

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

KABOCHA SQUASH SOUP **GA D**
spicy carrot chips and pepitas

SEARED TUNA **GL GA S**
yuzu kosho tahini sauce, avocado

RAMEN SPICED SHISHITOS **GL GA D S**
vinegar honey, miso ranch

ROASTED SPINACH BLUE CRAB DIP **GL D SHF GA**
pita chips, laffa bread

8 **THAI CHICKEN WINGS** **GL GA SHF S** 18
curry mayo

12 **SMOKED SQUASH HUMMUS** **GL GA** 14
sunflower seeds, cilantro, pomegranate, harissa

18 **BUTCHER'S MEATBALLS** **GA D P GL** 14
ricotta, grana padano

12 **ROASTED RACLETTE CHEESE & MUSHROOM SKILLET** **GL GA D** 17
wild mushroom conserva, heirloom potatoes, rosemary pesto, crostini

22 **CRISPY CALAMARI** **GL GA D S SHF** 16
gochujang bbq, furikake

salads

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

CAESAR **GL D GA** 15
little gems, treviso radicchio, everything bagel croutons, grana padano

KALE SALAD 15
sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette

ROASTED BEET & BLOOD ORANGE SALAD **GA N D** 15
purple endive, goat cheese, hazelnuts, chicory kumquat vinaigrette

BABY SPINACH SALAD **GL D P** 16
bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette

plates & flatbreads

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

FRIED CHICKEN SANDWICH **GL GA D P** 19
bacon butter, pickles, hot sauce

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

DUCK GORDITAS **GL GA SHF S** 21
kimichi apple slaw, black garlic kewpie, scallions

BURGER* **GL GA D** 22
2-year grafton cheddar, caramelized onions, brioche, sour pickle

COLLARD GRILLED CHEESE **GL GA S D** 19
collard greens, gruyère cheese, beet horseradish relish, miso butter, sourdough

MAINE LOBSTER MAC N' CHEESE **GL D SHF** MP
5 cheeses, mustard, parm crumbs

CELERIC SHAWARMAS **GL GA** 18
carrot, purple cabbage, pickled red onion, scallion, tahini sauce, mango chutney

MERGUEZ SANDWICH **GL GA** 21
harissa aioli, doh chua pickle, cilantro, fries

FRESH MOZZARELLA FLATBREAD **GL D** 15
san marzano tomatoes, parmesan, basil

BUTTERNUT SQUASH FLATBREAD **GL GA N D** 18
melted onions, gorgonzola, sea salted pistachio, petimezi

FENNEL SAUSAGE & BURRATA FLATBREAD 17
pepperoncini, tomato, duck fat onions **GL D P**

PULLED PORK FLATBREAD **GL GA D P** 18
oaxaca cheese, pineapple, pickled red onion, rosemary pesto, cherry peppers, cilantro

sides

PUNK FRIES **GA D** 14
crispy brisket, ny cheese curds, secret gravy, pickled fresno peppers

TATER TOTS 3 sauces **GL GA D S** 10

HAND CUT FRIES 8

desserts

CHEESE CAKE CANNOLI **GL D** 14
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



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
ROASTED RACLETTE CHEESE & MUSHROOM SKILLET GL GA D wild mushroom conserva, heirloom potatoes, rosemary pesto, crostini	17
SEARED TUNA yuzu kosho tahini sauce, avocado GL GA S	17
WARM OLIVES chilis, citrus GA	9
SMOKED SQUASH HUMMUS GL GA sunflower seeds, cilantro, pomegranate, harissa	14
DELICATA SQUASH RINGS beetchup GL GA S	13
PRETZEL BITES freshly baked, rauchbier cheese GL D	13
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
CELERICAC SHAWARMAS GL D carrot, purple cabbage, pickled red onion, scallion, tahini sauce, mango chutney, laffa bread	18

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

PLATES AND FLATBREADS

PIBIL CHICKEN TOSTADAS GA D	19
charred tomatillo sauce, lime crema	
DUCK GORDITAS GL GA SHF S	21
kimchi apple slaw, black garlic kewpie, scallions	
ROASTED BEET & BLOOD ORANGE SALAD GL D N	16
purple endive, goat cheese, hazelnuts, chicory kumquat vinaigrette	
KALE SALAD	15
sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette	
PRIME RIB SANDWICH GL D	34
medium rare ribeye "whacked up", caramelized onions, pepperoncini, NY cheddar sauce, fries	
PULLED PORK FLATBREAD GL GA D P	18
oaxaca cheese, pineapple, pickled red onion, rosemary pesto, cherry peppers, cilantro	
BUTTERNUT SQUASH FLATBREAD GL GA N D	18
melted onions, gorgonzola, sea salted pistachio, petimezi	
FENNEL SAUSAGE & BURRATA FLATBREAD GL D P	17
pepperoncini, tomato, duck fat onions	
MARGHERITA FLATBREAD GL D	17
fresh mozz, basil, tomatoes, parm	

SIDES

PUNK FRIES GA D	14
crispy brisket, ny cheddar curds, secret gravy, pickled fresno peppers	
TATER TOTS 3 sauces GL GA D S	10
FRENCH FRIES	8

DESSERTS

CHEESE CAKE CANNOLI GL D	14
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