

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

- SHRIMP CEVICHE** avocado, toasts & crisps **GL SHF GA** 19
- TUNA TARTARE** calabrian chilies & lime, crudites, aioli **GA** 17
- WARM OLIVES** chilis, citrus **GA** 9
- OCTOPUS SKEWERS** **GL SHF GA S** 21
preserved lemon, orange, spicy soy cucumbers
- GUACAMOLE** pickled chilies, blue corn chips **GA** 15
add crudités +5
- PRETZEL** soft pretzel sticks, cheese sauce, whole grain mustard **GL D** 14
- MAINE LOBSTER "NACHOS"** tots, tomato, horseradish aioli, aged cheddar **GL D SHF GA** 38
- HUMMUS** naan, cucumber, pita chips, crispy chickpeas **GL GA** 16
- ROASTED SPINACH & BLUE CRAB DIP** pita chips, naan **GL D SHF GA** 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
- SEASONAL LETTUCES** **GA D** 15
avocado, dill & radish, orange, feta, honey champagne vinaigrette
- 16oz RIBEYE "WHACKED UP"** with griddled toast points **D GL** 48

SLIDERS **GL GA D**

2 per serving - 10 per platter

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

MAINE LOBSTER ROLL

brioche, cultured lemon butter, aioli, old bay fries

GL D SHF GA

29

PLATES AND FLATBREADS

- FISH TACOS** **GA** 19
guajillo chillies, charred lime, slaw, spicy aioli
- SMOKED HAM & CHEDDAR SAUSAGE** **GL GA D P** 18
brioche, sweet mustard, pickled seeds, celery
- ROASTED MUSHROOM FLATBREAD** alpha toman, kale, shallot confit **GL GA D** 18
- SOPPRESSATA FLATBREAD** poblano peppers, tomatillo, fresh mozz **P GL GA D** 18
- FENNEL SAUSAGE & BURRATA FLATBREAD** **P GL GA D** 17
pepperoncini, tomato, duck fat onions
- MARGHERITA FLATBREAD** fresh mozz, basil, tomatoes, parm **GL GA D** 17

SIDES

- ALEX'S TRUFFLE FRIES** parm, herbs **D** 13
- FRENCH FRIES** 8
- TATER TOTS** **S GA D** 3 sauces **GL** 10

DESSERTS

- NEW YORK CHEESECAKE** **GL D N** 12
salted caramel, spicy pecans, vanilla ice cream
- JACQUES TORRES BON BONS SELECTION** **N D** 12
artisanal chocolates made in NYC

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

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL



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appetizers

GUACAMOLE pickled chilies, chips GA add crudités +5	15	SHRIMP CEVICHE SHF GA avocado, toasts & crisps	17
WARM OLIVES chilis, citrus GA	8	HUMMUS GL GA crispy chickpeas, naan, pita, cucumber, picholine olives	14
TUNA TARTARE GA calabrian chilies & lime, crudités, aioli	17	BUTCHER'S MEATBALLS GL GA D P ricotta, grana padano	13
OCTOPUS SKEWERS GL SHF GA S preserved lemon, orange, spicy soy cucumbers	21	CRISPY SPICY CHICKPEAS	7
ROASTED SPINACH BLUE CRAB DIP GL D SHF GA pita chips, naan	21	CRISPY CALAMARI GL GA D S gochujang bbq, furikake	16

salads **GA**

LITTLE GEM CAESAR GL D watermelon radish, croutons, frico, traditional dressing	14	GREEK SALAD GL D feta, pepperoncini, olives, pickled tomato, cucumber	15
KALE & QUINOA D N dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	15	SEASONAL LETTUCES D avocado, dill & radish, orange, feta, honey champagne vinaigrette	15

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

plates & flatbreads

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

FRIED CHICKEN SANDWICH D P GL bacon butter, pickles, hot sauce	19	BURGER* GA D GL 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22
FISH TACOS GA guajillo chilies, charred lime, slaw, spicy aioli	19	FRESH MOZZARELLA FLATBREAD GL GA D san marzano tomatoes, parmesan, basil	15
MAINE LOBSTER ROLL GL D SHF GA brioche, cultured lemon butter, aioli, old bay fries	29	SOPPRESSATA FLATBREAD P GL GA D poblano peppers, tomatillo, fresh mozz	16
GRILLED LAMB SANDWICH* GA D GL ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	21	FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions P GL GA D	17
HEIRLOOM TOMATO & BUFFALO MOZZARELLA TARTINE GA D GL N tarragon, pesto aioli, tiny basil, radish	19	ROASTED MUSHROOM FLATBREAD GL GA D alpha tolman, kale, shallot confit	18

sides

RAMEN-SPICED SHISHITOS GL GA S vinegar honey	10	CHARRED CORN GA S pickled ginger, garlic, scallion, gochujang aioli	10
HAND CUT FRIES	7	MAC N' CHEESE D GL	12

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