

**MAXIMUM OF
FOUR CHECKS
PER PARTY**



*Shane Robertson,
Executive Chef*

SMALL PLATES

UPSTATE PROVISIONS

SOARING SPIRITS

//////////////////////////////////// GRAZE //////////////////////////////////////

HUMPTY DUMPTIES*
daily deviled eggs 11.00

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

KOBE BEEF DOG
chicago style,
house made chips 10.00

VEAL SWEETBREAD RAVIOLI
truffle parmesan cream,
demi-glace 17.00

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

PIG N' BISCUITS
cheerwine braised pork cheeks,
warm pimento cheese 13.00

SKY HIGH SLIDER TRIO
pulled bbq chicken, lowcountry
crab cake, kobe burger 16.00

SWEET + SOUR CALAMARI
sesame seeds, cilantro 14.00

**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 16.00

FRISÉE SALAD
apples, shaved fennel,
warm bacon vinaigrette 9.50
Add Chicken (\$6) | Add Tuna (\$7)

**BEYOND PASTA
(VEGETARIAN)**
vegan meatballs,
spaghetti squash,
vegetable bolognese 16.00

ROOFTOP RISOTTO
seasonal vegetables,
shaved parmesan 15.00

FROM THE RANCH 

**HERITAGE FARMS
PORK PORTERHOUSE**
ginger-carrot purée, charred
cauliflower mash, umami glaze 19.00

ROOFTOP PRIME BURGER
bacon + sweet onion jam,
pimento cheese, baby arugula,
frites + aioli 15.00
*sub beyond burger, \$1 UPcharge

**ROASTED SPRINGER
MOUNTAIN CHICKEN**
curry-coconut sweet potatoes,
grilled asparagus, beurre blanc 16.00

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

BBQ BEEF RIBS
house pickles, malt vinegar slaw 37.00

COFFEE SPICED BISON OSSO BUCCO
roasted chestnut purée,
bacon + blue cheese brussels
sprouts, cranberry chutney 35.00

FROM THE SEA 

SEAFOOD PASTA
day boat scallops, blue crab,
shrimp, bolognese, red pepper
tagliatelle 24.00

SEARED SESAME AHI TUNA
jasmine fried rice,
sweet + spicy dashi broth,
baby bok choy 22.00

SEAFOOD SATAY
shrimp, scallops, saffron
rice, scampi butter 20.00

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

LOWCOUNTRY CRAB CAKE
creamy mascarpone polenta,
remoulade, fennel slaw 22.00

**SHARE
[OR NOT]**

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**
daily selection of meats,
artisanal cheeses, antipasti,
grilled baguette 27.00

**STEAK
QUESADILLA**
roasted tomato jam,
lettuce, pico, avocado,
sriracha crème 16.00

BBQ CHICKEN NACHOS
warm beer cheese, applewood
smoked bacon, lettuce,
tomato, jalapenos,
crème fraiche 16.00

**SIDES
7.00 EACH**

BACON + BLUE CHEESE BRUSSELS SPROUTS ◇ **GRILLED ASPARAGUS** ◇ **CURRY-COCONUT SWEET POTATOES**
CREAMED CORN + LEEKS ◇ **COLLARD GREENS** ◇ **FRITES** ◇ **KIMCHI** ◇ **FINGERLING POTATO CONFIT**

SUNSET SWEETS

**CHOCOLATE
POT DE CRÈME**
a chocolate
lover's dream 9.00

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

**FIREBALL APPLE
FRITTERS**
vanilla crème,
cinnamon-sugar 8.00

**BACON + DONUT
BREAD PUDDING**
vanilla ice cream, warm
caramel sauce 9.00

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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.
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