

# ROOFTOP FARE

## apps & bar snacks

FRIED CALIMARI :	crispy lemon, pickled chiles, aioli .....	15
PRETZEL :	soft pretzel sticks, cheese sauce, whole grain mustard .....	10
SHRIMP COCKTAIL :	spicy watermelon, yuzu kosho cocktail .....	23
HUMMUS :	naan, cucumber, pita chips, crispy chickpeas .....	15
GUACAMOLE :	spicy corn tortilla chips, tomato, cilantro .....	15
1/2 POUND ALASKAN KING CRAB LEGS :	chipotle mustard sauce .....	35
BUTCHERS MEATBALLS :	herbed ricotta, pressed focaccia .....	14
SHISHITO PEPPERS :	toasted sesame, maldon .....	12
FRIED CHEESE CURDS :	miso ranch .....	13
KALE SALAD :	cashews, edamame, nori, kung pao dressing .....	15
16oz RIBEYE :	"whacked up" with griddled toast points .....	45

## flatbreads

SOPPRESATA :	smoked mozz, ricotta, spinach .....	14
PEPPERONI :	volpi pepperoni, sauce, green onion, mikes hot honey .....	14
MARGHERITA :	fresh mozz, basil, tomatoes, parm .....	14
DAILY :	Chef's Choice .....	15

## sliders

( two per serving/ platter of 10 )

BEEF :	cheddar, pq sauce, dill pickle .....	10/40
"BUFFALO" QUINOA :	bayley hazen blue aioli, iceberg .....	12/45
BUTCHERS MEAT BALLS :	herbed ricotta .....	12/45

## panini

( one per serving / platter of 3 sliced )

ZUCCHINI :	goats cheese, lemon aioli, peppadew peppers, chickpeas .....	16/42
FRESH MOZZ :	heirloom tomatoes, basil pesto .....	16/42

## sides

FRENCH FRIES :	double blanch, parm, herbs .....	8
TATER TOTS :	3 sauces .....	10

## desserts

SALTED CHOCOLATE PISTACHIO ICE CREAM SANDWICH .....	7
CARAMEL CHEESECAKE : NY Style cheesecake, chantilly cream .....	10
CARROT CAKE : cream cheese frosting, pickled strawberry jam .....	10