



FROM THE FARM



HUMPTY DUMPTIES
daily deviled eggs \$9

BEYOND BALLS
vegan “meatballs”, sweet +
sour glaze, micro shiso \$11

ASIAN CHICKEN SALAD
edamame, wasabi peas, cucumber,
fried wontons, oriental dressing \$12

FRIED BRUSSELS SPROUTS
chili-lime vinaigrette \$9

MAPLE ROASTED ROOT VEGETABLES
chef’s choice of seasonal veggies \$9

HARVEST SALAD
baby kale, quinoa, roasted corn, goat
cheese, pecans, dried fruit, fried
egg, blood orange vinaigrette \$10
Add Chicken (\$6) | Add Tuna (\$7)

LOCAL MUSHROOM RISOTTO
truffle, parmesan, red wine
reduction, micro salad \$14
Add Chicken (\$6) | Add Tuna (\$7)

FRIED OYSTER CAESAR
grilled baby romaine wedge, white
anchovies, peppercorn dressing \$16

VEGGIE TEMPURA
local + seasonal vegetables, green
goddess dipping sauce \$11

FROM THE SEA



FRIED BABY OCTOPUS
yaki, roasted miso sauce \$14

LOBSTER RAVIOLI
smoked tomatoes, pernod
cream sauce \$18

PAN-SEARED SC WRECKFISH
lemon scented jasmine rice,
grilled pear chutney \$16

GROUPEL N’ GRITS
bbq grouper cheeks, alligator
sausage, swiss chard \$17

JUMBO SEA SCALLOPS
“BENEDICT”
bacon, blue crab, braised baby
kale, hollandaise & quail egg \$16

TUNA TATAKI
baby bok choy, chili infused
dashi broth \$14

DRUNKEN MUSSELS
bacon, white wine, creamed
corn + leeks, charred tomato \$15

FRIED OYSTER BASKET
pickled okra, green goddess,
french fries \$14

BAYOU CRABCAKE
green tomato + corn relish,
remoulade, cheerwine gastrique \$11

FROM THE RANCH



KOBE BEEF DOG
chicago style \$10

MUFFALETTA SLIDERS
olive salad, mortadella, salami,
prosciutto, swiss, provolone \$12

SWAMP WINGS
beer-brined frog legs, garlic
butter infused buffalo sauce \$12

RABBIT TACOS
nc bbq sauce, fennel + blue cheese
slaw, saffron crema, sunflower
sprouts \$14

HERITAGE FARMS PORK BELLY
sweet potato hash, maple bourbon
glaze \$15 | *Add a fried egg \$2*

PASTA BOURGUIGNON
braised lamb + duck, naked®
pasta tagliatelle, root veggies,
red wine sauce \$20

HONEY-SOY FRIED CHICKEN
LETTUCE WRAPS
herbed goat cheese ranch \$12

GRILLED ALLIGATOR SAUSAGE
chow-chow, tomato jam, mustard \$11

PRIME ROOFTOP BURGER
pimento cheese, bacon + onion jam,
herb aioli \$15
**sub beyond burger, \$1 UPcharge*

SHARE [OR NOT]

STEAK QUESADILLA
four cheeses, tomato,
arugula, horseradish cream,
sriracha \$16

CHARCUTERIE BLOCK
daily chef’s selection:
cured meats + cheeses,
antipasto, pickles \$28

SLOPPY CARLOS BEEF NACHOS
warm beer cheese, black beans,
lettuce, tomato, bacon,
jalapeno, creme fraiche \$16

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SUNSET SWEETS

SWEET POTATO CHEESECAKE
marshmallow fluff brulée \$10

FRIED APPLE PIE EGGROLLS
fireball creme anglaise \$8

**BOURBON CHOCOLATE
PECAN PIE**
whipped cream + ganache \$9

SEASONAL FLAN
fresh fruit, warm caramel sauce \$9

UP ON THE ROOF | COCKTAILS + BEER

SOARING BOTTLED COCKTAILS HANDCRAFTED BOTTLED COCKTAILS
\$12 PER BOTTLE all juices are fresh-squeezed

