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# LUNCH MENU

*Shane Robertson, Executive Chef*

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## ////////// EATS //////////

### BBQ PORK 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 & leeks,  
lemon caper beurre blanc 18.00

### TURKEY AVOCADO CLUB

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

### 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

chicago style, house made chips 10.00

### SKY HIGH SLIDER TRIO

fried buffalo chicken,  
fried shrimp, kobe burger 15.00

### CRAB CAKE SANDWICH

lettuce, tomato, onion, bacon,  
remoulade, house chips 18.00

### KOREAN TACOS

duck confit, fried shrimp, kimchi,  
sriracha crema, citron, cilantro 14.00

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