

MAXIMUM OF
FOUR CHECKS
PER PARTY



Shane Robertson,
Executive Chef

SMALL PLATES

UPSTATE PROVISIONS

SOARING SPIRITS

GRAZE

HUMPTY DUMPTIES*
daily deviled eggs 8.50

STEAK TARTARE*
dijon, cornichons,
lemon, challot,
crostini 16.00

KOBE BEEF DOG
duck chili,
house made chips 10.00

BBQ QUAIL
creamy mascarpone
polenta 13.00

KOREAN TACOS
carnitas, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 14.00

PIG N' BISCUITS
cheerwine braised pork cheeks,
warm pimento cheese 12.00

SKY HIGH SLIDER TRIO
fried buffalo chicken, fried
shrimp, short rib 15.00

SWEET & SOUR CALAMARI
sesame seeds, cilantro 13.50

**HONEY SOY FRIED
CHICKEN LETTUCE WRAPS**
goat cheese-herb
ranch 12.00

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 15.00

**ROASTED BEET &
LENTIL SALAD**
baby arugula, radicchio,
crumbled blue cheese, champagne
orange vinaigrette 9.50
Add Chicken (\$6) | Add Tuna (\$7)

**BEYOND BURGER
(VEGETARIAN)**
baby arugula, tomato jam,
cucumber aioli 13.00

ROOFTOP RISOTTO
seasonal vegetables,
shaved parmesan 14.00

FROM THE RANCH

**HERITAGE FARMS
PORK TENDERLOIN**
sweet potatoes,
maple-roasted green beans,
dijon demi-glace 17.00

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

**ROASTED SPRINGER
MOUNTAIN CHICKEN**
roasted winter squash,
cauliflower puree, natural
pan jus 16.00

LAMB RACK
blackberry reduction,
swiss chard, fingerling
potatoes confit 24.00

BEEF SHORT RIB
celeriac puree,
roasted root vegetables,
red wine demi 21.00

FROM THE SEA

SEAFOOD PASTA
day boat scallops, blue crab,
shrimp, uni butter,
squid ink tagliatelle 22.00

**SEARED SESAME
AHI TUNA**
jasmine fried rice,
sweet & spicy dashi broth,
baby bok choy 21.00

SEAFOOD SATAY
shrimp, scallops,
saffron rice,
scampi butter 18.00

PAN-FRIED NC TROUT
fingerling potato confit,
creamed corn & leeks,
lemon caper beurre blanc 17.00

BBQ SALMON
white beans, sweet onion,
broccolini, roasted tomato,
saffron aioli 17.50

SHARE
[OR NOT]

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**
daily selection of meats,
artisanal cheeses, antipasti,
grilled baguette 23.00

**STEAK
QUESADILLA**
roasted tomato jam,
lettuce, pico, avocado,
sriracha crème 14.50

DUCK CHILI NACHOS
warm beer cheese, applewood
smoked bacon, lettuce,
tomato, jalapenos,
crème fraiche 15.00

SUNSET SWEETS

CHOCOLATE TORTE
cherry pudding,
whipped marshmallow,
caramel crunch 8.50

BANANA TRES LECHES
honey pound cake,
häagen-dazs ice cream,
caramelized banana crème 10.00

MOONLIGHT S'MORES
milk chocolate,
honey-graham crackers,
house made mallows 8.00

WARM APPLE CRISP
caramel sauce,
house made granola,
vanilla ice cream 9.00

PAIR IT UP

Sandeman's
Ruby Port \$9

Graham's Tawny
Ten Year \$10
Twenty Year \$20

Sandeman's Tawny
Ten Year \$10
Twenty Year \$20

Chateau St. Michelle
Harvest
Riesling \$8

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