

shareables

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| <b>Dip Trio</b><br>Sweet pea and lemon ricotta - white truffle honey<br>Red pepper hummus - toasted pine nuts, micro cilantro<br>Roasted eggplant - black and white sesame seeds | 22    |
| <b>Meat and Cheese Board</b><br>Prosciutto, fennel salami, mortadella, drunkin goat, truffle toma,<br>irish porter cheddar, fig jam, marcona almond, ciabatta                    | 24    |
| <b>Bao Bun Sampler (3 or 6)</b><br>Thai chicken<br>Bulgogi beef<br>Soy ginger tempura shrimp   | 18/36 |

za bar

Hand tossed honey wheat dough

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| <b>Margherita</b><br>Crushed san marazano tomato, fresh mozz, basil                                   | 20 |
| <b>Potato</b><br>Roasted potato, truffle cream, provolone, rosemary                                   | 22 |
| <b>Thai Chicken</b><br>Spicy tomato, carrot, bean sprout, cilantro                                    | 24 |
| <b>Four Cheese</b><br>Asiago alfredo, goat cheese, parmesan, provolone, chili flake                   | 23 |
| <b>Sweet &amp; Spicy</b><br>Banana pepper, provolone, sopressata, tomato, mozerella, hot honey, basil | 25 |
| <b>Italian Sausage</b><br>Sausage crumbles, oregano, provolone, crushed tomato                        | 24 |

sushi

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|---|----|
| <b>California Roll</b><br>Alaskan King crab, cucumber, avocado, sesame  | 28 |
| <b>Top of Wit Roll</b><br>Soft shell crab, cucumber, avocado, unagi sauce, spicy mayo, soy paper                        | 26 |
| <b>Shrimp Tempura Roll</b><br>Shrimp, masago, takuan, avocado, soy paper, wasabi mayo                                   | 21 |
| <b>Spicy Salmon Roll</b><br>Salmon, jalapeño, cucumber, wasabi tobiko, topped with seared salmon, yuzu vinaigrette      | 25 |
| <b>Witty Tuna Roll</b><br>Spicy tuna, masago, cucumber, topped with ahi tuna, unagi sauce, soy paper                    | 19 |
| <b>The ROOF Roll</b><br>Spicy Hamachi, takuan, avocado, sesame, topped with ahi tuna, salmon, Hamachi, yuzu vinaigrette | 24 |
| <b>Musubi</b><br>Spam, sushi rice, nori, unagi sauce  | 18 |

vegetable bowls

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|---|----|
| <b>Crispy Brussel Sprouts</b><br>Calabrian chili, honey, parmesan   | 16 |
| <b>Curried Cauliflower</b><br>Israeli couscous, golden raisins, toasted almonds, parsley, cilantro, crispy garlic | 19 |
| <b>Fingerling Potatoes</b><br>Smoked Gouda fondue, scallions  | 18 |
| <b>Mushroom Gratin</b><br>Chef signature blend of mushrooms, zatar, veal demi, gorgonzola                         | 18 |
| <b>Garlic Broccolini</b><br>Charred, garlic, italian herb blend, tomato   | 19 |
| <b>S&amp;P Fries</b><br>Parmesan, parsley, white truffle aioli  | 15 |

\*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. All groups of 5 or more are subject to a 20% service fee. A 3% fee will be added to all credit card transactions.





seafood

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|---|----|
| <b>Chilled Blue Water Shrimp</b><br>Lemon aioli, spicy cocktail sauce                         | 28 |
| <b>Baked Oysters</b><br>Creamed spinach, pernod, caviar, herb breadcrumbs                     | 25 |
| <b>Lobster Tacos</b><br>Maine lobster, corn tortilla, cabbage, pickled onion, guajillo salsa, | 30 |
| <b>Crudo</b><br>Ahi tuna, salmon, hamachi, yuzu, spicy avocado crema                          | 32 |
| <b>Crab Shooters</b><br>Mini crab cakes, carrot ginger puree, cilantro, apple                 | 36 |
| <b>Caviar and Pringles</b><br>Smoked salmon mousseline, caviar, chive crème fraîche, lemon    | 45 |

meats

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| <b>Parmesan Crusted Filet</b><br>Black angus beef tenderloin, parmesan bread crumb crust, truffle potatoes | 48 |
| <b>Korean Chicken Wings (9)</b><br>soy ginger glazed, toasted sesame, gochujang aioli                      | 28 |
| <b>Black Angus Sliders (5)</b><br>Caramelized onions, bousin cheese, arugula, brioche                      | 32 |
| <b>Lamb Lollipops</b><br>Herb crusted lollipops, black garlic jam, aged balsamic                           | 54 |

desserts

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| <b>Homemade Cinnamon Donuts</b><br>bitter caramel, 54% chocolate   | 18    |
| <b>Smoking Chocolate</b><br>Dark 72% chocolate ganache tart, marshmallow topping, whisky caramel         | 18    |
| <b>Flaming Gelato</b><br>Gelato of the day, topped with crushed pistachio, dark chocolate flourless cake | 19    |
| <b>Chocolate, Cookies &amp; Bark</b><br>Homemade butter cookies, brownies, chocolate bark, fresh fruit   | 28    |
| <b>In Style Cupcakes (4 or 8)</b><br>Assorted daily cream cheese cupcakes                                | 16/30 |
| <b>Apple Layered Tower</b><br>Layered brown sugar and bourbon apples, toasted almonds, vanilla crust     | 19    |

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