@REFINERYROOFTOP

LUNCH SERVED MONDAY TO FRIDAY 11:30AM - 2:30PM

LUNCH

apps & bar snacks

SOUP OF THE DAY 9
SEARED YELLOWFIN TUNA* yuzu kosho tahini sauce, cucumber, avocado 15
ROASTED SPINACH BLUE CRAB DIP pita chips, naan 18
DELICATA SQUASH TOAST burrata, hot honey, pumpkin seeds 12
HUMMUS crispy chickpeas, naan, pita, cucumber, picholine olives 13
BUTCHER'S MEATBALLS ricotta, grana padano 13
CRISPY SPICY CHICKPEAS 6

flatbreads

CHEF'S DAILY ..... mp
FRESH MOZZ san marzano tomatoes, parmesan, basil 13
FENNEL SAUSAGE bucheron, apple, caramelized onion 14
CHORIZO smoked mozz, fingerlings, roasted tomato, scallion 14
ROASTED MUSHROOM leeks, kale, reading, balsamic 14

salads

LITTLE GEMS CAESAR watermelon radish, croutons, frico, traditional dressing 12
KALE & QUINOA dried apricots, grana padano, almonds, preserved lemon vinaigrette, yogurt 13
BABY WEDGE miso ranch, smoked ham, kung pao vinaigrette, brioche 14
MARKET GREENS fall squash, goat cheese, pecans, figs, cider vinaigrette 12
ADD ONS : chicken breast 9 8oz hanger* 12 shrimp 12

plates

choice of fries or a nice little salad

MARKET FISH SPECIAL (not served with fries or salad.) ..... mp
GRILLED LAMB SANDWICH* ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde 19
BURGER* 2 year Grafton cheddar, caramelized onions, brioche, sour pickle 19
KABOCHA SQUASH PANINI burrata, onion jam, gruyere 14
CRISPY TOFU pumpkin, wild mushrooms, ginger soy (not served with fries or salad) 18
CHEF'S DAILY PANINI ..... mp

sides

brussels, sweet chili, fish sauce, sesame 6
hand cut fries 6
mac n' cheese 12
seasonal vegetable 9

*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