MINT TO BE flor de cana rum, cucumber water, fresh lime juice, mint infused honey syrup, lemon bitters, club soda	NIGHT MOVES tanteo jalapeno tequila, lunazul blanco tequila, lime juice, cucumber water, lemon sour, agave	IT'S STRAWBERRY THYME fords gin, cointreau, strawberries, fresh thyme, hint of lemon sour
BARREL OF MONKEYS monkey shoulder scotch, campari, carpano antica sweet vermouth, blackberry puree, plum bitters	THE REEDY PEACH deep eddy peach vodka, effen cucumber vodka, lime juice, cucumber water, jack rudy tonic syrup, mint simple syrup, lavender bitters	PURPLE RAIN rumhaven coconut rum, flor de cana rum, plantation pineapple rum, pineapple juice, lime juice, blackberry syrup, mint simple syrup
[ELEVATED CLASSICS] 12.50 EACH all juices are fresh-squeezed		
THE BLACK DAHLIA six + twenty old money whiskey, domaine de canton, lime juice, muddled blackberries, mint	BO'S POINT OF VIEW maker's mark bourbon, black walnut bitters, pink grapefruit juice, honey simple syrup	UP IN THE AIR reyka vodka, st. germaine, blackberry simple syrup, lemon juice, mint
TO "QUILA" MOCKINGBIRD lunazul tequila, creme de violette, lime juice, jalapeno ginger simple syrup	MOON OVER MOSCOW MULE tito's vodka, domaine de canton, lime juice, simple syrup, ginger ale	MY TIE REMEDY myers's dark rum, flor de cana rum, pineapple juice, orange juice, fee brothers orgeat, ginger ale

ZERO PROOF

WALK THE LINE 7.00

lemon + pink grapefruit juices, blackberry simple syrup, club soda

CHEERWINE 4.50

TAP UP

WE feature a variety of local and regional craft beers. Ask us what's on tap today!

ROOF TAPS PRICED AT \$8 AND UP

CAN IT!

DOMESTIC \$5 AND UP

IMPORT \$7 AND UP

CRAFT \$8 AND UP

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WINES BY THE GLASS

POUR-UPS Featured Red Wine on Tap + Featured White Wine on Tap	10 and UP		
SPARKLING WINES + CHAMPAGNE	GLASS	UPsize	BOTTLE
Taittinger Brut la Francaise, Champagne , Reims, France	23	-	99
Simonnet-Febvre, Cremant de Bourgogne, Brut Rose , France	11	16	44
Innocent Bystander, Moscato , Pink, Yarra Valley, Victoria, Australia, NV	9	13	36
Nino Franco, Brut , "Rustico", Prosecco di Valdobbiadene, Veneto, Italy, NV	12	18	48
WHITE WINES			
Benvolio, Pinot Grigio , Friuli, Friuli-Venezia Giulia, Italy	11	16	44
Upshot by Rodney Strong Vineyards, White Blend , California	12	18	48
Loveblock by Kim Crawford, Sauvignon Blanc , Organic, Marlborough, New Zealand	14	21	56
Justin, Sauvignon Blanc , Central Coast, California	12	18	48
Chalk Hill, Chardonnay , Russian River, California	14	21	56
Benziger Family Winery, Chardonnay , Sonoma County, California	9	13	36
ROSÉ WINES			
Copain, Rose of Pinot Noir , "Tous Ensemble", Mendocino County, California	13	19	52
The Palm by Whispering Angel, Rose , Coteaux d'Aix en Provence, Provence, France	12	18	48
RED WINES			
Siduri, Pinot Noir , Willamette Valley, Oregon	16	24	64
Sea Sun by Caymus Vineyards, Pinot Noir , California	13	19	52
Cambria, Pinot Noir , "Clone 4", Santa Maria Valley, California	12	18	48
Elysian Collection, Merlot , Organic, California	15	22	60
Trapiche, "Broquel," Malbec , Mendoza, Argentina	13	19	52
Quilt, Cabernet Sauvignon , Napa Valley, California	18	27	72
e ⁹ by Educated Guess, Cabernet Sauvignon , North Coast, California	15	22	60
Cs Substance by Charles Smith, Cabernet Sauvignon , Columbia Valley, Washington	14	21	56
Athena, Cabernet Sauvignon , California	11	16	44
The Prisoner, Red Blend , Napa Valley, California	25	37	99
The Stag, Red Blend , Paso Robles, California	16	24	64