

UP ON THE ROOF

BRUNCH MENU

Shane Robertson, Executive Chef

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

UPSTATE PROVISIONS CHARCUTERIE BLOCK

daily selection of meats, artisanal cheeses,
antipasti, grilled baguette 23.00

FRISÉE SALAD

baby frisée, poached egg,
warm bacon vinaigrette 9.00

STEAK & EGGS*

beef tornedoes, two eggs,
sautéed baby kale, hollandaise 22.00

BREAKFAST POUTINE

home fries, sausage gravy, fried chicken,
bacon, fried egg 15.00

HANGOVER BURGER

fried egg, white cheddar, bacon & onion jam,
frites & garlic aioli 15.00

SHRIMP & GRITS

creamy mascarpone polenta, andouille,
smoked cheddar cheese 17.00

PAN FRIED NC TROUT

fingerling potato confit, creamed corn & leeks,
lemon caper beurre blanc 18.00

DUCK DUO

duck confit hash, mini waffles, cider
smoked duck breast, pomegranate-apple chutney 18.00

TURKEY AVOCADO CLUB

lettuce, tomato, onion, havarti,
goat cheese ranch, frites 15.00

SEAFOOD PASTA

day boat scallops, blue crab, shrimp,
uni butter, meyer lemon tagliatelle 22.00

BANANA NUT FRENCH TOAST

bourbon maple syrup, macerated berries,
vanilla crème fraiche 14.00

OMELETTE DU JOUR

seasonal three egg
omelette, micro salad MKT

SIDES \$5

Bacon | Home Fries | Duck Hash | Cheese Grits
Roasted Asparagus with Hollandaise

**HAIR OF THE DOG:
BOTTOMLESS MIMOSAS \$25**

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

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