



### 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

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

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

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

## plates & flatbreads

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

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

## sides

<b>TATER TOTS</b> 3 sauces <b>GL GA D S</b>	10
<b>HAND CUT FRIES</b>	8

## desserts

<b>CHEESE CAKE CANNOLI</b> <b>GL D</b>	14
orange curd, dulce de leche	
<b>S'MORES "SHOTS"</b> <b>GL D</b>	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

<b>THAI CHICKEN WINGS</b> curry mayo <b>GL GA S SHF</b>	18
<b>SEARED TUNA</b> yuzu kosho tahini sauce, avocado <b>GL GA S</b>	18
<b>WARM OLIVES</b> chilis, citrus <b>GA</b>	9
<b>SMOKED SQUASH HUMMUS</b> <b>GL GA</b> sunflower seeds, cilantro, pomegranate, harissa	14
<b>PRETZEL BITES</b> freshly baked, rauchbier cheese <b>GL GA S</b>	13
<b>ROASTED SPINACH &amp; BLUE CRAB DIP</b> pita chips, laffa bread <b>GL GA D SHF</b>	23
<b>BUTCHER'S MEATBALLS</b> herbed ricotta, pressed foccacia <b>GL GA D P</b>	15
<b>RAMEN-SPICED SHISHITOS</b> vinegar honey, miso ranch <b>GL GA D S</b>	13
<b>CRISPY CALAMARI</b> gochujang bbq, furikake <b>GL GA D S SHF</b>	17
<b>BACON MAC N' CHEESE</b> <b>GL D P</b> neuskes bacon lardon, four cheese fondue, pan grattato	19
<b>PUNK FRIES</b> <b>GL D</b> crispy brisket, ny cheddar curds, secret gravy, pickled fresno peppers	17

## SLIDERS **GL GA D**

2 per serving - 10 per platter

<b>BEEF*</b> cheddar, pq sauce, dill pickle	13 / 47
<b>CRISPY DELICATA SQUASH</b> green apple tzatsiki, purple cabbage slaw, laffa bread	12 / 45
<b>LAMB</b> feta cheese, pickled onion, preserved lemon aioli	14 / 48

# PLATES AND FLATBREADS

<b>PIBIL CHICKEN TOSTADAS</b> <b>GA</b> <b>D</b>	19
charred tomatillo sauce, lime crema	
<b>ROASTED BEET &amp; BLOOD ORANGE SALAD</b> <b>D</b> <b>N</b>	15
purple endive, goat cheese, hazelnuts, chicory kumquat vinaigrette	
<b>KALE SALAD</b>	15
sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette	
<b>BUTTERNUT SQUASH FLATBREAD</b> <b>GL</b> <b>GA</b> <b>N</b> <b>D</b>	18
melted onions, gorgonzola, sea salted pistachio, petimezi	
<b>FENNEL SAUSAGE &amp; BURRATA FLATBREAD</b> <b>GL</b> <b>GA</b> <b>D</b> <b>P</b>	17
pepperoncini, tomato, duck fat onions	
<b>FRESH MOZZARELLA FLATBREAD</b> <b>GL</b> <b>D</b>	17
san marzano tomatoes, parmesan, basil	

# SIDES

<b>TATER TOTS</b> 3 sauces <b>GL</b> <b>GA</b> <b>D</b> <b>S</b>	10
<b>FRENCH FRIES</b>	8

# DESSERTS

<b>CHEESE CAKE CANNOLI</b> <b>GL</b> <b>D</b>	14
<b>S'MORES "SHOTS"</b> <b>GL</b> <b>D</b>	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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