

MAXIMUM OF  
FOUR CHECKS  
PER PARTY



Shane Robertson,  
Executive Chef

**SMALL PLATES**

**UPSTATE PROVISIONS**

**SOARING SPIRITS**

**GRAZE**

**HUMPTY DUMPTIES\***  
daily deviled eggs 8.50

**AHI TUNA TARTARE\***  
wakame, blue crab,  
avocado, cucumber,  
masago 16.00

**KOBE BEEF DOG**  
chicago style,  
house made chips 10.00

**MAINE LOBSTER COCKTAIL**  
dipping sauce trio:  
citrus, cocktail, remoulade 19.00

**KOREAN TACOS**  
duck confit, fried shrimp,  
kimchi, sriracha crema,  
citron, cilantro 14.00

**SWEET & SOUR CALAMARI**  
sesame seeds, cilantro 13.50

**SKY HIGH SLIDER TRIO**  
fried buffalo chicken,  
fried shrimp, kobe burger 15.00

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

**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**  
whole poached apple, red beans &  
rice, whiskey cider glaze 18.00

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

**ROASTED SPRINGER  
MOUNTAIN CHICKEN**  
summer squash ragout,  
heirloom baby carrots,  
natural pan jus 16.00

**HUDSON VALLEY DUCK BREAST**  
cherry smoked, quinoa,  
baby kale, fingerling  
potatoes, blackberry dijon 22.00

**STEAK & EGGS\***  
beef tornedoes, two eggs,  
sautéed baby kale,  
frites & hollandaise 23.00  
Add Grilled or Fried Lobster Tail (\$19)

**CHICKEN SANDWICH**  
slow cooked pulled chicken  
thigh, vinegar bbq sauce,  
house chips 15.00

**FROM THE SEA**

**SEAFOOD PASTA**  
day boat scallops, blue crab,  
shrimp, uni butter,  
meyer lemon tagliatelle 22.00  
Add Grilled Lobster Tail (\$19)

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

**SEAFOOD SATAY**  
lobster, scallops, saffron rice,  
scampi butter 23.00

**PAN FRIED NC TROUT**  
fingerling potato confit,  
creamed corn & leeks,  
lemon caper beurre blanc 18.00

**BBQ SALMON**  
white beans, sweet onion,  
broccolini, roasted tomato,  
saffron aioli 17.00

**CRAB CAKE SANDWICH**  
lettuce, tomato, onion,  
bacon, remoulade,  
house chips 18.00

**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 16.00

**BBQ PORK NACHOS**  
warm beer cheese, applewood  
smoked bacon, lettuce,  
tomato, jalapenos,  
crème fraiche 15.00

**SUNSET SWEETS**

**WHITE  
CHOCOLATE TORTE**  
whipped marshmallow,  
caramel crunch 8.50

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

**STRAWBERRY  
SHORTCAKE**  
macerated strawberries,  
chantilly cream,  
balsamic reduction 8.00

**CHERRY BREAD  
PUDDING**  
vanilla  
ice cream, warm  
caramel sauce 9.00

**//// PAIR IT UP ////**

**SANDEMAN**  
Madeira  
"Rainwater" 11.00

**CHATEAU ST. MICHELLE**  
"Harvest Select"  
Sweet Riesling 8.00

**TAYLOR  
FLADGATE**  
Ten Year 13.00

**TAYLOR  
FLADGATE**  
Twenty Year 18.00

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