







THE ROOF

BRUNCH





STARTERS

DAILY PASTRY 	5	FRESH SEASONAL FRUIT	5/8
BAGEL & CREAM CHEESE plain, everything, pumpernickel <i>add lox, onions, capers +6</i>	5	YOGURT PARFAIT cinnamon-nut granola, berries, Greek or coconut yogurt	7

MAINS

AVOCADO TOAST 	12	CHALLAH FRENCH TOAST 	12
<i>pickled carrots, radish, lemon, pea shoots, whole wheat toast add organic egg +2</i>		<i>grand marnier custard-soaked challah, chai spices, maple syrup, fresh berries</i>	
ACAÍ BOWL  	10	BRUNCH BURRITO 	12
<i>blended acaí, blueberries, banana topped with cinnamon-nut granola, sliced banana, fresh blueberries, cocoa nibs, toasted coconut</i>		<i>scrambled eggs, cream cheese, crispy potatoes, black beans, salsa verde, pico de gallo, cilantro crema, grilled flour tortilla</i>	
LITTLE GEM & HERB SALAD	11	GRILLED BREAKFAST SANDWICH	10
<i>ricotta salata, crouton, fresh herbs, sun-dried tomato vinaigrette add chicken 7 add salmon 10</i>		<i>two eggs, choice of ham, bacon or chicken sausage, cheddar, dijon aioli, griddled sourdough served with mixed greens or fries</i>	
WARM EGG SALAD	12	SOUTHERN SKILLET	14
<i>two fried eggs, sautéed onions, bacon, celery, pickles, dijon aioli, dill, chives served on top of toast</i>		<i>pulled-smoked ham, MAC potatoes, two eggs your way, swiss cheese, toast</i>	
MAC BREAKFAST	10	BROADWAY CHEESEBURGER	16
<i>two eggs, bacon or sausage, breakfast potatoes, toast</i>		<i>cheddar, scallion aioli, balsamic ketchup dill pickle, butter lettuce, English muffin make it Impossible at no extra charge served with mixed greens or fries</i>	
LOX BENEDICT	16	BOSS CHICKEN	14
<i>cured salmon, potato pancakes, poached eggs, caper hollandaise, pickled red onion, mixed greens</i>		<i>crispy chicken, bacon, pimento cheese, vinegar slaw, sweet pickles, brioche bun served with mixed greens or fries</i>	
CLASSIC EGGS BENEDICT	13		
<i>Canadian bacon, poached eggs, hollandaise sauce, english muffin served with mixed greens or fries</i>			

OMELETS

<i>served with toast and mixed greens or fries</i>		MILWAUKEE 	12
		<i>smoked ham, caramelized onion, cheddar</i>	
GARDEN  	12	MID-WESTERN OMELET	12
<i>roasted peppers, scallion, tomato, pea shoots, fresh herbs</i>		<i>bacon, mashed potato, chive, cheddar, cream cheese</i>	
ROCKERFELLER 	12	BUILD YOUR OWN OMELET	12
<i>oyster mushroom, spinach, bacon chives, gruyère</i>		<i>custom create with your favorite ingredients</i>	

SIDES

APPLEWOOD SMOKED BACON (2)	4	CHICKEN or PORK SAUSAGE (2)	4
PRALINE BACON (2)	5	TOAST BUTTER JAM	3
<i>brown sugar, cayenne chili powder, crushed pecans</i>		BREAKFAST POTATOES	4
POTATO PANCAKES 	5	<i>onions, peppers, spinach</i>	
<i>sour cream, chives</i>		FRENCH FRIES	4

BEVERAGES

FRUIT JUICE	4	RISHI TEA & BOTANICALS	4
<i>orange, cranberry, grapefruit</i>		<i>English breakfast, earl grey, jasmine caffeine free: lavender mint, blueberry hibiscus, turmeric ginger</i>	
BERRY BLAST SMOOTHIE	7	BLOODY MARY	8
<i>strawberries, blueberries, banana, spinach hemp hearts, oat milk </i>		<i>Tito's Vodka, Cornichon, Celery, Cheese Curd, Castelvetro Olive</i>	
WEEDEN CREEK ROAST COFFEE	3	MIMOSA	8
DOUBLE ESPRESSO	3	<i>Avinyo Vintage Cava, Fresh-Squeezed OJ</i>	
LATTE CAPPUCCINO	3		



VEGAN



GLUTEN-FREE



VEGETARIAN

**Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness

THE ROOF

BEVERAGES

WINE BY THE GLASS

SPARKLING

Avinyo Cava 10
Penedes, ES

Schramsberg Blanc des Blanc 2018 14
North Coast, CA

WHITE

Scarpetta Pinot Grigio 10
Friuli-Venzia, IT

Sauvignon Blanc – Cottat Le Grand Caillou 10
Loire Valley, FR

Chardonnay – Au Bon Climat 11
Santa Barbara, CA

ROSÈ

Miraval 11
Provence, FR

RED

Tempranillo – Luberti Orlegi 8
Rioja Alavesa, ESP

Pinot Noir – Foris 9
Rogue Valley, OR

Red Blend – The Prisoner 16
Napa Valley, CA

Cabernet Sauvignon – Penley Estates Phoenix 11
Coonawarra, AU

Cabernet Sauvignon – Austin Hope 14
Paso Robles, CA

Malbec- Chateau Cayrou 10
Cahors, FR

COCKTAILS

BEE'S KNEES – Barr Hill Gin, lemon, 12
honey syrup

BLACK MANHATTAN – Rittenhouse Rye, 12
Averna Amaro, bitters

EL DIABLO – Blanco Tequila, ginger beer, 12
crème de cassis, lime

ROOFTOP RUM PUNCH – Appleton 10
8 year rum, lime, Angostura bitters, demerara

KINGSTON NEGRONI – El Dorado 12
8 Year rum, sweet vermouth, Campari

HARD SELTZER

Press Blackberry Hibiscus 6

Press Pomegranate Ginger 6

BEER DRAFT

New Glarus Fat Squirrel - Brown Ale 6

Third Space Heavenly Haze - Hazy IPA 6

Gathering Place Midwest Chill - Cream Ale 5

Lakefront Riverwest Stein - Amber Lager 6

BOTTLES/CANS

Miller High Life 5

Miller Lite 5

Central Waters Mudpuppy Porter 6

Spotted Cow 6

Lakefront IPA 6

Pilsner Urquell 5

Corona Light 5

Guinness 6

ZERO-PROOF CUCUMBER GIMLET

cucumber, lime, soda 5

RASPBERRY BEE'S KNEES

honey syrup, lemon, raspberry, soda 5

Riverwest Stein NA 6

Sodas 3

Juices 4

Rishi Tea 4