



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** 8 **THAI CHICKEN WINGS** **GL GA SHF S** 18
chilis, citrus
curry mayo
- SEARED TUNA** **GL GA S** 18 **SMOKED SQUASH HUMMUS** **GL GA** 14
yuzu kosho tahini sauce, avocado
sunflower seeds, cilantro, pomegranate, harissa
- RAMEN SPICED SHISHITOS** **GL GA D S** 12 **BUTCHER'S MEATBALLS** **GA D P GL** 14
vinegar honey, miso ranch
ricotta, grana padano
- ROASTED SPINACH BLUE CRAB DIP** **GL D SHF GA** 22 **CRISPY CALAMARI** **GL GA D S SHF** 16
pita chips, laffa bread
gochujang bbq, furikake

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

- CAESAR** **GL D GA** 15 **ROASTED BEET & BLOOD ORANGE SALAD** **GA N D** 15
little gems, treviso radicchio, everything bagel croutons,
grana padano
purple endive, goat cheese, hazelnuts, chicory
kumquat vinaigrette
- KALE SALAD** 15 **BABY SPINACH SALAD** **GL D P** 16
sorghum, delicata squash, gala apple, golden raisins,
apple cider vinaigrette
bacon, jammy egg, vinegar shallots, croutons, parm,
preserved lemon vinaigrette
- ARUGULA** **D** 16
tomato, fennel, onion, parm, lemon, vinaigrette

plates & flatbreads

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

- PIBIL CHICKEN TOSTADAS** **GA D** 19 **BUTTERNUT SQUASH FLATBREAD** **GL GA** 18
charred tomatillo sauce, lime crema
melted onions, gorgonzola, sea salted pistachio, petimezi
- BURGER*** **GL GA D** 22 **FENNEL SAUSAGE & BURRATA FLATBREAD** 17
2-year grafton cheddar,
caramelized onions, brioche, sour pickle
pepperoncini, tomato, duck fat onions **GL D P**
- COLLARD GRILLED CHEESE** **GL GA S D** 19 **FRESH MOZZARELLA FLATBREAD** **GL GA D** 17
collard greens, gruyère cheese, beet horseradish relish,
miso butter, sourdough
san marzano tomatoes, parmesan, basil
- BACON MAC N' CHEESE** **GL GA D P** 19
neuskes bacon lardon, four cheese fondue, pan grattato

sides

- 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

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START AND SHARE

THAI CHICKEN WINGS curry mayo GL GA S SHF	18
SEARED TUNA yuzu kosho tahini sauce, avocado GL GA S	18
WARM OLIVES chilis, citrus GA	9
SMOKED SQUASH HUMMUS GL GA sunflower seeds, cilantro, pomegranate, harissa	14
PRETZEL BITES freshly baked, rauchbier cheese GL GA S	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, miso ranch GL GA D S	13
CRISPY CALAMARI gochujang bbq, furikake GL GA D S SHF	17
BACON MAC N' CHEESE GL D P neuskes bacon lardon, four cheese fondue, pan grattato	19
PUNK FRIES GL D crispy brisket, ny cheddar curds, secret gravy, pickled fresno peppers	17

SLIDERS **GL GA D**

2 per serving - 10 per platter

BEEF* cheddar, pq sauce, dill pickle	13 / 47
CRISPY DELICATA SQUASH green apple tzatsiki, purple cabbage slaw, laffa bread	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	
ROASTED BEET & BLOOD ORANGE SALAD D N	15
purple endive, goat cheese, hazelnuts, chicory kumquat vinaigrette	
KALE SALAD	15
sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette	
BUTTERNUT SQUASH FLATBREAD GL GA N D	18
melted onions, gorgonzola, sea salted pistachio, petimezi	
FENNEL SAUSAGE & BURRATA FLATBREAD GL GA D P	17
pepperoncini, tomato, duck fat onions	
FRESH MOZZARELLA FLATBREAD GL D	17
san marzano tomatoes, parmesan, basil	

SIDES

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	

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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 & PUMPKIN WAFFLES 24
maple and apple cider molasses, creme
chantilly, spicy pepita brittle



BRUNCH FLATBREAD 19
brussels sprouts, wild mushroom, 4 cheese
fondue, egg, duck friton



MELTED COLLARD GRILLED CHEESE 19
collard greens, gruyère, beet horseradish
relish, miso butter, sourdough



LAMB MERGUEZ HASH 22
fingerling potato, pepperonata, kale,
sunny eggs, harissa

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