

# UP ON THE ROOF



## TO SHARE *(or not)* **GRAZE** APPETIZERS

**NACHO AVERAGE NACHOS** <sup>GF</sup>  
chef's daily meat, queso, lettuce,  
pickled red onion + jalapeno,  
tomato, creme fraiche 19

**WHEN PIGS FRY** <sup>GF</sup>  
baked pimento cheese dip,  
house fried pork rinds, red  
bell pepper, cornichons 15

**HUMMUS WHERE  
THE HEART IS** <sup>GF</sup> <sup>V</sup>  
green goddess hummus, crackers,  
roasted rainbow carrots,  
watermelon radishes 14

**THAT'S A LETTUCE WRAP!**  
honey-soy glazed fried chicken  
bites (7), romaine hearts,  
herbed goat cheese ranch,  
gochujang, pickled red onion,  
sesame seeds 18

**EVERY DAY I'M BRUSSELIN'** <sup>GF</sup> <sup>V</sup>  
fried brussels sprouts +  
cauliflower, chili-lime  
vinaigrette, sesame seeds 12

**ARE YOU SQUIDDING ME?**  
fried calamari, chili oil,  
sriracha aioli 18

**HUMPTY DUMPTIES** <sup>GF</sup>  
daily deviled eggs 9

**SO WE MEAT + CHEESE AGAIN** <sup>V</sup>  
artisan charcuterie board,  
fresh fruit, cornichons, olives,  
whole grain mustard, candied  
almonds, crackers + crisps  
small 19 | large 32  
*say cheese! (skip the meat)* <sup>V</sup> 18

## sides 7

GARLIC-PARMESAN HOME FRIES  
TRUFFLE FRIES  $\diamond$  SAUTEED PEAS <sup>GF</sup>  
QUINOA PILAF  $\diamond$  CHEESE GRITS <sup>V</sup>  
SIDE SALAD  $\diamond$  TROPICAL MANGO SLAW  
FOCACCIA + DAILY COMPOUND BUTTER — <sup>V</sup>

## TO EACH THEIR OWN **ENTREE**

### from the **FARM**



add chicken +8, shrimp +9 or wagyu steak\* +19

**I'M QUINOA ON YOU** <sup>GF</sup> <sup>V</sup>  
green goddess hummus, heirloom  
cherry tomatoes, bell pepper,  
sweet corn, english peas, feta,  
creamy harissa vinaigrette 18

**GETTIN' STIR CRAZY** <sup>V</sup>  
bell peppers, carrots, wild  
mushrooms, fried cauliflower,  
rice, english peas, onion, garlic,  
ginger, curry stir fry sauce,  
sesame, chili oil 24

**STRAWBERRY FIELDS FOREVER** <sup>V</sup>  
baby arugula, strawberries,  
burrata, candied almonds,  
lemon-herb vinaigrette 17

**YOU'RE A FUNGI** <sup>V</sup>  
wild mushroom flatbread, fresno  
chiles, caramelized onions, goat  
cheese, white sauce, parmesan 19  
add bacon +3

**HAIL, CAESAR!** <sup>V</sup>  
romaine lettuce, parmesan, garlic  
confit caesar dressing, croutons 15

### from the **SEA**



**FEELIN' CRABULOUS**  
crabcakes (2), hawaiian rolls,  
fries, mango-tajin slaw,  
remoulade 24

**LEAVE IT TO SALMON ELSE**  
faroe island salmon, pickled  
carrot + cucumber salad, fresno  
chiles, sriracha aioli 33

**LET'S TACO 'BOUT IT**  
grilled shrimp tacos (3),  
tropical slaw, micro cilantro,  
chipotle mayo drizzle, fries 19

**OH MY COD!**  
beer-battered fish, tropical slaw,  
garlic-parmesan home fries, creole  
dipping sauce, malt vinegar 19

**SHRIMP THE BEST** <sup>GF</sup>  
sauteed jumbo shrimp, stone-ground  
yellow grits, shrimp reduction,  
applewood bacon crumbles 28

**GET TROUT OF HERE** <sup>GF</sup>  
pan-seared freshwater trout, creamed  
corn, roasted rainbow baby carrots,  
citrus beurre blanc 34

### from the **RANCH**



**WHAT THE DUCK?** <sup>GF</sup>  
duck leg + thigh confit,  
cauliflower puree, sauteed peas,  
wilted arugula + cherry tomatoes,  
lemon-herb vinaigrette 32

**WAGYU TALKIN' ABOUT?\*** <sup>GF</sup>  
snake river farms american wagyu,  
garlic-parmesan home fries,  
au poivre sauce 48

**ROYALE WITH CHEESE** <sup>V</sup>  
double stack smash burger, american  
cheese, caramelized onion, shredded  
lettuce, pickle, lick-it-UP sauce,  
brioche bun, truffle fries 23  
add pimento cheese + bacon +4

**CHICKS DIG ME**  
honey-soy chicken, pickled veggies,  
garlic confit + gochujang mayo,  
focaccia, fries 22  
// grilled breast <sup>V</sup>  
// fried thigh

**BAAAAA-D TO THE BONE**  
mediterranean lamb patties (3),  
hawaiian rolls, harissa + feta  
spread, pickled red onion,  
arugula, fries 21

**SEIZE THE 'DILLA**  
braised chicken quesadilla, sauteed  
onions + peppers, cheese, salsa,  
sour cream, pickled jalapenos 17

<sup>GF</sup> GLUTEN FREE <sup>V</sup> VEGETARIAN

<sup>V</sup> GF WITHOUT BREAD/CRACKERS

If you have a food allergy, please alert your server before placing your order.

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

A suggested gratuity of 20% will be added for parties of 5 or more, including all split checks where 5+ guests are seated at the same table. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation prior to payment.