

# UP ON THE ROOF

## alpharetta

### RESTAURANT WEEK

OCTOBER 10-17, 2026

*includes your choice of a starter, entree + dessert*

**\$40 per person**

*prices do not include taxes or gratuity*

## STARTER

### THAT'S A LETTUCE WRAP!

honey-soy glazed fried chicken bites,  
romaine hearts, herbed goat cheese ranch,  
gochujang, pickled red onion, sesame seeds

### EVERY DAY I'M BRUSSELIN' <sup>GF</sup> <sup>V</sup>

fried brussels sprouts + cauliflower,  
chili-lime vinaigrette, sesame seeds



## ENTREE

### I'M QUINOA ON YOU <sup>GF</sup> <sup>V</sup>

green goddess hummus, roasted rainbow  
carrots + beets, butternut squash, pickled  
red onions, goat cheese, dried cranberries,  
toasted pumpkin seeds, citrus vinaigrette

### SEIZE THE 'DILLA

braised chicken quesadilla, sauteed  
onions + peppers, cheese, salsa,  
sour cream, pickled jalapenos

### WE FETA BELIEVE IT

lamb + feta meatballs, mascarpone  
polenta, harissa-mint tomato sauce,  
gremolata, fried basil

### LET'S TACO 'BOUT IT

three grilled shrimp tacos, apple-fennel slaw,  
micro cilantro, chipotle mayo drizzle, fries



## DESSERT

### BROWNIE POINTS

peanut butter-rocky road brownie, caramel  
sauce, chocolate syrup, dry roasted peanuts

### HOW YOU LIKE THEM APPLES? <sup>GF</sup>

flourless almond cake,  
apple + cranberry compote, candied almonds

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

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