



LUNCH MENU

Shane Robertson, Executive Chef

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

BBQ CHICKEN NACHOS

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

HONEY SOY FRIED CHICKEN LETTUCE WRAPS

goat cheese-herb
ranch 12.00

FRIED OYSTER CAESAR

grilled baby
romaine wedge, white
anchovies, peppercorn
dressing 16.00

BABY KALE

golden raisins,
orange supreme,
feta, cucumber,
chickpeas, poppy seed
dressing 9.00

Add Chicken (\$6)
Add Tuna (\$7)

CHICKEN SANDWICH

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

BONE MARROW SLOPPY CARL

prime beef,
open-faced on
texas toast,
house chips 18.00

TURKEY

AVOCADO CLUB

bacon, lettuce,
tomato, onion,
havarti, goat cheese
ranch, frites 17.00

BEYOND BURGER (VEGETARIAN)

baby arugula,
tomato jam, cucumber
aioli 16.00

ROOFTOP

PRIME BURGER

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

*sub beyond burger,
\$1 UPcharge

KOBE BEEF DOG

chicago style,
house chips 10.00

SKY HIGH

SLIDER TRIO

pulled bbq chicken,
lowcountry crab cake,
kobe burger 16.00

CRABCAKE SANDWICH

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

STEAK

QUESADILLA

roasted tomato jam,
lettuce, pico,
avocado, sriracha
crème 16.00

////////// SWEETS //////////

BACON + DONUT BREAD PUDDING

vanilla ice cream, warm caramel sauce 9.00

CHOCOLATE POT DE CRÈME

a chocolate lover's dream 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.