



## 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

## appetizers

<b>WARM OLIVES</b> <b>GA</b> chilis, citrus	8	<b>HUMMUS</b> <b>GL GA</b> naan, cucumber, laffa bread, crispy chickpeas	14
<b>SEARED TUNA</b> <b>GL GA S</b> yuzu kosho tahini sauce, avocado	17	<b>BUTCHER'S MEATBALLS</b> <b>GA D P GL</b> ricotta, grana padano	13
<b>OCTOPUS SKEWERS</b> <b>GA S P</b> shiso verde, crushed fingerlings, chorizo	21	<b>CORN NUTS</b> <b>GA</b> taijin spice, lime	7
<b>ROASTED SPINACH BLUE CRAB DIP</b> <b>GL D SHF GA</b> pita chips, naan	21	<b>CRISPY CALAMARI</b> <b>GA D P S</b> gochujang bbq, furikake	16
<b>SMOKED CHICKEN WINGS</b> <b>GA</b> alabama bbq sauce	18		

## salads

<b>LITTLE GEM CAESAR</b> <b>GL D</b> watermelon radish, croutons, frico, traditional dressing	14	<b>GREEK SALAD</b> <b>D</b> feta, pepperoncini, olives, pickled tomato, cucumber	15
<b>KALE</b> <b>GL GA S N</b> kung pao dressing, pomelo, cashews, crispy crunchies	14	<b>ROASTED BEET SALAD</b> <b>S N</b> honeycrisp apple, vegan hazelnut citrus dressing	14

**ADD-ONS** : chicken breast 9 | 8oz hanger steak\* 12 | shrimp 12 | salmon 12

## plates & flatbreads

sandwiches served with your choice of fries or a nice little salad

<b>FRIED CHICKEN SANDWICH</b> <b>D P GL</b> bacon butter, pickles, hot sauce	19	<b>PORCHETTA SANDWICH</b> <b>P GL GA</b> herbed pork belly, rosemary aioli, slaw, handcut fries	21
<b>PIBIL CHICKEN TOSTADAS</b> <b>GA D</b> charred tomatillo sauce, lime crema	19	<b>FRESH MOZZARELLA FLATBREAD</b> <b>GL D</b> san marzano tomatoes, parmesan, basil	15
<b>B.L.A.T. SANDWICH</b> <b>P GL</b> smoked bacon, gem lettuce, avocado, beef steak tomato	18	<b>SUNCHOKE FLATBREAD</b> <b>P GL GA D</b> french onion spread, brussel sprout, bacon	18
<b>BURGER*</b> <b>GA D GL</b> 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22	<b>FENNEL SAUSAGE &amp; BURRATA FLATBREAD</b> <b>P GL GA D</b> pepperoncini, tomato, duck fat onions	17
<b>GRILLED LAMB SANDWICH*</b> <b>GA D GL</b> ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	21	<b>ROASTED MUSHROOM FLATBREAD</b> <b>GL GA D</b> alpha toman, kale, shallot confit	18

## sides

<b>RAMEN-SPICED SHISHITOS</b> <b>GL GA S D</b> vinegar honey	10	<b>MAC N' CHEESE</b> <b>D GL</b>	12
<b>HAND CUT FRIES</b>	7		

\*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: PETER JIN



# ROOFTOP FARE

Menu Available

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

## START AND SHARE

<b>SMOKED CHICKEN WINGS</b> alabama BBQ sauce <b>GA</b>	18
<b>CORN NUTS</b> tajjin spice, lime <b>GA</b>	7
<b>SEARED TUNA</b> yuzu kosho tahini sauce, avocado <b>GL GA S</b>	17
<b>WARM OLIVES</b> chilis, citrus <b>GA</b>	9
<b>OCTOPUS SKEWERS</b> shiso verde, crushed fingerlings, chorizo <b>GA P S</b>	21
<b>HUMMUS</b> naan, cucumber, laffa bread, crispy chickpeas <b>GL GA</b>	14
<b>ROASTED SPINACH &amp; BLUE CRAB DIP</b> pita chips, naan <b>GL D SHF GA</b>	23
<b>BUTCHER'S MEATBALLS</b> herbed ricotta, pressed foccacia <b>GL GA D P</b>	15
<b>RAMEN-SPICED SHISHITOS</b> vinegar honey <b>GL GA D S</b>	13
<b>CRISPY CALAMARI</b> gochujang bbq, furikake <b>GL GA D S</b>	17
<b>ROASTED BEET SALAD</b> <b>N S</b> honeycrisp apple, vegan hazelnut citrus dressing	14
<b>STEAK FRITES</b> <b>GA D S</b> grilled hanger steak "whacked up", hand cut fries	34

## SLIDERS **GL GA D**

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</b> feta cheese, pickled onion, preserved lemon aioli	14 / 48

## PORCHETTA SANDWICH

herbed pork belly, rosemary aioli, slaw, served with handcut fries

**P GL GA**

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## PLATES AND FLATBREADS

<b>PIBIL CHICKEN TOSTADAS</b> <b>GA D</b> charred tomatillo sauce, lime crema	19
<b>ROASTED MUSHROOM FLATBREAD</b> alpha tolman, kale, shallot confit <b>GL GA D</b>	18
<b>SUNCHOKES FLATBREAD</b> <b>GL GA D</b> french onion spread, brussel sprout, bacon	18
<b>FENNEL SAUSAGE &amp; BURRATA FLATBREAD</b> <b>P GL GA D</b> pepperoncini, tomato, duck fat onions	17
<b>MARGHERITA FLATBREAD</b> fresh mozz, basil, tomatoes, parm <b>GL D</b>	17

## SIDES

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

## DESSERTS

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

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CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: PETER JIN