

ROOFTOP FARE

Menu Available

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

START AND SHARE

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| THAI CHICKEN WINGS curry mayo | 18 |
| ILDA'S GUACAMOLE blue corn tortilla chips add farmers market crudité +5 | 16 |
| SEARED TUNA yuzu kosho tahini sauce, avocado | 18 |
| WARM OLIVES chilis, citrus | 9 |
| HUMMUS cucumber, laffa bread, crispy chickpeas | 14 |
| ROASTED SPINACH & BLUE CRAB DIP pita chips, laffa bread | 23 |
| BUTCHER'S MEATBALLS herbed ricotta, pressed foccacia | 15 |
| RAMEN-SPICED SHISHITOS vinegar honey | 13 |
| CRISPY CALAMARI gochujang bbq, furikake | 17 |
| BABY SPINACH SALAD bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette | 16 |
| KALE SALAD heirloom tomatoes, charred corn, avocado green goddess, shiitake "bacon" | 16 |
| PRIME RIB SANDWICH medium rare ribeye "whacked up", caramelized onions, pepperoncini, NY cheddar sauce, fries | 26 |

SLIDERS

2 per serving - 10 per platter

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

MAINE LOBSTER ROLL

sesame tarragon mayo, honey mustard slaw, served with old bay fries

MP

PLATES AND FLATBREADS

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| PIBIL CHICKEN TOSTADAS charred tomatillo sauce, lime crema | 19 |
| MAINE LOBSTER MAC N' CHEESE 5 cheeses, mustard, parm crumbs | MP |
| GRILLED FISH TACOS pickled mango, jicama, jalapeño, cucumbers, guajillo mayo | 23 |
| HAWAIIAN FLATBREAD pickled pineapple, smoked prosciutto, sauce, smoked mozz | 19 |
| CHARRED CORN FLATBREAD kale, pickled red onion, NY Cheddar, hot honey | 18 |
| FENNEL SAUSAGE & BURRATA FLATBREAD pepperoncini, tomato, duck fat onions | 17 |
| MARGHERITA FLATBREAD fresh mozz, basil, tomatoes, parm | 17 |

SIDES

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| CRISPY YUCA FRIES lime salt, vegan queso | 14 |
| TATER TOTS 3 sauces | 10 |
| FRENCH FRIES | 8 |

DESSERTS

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| FRUIT CRUDITÉS orange curd, dulce de leche | 22 |
| S'MORES "SHOTS" dark chocolate pudding, graham crackers, torched marshmallow | 16 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: DAN NISTORESCU
CULINARY DIRECTOR: JEFF HASKELL