

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

first

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

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

lunch

all sandwiches served with fries or salad

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

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

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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 D GL	48

FLATBREADS **GL GA D**

ROASTED MUSHROOM alpha toman, kale, shallot confit	18
SOPPRESSATA poblano peppers, tomatillo, fresh mozz P	18
PEPPERONI olli pepperoni, sauce, green onion, mike's hot honey P	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 aioli, cherry peppers, duck fat onions, gruyère	21

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

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appetizers

WARM OLIVES GA 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* yuzu kosho tahini sauce, cucumber, avocado	17	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

flatbreads **GL GA D**

FRESH MOZZARELLA san marzano tomatoes, parmesan, basil	15	CHORIZO P smoked mozzarella, fingerlings, roasted tomato, scallion	16
SOPPRESSATA P 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 D N dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	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 GA D GL black pepper aioli, cherry peppers, duck fat onions, quyère	21
MARKET FISH	MP	BURGER* GA D GL 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22
ROASTED CAULIFLOWER SANDWICH GA D GL curry aioli, pepper jam, jalapeño jack	18	GRILLED LAMB SANDWICH* GA D GL ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	21
CHEF'S DAILY PANINI GL	MP		
PULLED PORK CONFIT PRETZEL SANDWICH house mustard, mayo, cider, vinegar slaw	19		

sides

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

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