

**MAXIMUM OF
FOUR CHECKS
PER PARTY**



*Shane Robertson,
Executive Chef*

SMALL PLATES

UPSTATE PROVISIONS

SOARING SPIRITS

GRAZE

HUMPTY DUMPTIES

daily deviled eggs 7.50

AHI TUNA TARTARE

wakame, blue crab,
avocado, cucumber, masago,
blood orange, ginger 15.00

MAC N' BEER BRATS

three-cheese shells,
curry mustard 10.00

CHORIZO & POTATO SOUP

parsnip, pickled radish 8.00

GRILLED CHEESE

havarti, tomato jam,
red onion confit,
tomato basil bisque 9.00

PIG N' BISCUITS

cheerwine braised pork cheeks,
warm pimento cheese 12.00

SKY HIGH SLIDER TRIO

fried buffalo & blue cheese
chicken, bbq glazed salmon, prime
cheeseburger with tomato jam 15.00

SWEET & SOUR CALAMARI

sesame seeds, cilantro 11.00

HONEY SOY FRIED

CHICKEN LETTUCE WRAPS

goat cheese-herb ranch 11.00

FROM THE FARM

BABY KALE

golden raisins, orange supreme,
feta, cucumber, chickpeas,
poppy seed dressing 9.00
Add Chicken (\$6) | Add Tuna (\$7)

FRIED OYSTER CAESAR

grilled baby romaine
wedge, white anchovies,
peppercorn dressing 14.00

MACHE & BUTTER LETTUCE

pancetta, manchego cheese,
cherry tomatoes, walnuts,
shallot vinaigrette 8.00
Add Chicken (\$6) | Add Tuna (\$7)

CURRY GRILLED SEITAN

hunan vegetable stir fry,
tofu noodles 13.00

FRIED CHICKEN BLT

smoked white cheddar, heirloom
tomato, chipotle ranch,
brioche 12.00

FROM THE RANCH

HERITAGE FARMS

PORK TENDERLOIN

hard apple cider souffle,
maple-roasted green beans,
dijon demi-glace 17.00

ROOFTOP PRIME BURGER

bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

KOREAN TACOS DUO

braised beef, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 13.00

CRISPY SPRINGER

MOUNTAIN CHICKEN

burgundy braised, roasted root
vegetables, bourbon jus 14.00

HANGER STEAK

fresh tagliatelle pasta,
grilled broccolini, port wine
and fig demi-glace 21.00

FROM THE SEA

MAINE LOBSTER-CRAB CAKE

horseradish whipped
potatoes, daikon slaw,
uni butter 19.00

SEARED SESAME AHI TUNA

jasmine fried rice,
sweet & spicy dashi broth,
baby bok choy 17.00

ROOFTOP RISOTTO

sauteed shrimp,
seasonal vegetables,
shaved parmesan 15.00

PAN-FRIED NC TROUT

fingerling potato confit,
creamed corn & leeks, lemon
caper beurre blanc 15.00

BBQ SALMON

white beans, sweet onion,
broccolini, roasted tomato,
saffron aioli 16.00

**SHARE
[OR NOT]**

**SMOKED PORK
POUTINE**

frites, brown
gravy, applewood
smoked bacon,
cheese curds 15.00

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**

daily selection of
meats, artisanal cheeses,
antipasti, grilled
baguette 22.00

**ROASTED DUCK
QUESADILLA**

caramelized
onion, asian
pear chutney,
mozzarella
14.00

**GRILLED
CHICKEN NACHOS**

jack & cheddar
cheeses, bacon,
cabbage, tomato,
jalapenos, sriracha
crema 13.00

SUNSET SWEETS

CHOCOLATE TORTE

cherry pudding,
whipped marshmallow,
caramel crunch 6.00

HAUPIA SWEET

POTATO PIE

okinawan sweet potato,
coconut & cream, macadamia
nut shortbread 7.00

BANANA TRES LECHES

honey pound cake,
butterscotch ice cream,
caramelized banana
creme 8.00

BOOZY MILK

AND COOKIE

snickers bourbon cookie,
liquored milk 12.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.