

UP ON THE ROOF

LUNCH MENU

Shane Robertson, Executive Chef

////////// EATS //////////

DUCK CHILI NACHOS

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

HONEY SOY FRIED CHICKEN LETTUCE WRAPS

goat cheese-herb ranch 12.00

FRIED OYSTER CAESAR

grilled baby romaine wedge,
white anchovies, peppercorn dressing 15.00

BABY KALE

golden raisin, orange supreme,
feta, cucumber, chickpeas,
poppy seed dressing 9.00
Add chicken (\$6) | Add tuna (\$7)

SHRIMP & GRITS

creamy mascarpone polenta, andouille,
smoked cheddar cheese 17.00

PAN-FRIED NC TROUT

fingerling potato confit, creamed corn
and leeks, lemon caper beurre blanc 17.00

TURKEY AVOCADO CLUB

lettuce, tomato, onion, havarti,
goat cheese ranch, frites 14.00

BEYOND BURGER (VEGETARIAN)

baby arugula, tomato jam,
cucumber aioli 13.00

ROOFTOP PRIME BURGER

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

KOBE BEEF DOG

duck chili, house made chips 10.00

SKY HIGH SLIDER TRIO

fried buffalo chicken,
fried shrimp, short rib 15.00

SHORT RIB SANDWICH

braised beef, smoked cheddar,
horseradish aioli, au jus frites 15.00

KOREAN TACOS

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

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