GA D 19
charred tomatillo sauce, lime crema
- 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.

CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: DAN NISTORESCU

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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 add 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 SHF 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 |

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brunch

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P pork



brunch

WARM CINNAMON ROLL SKILLET 16
salted cultured butter frosting



DELUXE EGG SANDWICH 18
aged cheddar, bacon,
hot sauce aioli, crispy potatoes



THE NEW YORKER 21
blackseed bagel, gravlax, tomato, cucumber,
red onion, chive cream cheese



CHICKEN & WAFFLES 26
salted banana bourbon sauce, maple
whipped cream, chili cashew brittle



BLT CAESAR FLATBREAD 21
tarragon pesto, fried egg,
caesar salad, crispy bacon



AVOCADO TOAST 19
jammy egg, heirloom tomatoes, watermelon
radish, scallions, nigella seeds



**CHORIZO & YUKON GOLD
POTATO HASH 22**
sunny eggs, piperade sauce



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