

UP ON THE ROOF



MARCH 3-9, 2024

3 course meal includes your choice of a starter, entree + dessert
\$45 per person plus tax + gratuity

starter

HARVEST CRUNCH SALAD (GF)

mixed greens, applewood bacon, candied pecans, apple, goat cheese, apple cider-honey vinaigrette

LETTUCE WRAPS

honey-soy fried chicken, herbed goat cheese ranch, gochujang

FRIED BRUSSELS SPROUTS (GF)

chili-lime vinaigrette



entree

I'M A REALLY FUNGI

potato gnocchi, wild mushrooms, pesto cream sauce, chive oil

FARMER'S FLATBREAD

spinach, caramelized onions, sundried tomato, goat cheese

I'M A PIG DEAL (GF no bun)

bbq pulled pork sandwich, bread + butter pickles, brioche bun
add crispy pork belly +\$5

DON'T BE A JERK CHICKEN (GF)

caribbean spice, red beans, coconut rice, napa cabbage + mango slaw



dessert

KEEP CALM + CHERRY ON

devil's food bundt cake, cherry-bourbon compote, chocolate drizzle, amarena cherry, chantilly cream

DONUT WORRY, BE HAPPY

apple cider donuts, apple butter, vanilla ice cream, caramel sauce

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