

## first

<b>CRISPY CALAMARI</b> gochujang bbq, furikake	16
<b>FRESH MOZZARELLA DOUGHNUTS</b> tomato jam, roasted parm	16
<b>WARM OLIVES</b> chilies, citrus	7
<b>MEATBALL SLIDERS</b> black pepper ricotta, parm	14
<b>BLT CAESAR FLATBREAD</b> sunny egg, nueske's bacon, edamame pesto	17
<b>GUACAMOLE</b> tortilla chips, pickled chilies	15
<b>MAINE LOBSTER TATER TOTS</b> cheddar sauce, basil, horseradish	34

## breakfast

<b>ROASTED VEGETABLE OMELET</b> nice little salad	19
<b>FENNEL SAUSAGE &amp; CHARRED PEPPER OMELET</b> nice little salad	19
<b>FRIED CHICKEN &amp; WAFFLES</b> mike's hot honey, cultured bacon butter	25
<b>MALTED WAFFLE</b> almond crumble, NH maple	18
<b>GREEK YOGURT</b> macerated fruit, trademark's sweet & salty granola	15
<b>DELUXE BREAKFAST SANDWICH</b> egg, pepperjack, jalapeños, aioli, crispy yukons	15
<b>BENEDICT</b> poached eggs, english muffin, romesco, rosemary ham, crispy yukons, salad	21

## lunch

*all sandwiches served with fries or salad*

<b>BURGER*</b> 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22	<b>FRESH MOZZARELLA FLATBREAD</b> san marzano tomatoes, parmesan, basil	15
<b>VEGGIE BURGER</b> miso ranch, gruyère, peppers	18	<b>LITTLE GEM CAESAR SALAD</b> watermelon radish, croutons, frico, traditional dressing	14
<b>MAINE LOBSTER ROLL</b> lemon butter, aioli, tiny basil, old bay fries	29	<b>KALE &amp; QUINOA SALAD</b> dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	14
<b>FRIED CHICKEN SANDWICH</b> hot sauce, aioli, pickles	19		

*add-ons* chicken breast 9 | 8oz hanger steak\* 12 | shrimp 12 | salmon 12

## sides

<b>OLD BAY FRIES</b>	8	<b>NUESKES BACON</b>	9
<b>CRISPY YUKON GOLD POTATOES</b>	8	<b>TATER TOTS</b>	8

## cocktails

available in single & carafe sizes

<b>SUMMER BLISS</b> maestro dobel, agave, lime juice, cointreau, cucumbers and raspberries	16	72
<b>GREYHOUND FIZZ</b> absolute ruby red, fresh-squeezed grapefruit, grapefruit bitters, prosecco, fresh cucumber ribbon	16	72
<b>BLUE GRASS SMASH</b> old forrester bourbon, fresh lemon and orange juice, raw honey, thyme sprig, muddled orange and lemon	16	72
<b>THE CARIBBEAN CUTTER</b> sailor jerry rum, fresh mint, raspberries, lime, topped with club soda	16	72
<b>ROOFTOP BLOODY MARY</b>	12	60
<b>MIMOSA</b>	12	60

**LAMARCA MINI BOTTLES**  
one 16 - bucket of five 75

\* 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