

BREADS + SPREADS

MISO HUMMUS + GRILLED NAAN • 15

Fried Cauliflower, Shaved Cauliflower, Frisée,
Apple Saba, Smoked Trout Roe, Crispy Lentils

SPRING PEA + RICOTTA BRUSCHETTA • 15

Aleppo + Honey Ricotta, Smashed Peas, Shaved Onions,
Mussel Vinaigrette, Pickled Quail Eggs, Pumpernickel

SEARED MORCILLA TARTINE • 16

Rhubarb + Orange Jam, Melted Leeks,
Mustard, Sunflower Seeds, Cress

PRIME STRIPLOIN BEEF TARTARE • 19

Black Walnut Vinaigrette, Shallots, Cornichons,
Herbs, Spanish Aioli, Neonata, Grilled Sourdough

SMALL PLATES

ROOF BIBB SALAD • 13

Candied Black Walnuts, Grape Yogurt Vinaigrette,
Chevre, Madras Curry

PAN SEARED SEA SCALLOPS • 23

Pepita Romesco, Shaved Apples, Fennel, Fried Pepitas

TOMATO BRAISED OCTOPUS A LA PLANCHA • 21

Parsnip Purée, Saffron Cippolinis, Olives,
Argon Oil, Dill Marinated Cucumbers

MUSHROOM + CHESTNUT CAMPANELLE • 18

Brown Butter Pears, Preserved Blueberries, Pickled Garlic

BUTTERMILK FRIED CHICKEN • 18

Garlic + Mint Raita, Urfa Chili Chimichurri

SHAREABLES

COUNTRY BACON + ASPARAGUS COCA {flatbread} • 17

Cured + Smoked Pork Shoulder, Cress, Manchego,
Black Pepper Cream Royale

ARTICHOKE + PISTOU COCA {flatbread} • 17

Marinated Artichokes, Basil Pistou, Brown Butter Yogurt,
Marcona Almonds, Dried Rose Petals, Spices

CHICKEN + CHORIZO PAELLA • 29

Preserved Peppers, Scallions, Black Pepper Aioli

LOBSTER + BLACK RICE PAELLA • 39

Lobster, Mussels, Shrimp, Endive, Herbs, Piquillo Aioli

ARTICHOKE + PEA PAELLA • 24

Smoked Almonds, Charred Lemon, Soffritto, Saffron Aioli

MEAT + CHEESE BOARD • 26

Selection Of House Cured Meats + Imported Cheeses,
Local Fruit, Grainy Mustard, Nuts, Grilled Sourdough

8oz LOCAL DRY AGED STRIPLOIN • 50

Curried Cauliflower Purée, Charcuterie XO, Baby Carrots, Beef Jus

DESSERTS

ROOF MACARON TOWER • 14 or 3 EACH

Spiced Banana • Honey Pear • Carrot Bourbon • Maple Macchiato •
Chocolate Hazelnut • Spanish Hot Chocolate • Earl Grey + Apple

BUÑUELO FRITTER SUNDAE • 12

Maple Chai-Turmeric Ice Cream, Roasted Apples,
Sage Whipped Cream, Sage Sugar

BAKED CHOCOLATE MOUSSE • 12

Spiced Whipped Yogurt, Sour Cherries, Marcona Almonds,
Lemon Olive Oil, Valrhona Oriado 60% Dark Chocolate

GINGERBREAD CREPE CAKE • 12

Boozy Fruit, White Chocolate Snowflakes

{available 4pm-10pm}

Consuming raw or under-cooked meats, poultry, seafood, shellfish may result in an increased risk of foodborne illness.

CHEF'S MENU

{available 2pm-4pm + after 10pm}

SAVORY

MISO HUMMUS + GRILLED NAAN 15

Fried Cauliflower, Shaved Cauliflower, Frisée,
Apple Saba, Smoked Trout Roe, Crispy Lentils

SPRING PEA + RICOTTA BRUSCHETTA 15

Aleppo + Honey Ricotta, Smashed Peas, Shaved Onions,
Mussel Vinaigrette, Pickled Quail Eggs, Pumpermickel

ROOF BIBB SALAD 13

Candied Black Walnuts, Grape Yogurt Vinaigrette,
Chevre, Madras Curry

SEARED MORCILLA TARTINE 16

Rhubarb + Orange Jam, Melted Leeks, Mustard, Sunflower Seeds, Cress

PRIME STRIPLOIN BEEF TARTARE 19

Black Walnut Vinaigrette, Shallots, Cornichons, Herbs,
Spanish Aioli, Neonata, Sourdough

BUTTERMILK FRIED CHICKEN 18

Garlic + Mint Raita, Urfa Chili Chimichurri

MEAT + CHEESE BOARD 25

Selection Of House Meats + Imported Cheeses,
Local Fruit, Grainy Mustard, Nuts, Sourdough

ROOF MACARON TOWER • 14 or 3 EACH

Spiced Banana • Honey Pear • Carrot Bourbon • Maple Macchiato •
Chocolate Hazelnut • Spanish Hot Chocolate • Earl Grey + Apple

SWEET TREATS

BUÑUELO FRITTER SUNDAE • 12

Maple Chai-Turmeric Ice Cream, Roasted Apples,
Sage Whipped Cream, Sage Sugar

BAKED CHOCOLATE MOUSSE • 12

Spiced Whipped Yogurt, Sour Cherries, Marcona Almonds,
Lemon Olive Oil, Valrhona Oriado 60% Dark Chocolate

GINGERBREAD CREPE CAKE • 12

Boozy Fruit, White Chocolate Snowflakes

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.