

# ROOFTOP FARE

Menu Available

Mon - Fri 4 PM to 11 PM | Sat 12 PM - 11 PM | Sun 12 PM - 10 PM

## START AND SHARE

<b>SHRIMP CEVICHE</b> avocado, toasts & crisps	19
<b>TUNA TARTARE</b> calabrian chilies & lime, crudités, aioli	17
<b>WARM OLIVES</b> chilis, citrus	9
<b>OCTOPUS SKEWERS</b> preserved lemon, orange, spicy soy cucumbers	21
<b>GUACAMOLE</b> pickled chilies, blue corn chips add crudités +5	15
<b>PRETZEL</b> soft pretzel sticks, cheese sauce, whole grain mustard	14
<b>MAINE LOBSTER "NACHOS"</b> tots, tomato, horseradish aioli, aged cheddar	38
<b>HUMMUS</b> naan, cucumber, pita chips, crispy chickpeas	16
<b>ROASTED SPINACH &amp; BLUE CRAB DIP</b> pita chips, naan	23
<b>BUTCHER'S MEATBALLS</b> herbed ricotta, pressed foccacia	15
<b>RAMEN-SPICED SHISHITOS</b> vinegar honey	13
<b>CRISPY CALAMARI</b> gochujang bbq, furikake	17
<b>SEASONAL LETTUCES</b> avocado, dill & radish, orange, feta, honey champagne vinaigrette	15
<b>16oz RIBEYE "WHACKED UP"</b> with griddled toast points	48

## SLIDERS

2 per serving - 10 per platter

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

## MAINE LOBSTER ROLL

brioche, cultured lemon butter, aioli, old bay fries

29

## PLATES AND FLATBREADS

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

## SIDES

<b>ALEX'S TRUFFLE FRIES</b> parm, herbs	13
<b>FRENCH FRIES</b>	8
<b>TATER TOTS</b> 3 sauces	10

## DESSERTS

<b>NEW YORK CHEESECAKE</b> salted caramel, spicy pecans, vanilla ice cream	12
<b>JACQUES TORRES BON BONS SELECTION</b> artisanal chocolates made in NYC	12

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