

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

Y CALAMARI 🖭 🕰 D 🔼 16 gochujang bbq, furikake FRESH MOZZARELLA DOUGHNUTS 🖭 🖾 🗅 16 tomato jam, roasted parm WARM OLIVES chilies, citrus GA 7 **MIMOSA** 12 60 MEATBALL SLIDERS @ GA D P 14 RFI I INI 12 60 BLT CAESAR FLATBREAD 🚨 🔼 🗅 🕨 17 ROOFTOP BLOODY MARY 12 60 sunny egg, nueske's bacon, basil pesto FRICO GRILLED CHEESE GL GA D P 14 burrata, fennel sausage, pickled peppers, balsamic **LAMARCA MINI BOTTLES** one 16 - bucket of five 75 28 braised short rib, secret tomato, cheddar, horseradish aioli

breakfast

ROASTED SEASONAL VEGETABLE OMELET 6A D 19 GREEK YOGURT N 15 cheddar, nice little salad macerated fruit, trademark's sweet & salty granola DELUXE BREAKFAST SANDWICH @ D 15 **FENNEL SAUSAGE** egg, pepperjack, jalapeños, aioli, crispy yukons & CHARRED PEPPER OMELET 🖾 🗅 🖪 19 add bacon 3 P GA fresh mozzarella, nice little salad BENEDICT GL GA N D P FRIED CHICKEN & WAFFLES GL GA D P 21 25 mike's hot honey, cultured bacon butter poached eggs, english muffin, romesco, rosemary ham, crispy yukons, salad

lunch all sandwiches served with fries or salad

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

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

sides

OLD BAY FRIES 8 NUESKE'S BACON P 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

ROOFTOP FARE

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START AND SHARE

FRICO GRILLED CHEESE GL GA D P burrata, fennel sausage, pickled peppers, old balsamic	14
GUACAMOLE pickled fresnos, blue corn tortilla chips GA	17
WARM OLIVES chilis, citrus GA	9
GRILLED OCTOPUS "HOT DOG" SLIDERS D S GA orange, black garlic aioli, slaw	22
PRETZEL soft pretzel sticks, cheese sauce, whole grain mustard GL D	14
DISCO TOTS braised short rib, secret tomato, cheddar, horseradish aioli GL GA D	28
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 GA	10
CRISPY CALAMARI gochujang bbq, furikake GL GA D S	17
KALE SALAD GL GA D S cashews, apricot, crispy wonton, kung pao dressing	16
16oz RIBEYE "WHACKED UP" with griddled toast points DGL	48

FLATBREADS GL GA D

ROASTED MUSHROOM alpha tolman, kale, shallot confit	18
SOPPRESSATA poblano peppers, tomatillo, fresh mozz	18
PEPPERONI olli pepperoni, sauce, green onion, mike's hot honey	18
MARGHERITA fresh mozz, basil, tomatoes, parm	17

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
SPINACH "MEAT" BALL vinegar chips, miso ranch	12 / 45

SANDWICHES GL GA D

panini: 1 per serving - 3 per platter, sliced

ROASTED CAULIFLOWER SANDWICH curry aioli, pepper jam, jalapeño jack	18 / 47
PULLED PORK CONFIT PRETZEL SANDWICH house mustard, mayo, cider vinegar slaw	19 / 48
"CHOPPED CHEESE" PANINI black pepper ajoli, cherry peppers, duck fat onions, gruyère	21

SIDES

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

DESSERTS

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

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appetizers

chilis, citrus	8	FRICO GRILLED CHEESE GL GA D P burrata, fennel sausage, pickled peppers, old balsamic	14
STEAK TARTARE TOAST GA GL salsa verde, mustard aioli, little pickles	15	HUMMUS GL GA crispy chickpeas, naan, pita, cucumber, picholine olives	14
GRILLED OCTOPUS "HOT DOG" SLIDERS D GA S orange, black garlic aioli, slaw	22	BUTCHER'S MEATBALLS ricotta, grana padano	13
SEARED YELLOWFIN TUNA*	17	GL GA D P	
yuzu kosho tahini sauce, cucumber, avocado		CRISPY SPICY CHICKPEAS	7
GL GA S		CRISPY CALAMARI GL GA D S	16
ROASTED SPINACH BLUE CRAB DIP GL D SHF GA pita chips, naan	21	gochujang bbq, furikake	

flatbreads GL GA D

FRESH MOZZARELLA	15	CHORIZO P	16
san marzano tomatoes, parmesan, basil		smoked mozzarella, fingerlings, roasted tomato, scallion	า
poblano peppers, tomatillo, fresh mozz	16	ROASTED MUSHROOM alpha tolman, kale, shallot confit	18

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 DIN MINING MININ	15	CHOP SALAD D P GL GA 4 js ham, fried chickpeas, provolone, pepperoncini, castelvetrano olives, big croutons	15
ADD-ONS : chicken breast 9 8oz hanger steak* 12 shrimp 12 salmon 12			

plates

served with your choice of fries or a nice little salad (except market fish)

	-	,	
FRIED CHICKEN SANDWICH D P GL bacon butter, pickles, hot sauce	19	"CHOPPED CHEESE" PANINI black pepper aioli, cherry peppers, duck fat onions, quyère	21
MARKET FISH	MP	BURGER* GA D GL	
ROASTED CAULIFLOWER SANDWICH GA D GL curry aioli, pepper jam, jalapeño jack	18	2-year grafton cheddar, caramelized onions, brioche, sour pickle	22
CHEF'S DAILY PANINI GL	MP	GRILLED LAMB SANDWICH* GA D GL	21
PULLED PORK CONFIT PRETZEL SANDWICH house mustard, mayo, cider, vinegar slaw GA D GL P	19	ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	

sides

Sides			
RAMEN-SPICED SHISHITOS GA	10	CRISPY BRUSSELS SPROUTS D GL GA	10
vinegar honey		sweet chili, fish sauce	
HAND CUT FRIES	7	MAC N' CHEESE D GL	12

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