

first

CRISPY CALAMARI gochujang bbq, furikake	16
FRESH MOZZARELLA DOUGHNUTS tomato jam, roasted parm	16
WARM OLIVES chilies, citrus	7
MEATBALL SLIDERS	14
BLT CAESAR FLATBREAD sunny egg, nueske's bacon, basil pesto	17
FRICO GRILLED CHEESE burrata, fennel sausage, pickled peppers, balsamic	14
DISCO TOTS braised short rib, secret tomato, cheddar, horseradish aioli	28

classics
AVAILABLE IN SINGLE OR CARAFE SIZE



MIMOSA	12	60
BELLINI	12	60
ROOFTOP BLOODY MARY	12	60

LAMARCA MINI BOTTLES
 one 16 - bucket of five 75

breakfast

ROASTED SEASONAL VEGETABLE OMELET cheddar, nice little salad	19	GREEK YOGURT macerated fruit, trademark's sweet & salty granola	15
FENNEL SAUSAGE & CHARRED PEPPER OMELET fresh mozzarella, nice little salad	19	DELUXE BREAKFAST SANDWICH egg, pepperjack, jalapeños, aioli, crispy yukons add bacon 3	15
FRIED CHICKEN & WAFFLES mike's hot honey, cultured bacon butter	25	BENEDICT poached eggs, english muffin, romesco, rosemary ham, crispy yukons, salad	21
MALTED WAFFLE almond crumble, NH maple	18		

lunch

all sandwiches served with fries or salad

BURGER* 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22	FRESH MOZZARELLA FLATBREAD san marzano tomatoes, parmesan, basil	15
VEGGIE BURGER miso ranch, gruyère, peppers	18	LITTLE GEM CAESAR SALAD watermelon radish, croutons, frico, traditional dressing	14
SHORT RIB & BRISKET CHOPPED CHEESE SANDWICH ciabatta, black pepper aioli, cherry peppers, duck fat onions, gruyère	21	KALE & QUINOA SALAD dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	14
FRIED CHICKEN SANDWICH hot sauce, aioli, pickles	19		

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

sides

OLD BAY FRIES	8	NUESKES BACON	9
CRISPY YUKON GOLD POTATOES	8	TATER TOTS	8

* 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