

# THE ROOF

## STARTERS

<b>ARTICHOKE FRITTERS</b> 🌱	9	<b>DAILY SOUP</b>	5
artichoke, garlic, lemon, remoulade		ciabatta roll, salted butter	
<b>SWEET POTATO HUMMUS</b> 🌱	9	<b>SOUP &amp; MIXED GREEN SALAD</b>	9
tahini, za'atar, crudité		mixed greens, cucumber, tomato, carrot, champagne vinaigrette	
<b>ROASTED CAULIFLOWER</b>	10	<b>JERK WINGS</b>	13
caesar, almond, rye toast, lemon, crispy brussels sprout leaves		habenero, lime, caribbean spices	
<b>AHI TUNA POKÉ</b>	14	<b>OYSTER MUSHROOM SHAWARMA</b> 🌱	12
tamari, ginger, avocado, cucumber, togarashi, wonton crisp		coconut yogurt tzatziki, mint	
<b>WHIPPED RICOTTA</b> 🌱	11	<b>BLACK TRUFFLE WAFFLE FRIES</b> 🌱	7
orange blossom honey, herbs, grilled baguette		parmesan, lime aioli, balsamic ketchup	
		<b>CHAMPAGNE SWEET POTATO FRIES</b> 🌱	6
		champagne vinegar, rosemary aioli	

## MAINS

<b>HERB SCOTTISH SALMON</b> 🌱	22	<b>BRICK CHICKEN</b> 🌱	19
ancient grains, garam masala, haricots verts, lemon vinaigrette		half chicken, roasted carrots, crispy fingerling potatoes, goat cheese, chimichurri	
<b>MAC STEAK</b> 🌱	29	<b>ROASTED MUSHROOM &amp; GRAIN BOWL</b> 🌱 🌱	17
10 ounce USDA prime top sirloin (baseball cut), thyme roasted potatoes, asparagus, garlic butter		oyster and cremini mushrooms, carrots, caramelized onions, wilted spinach, sorghum berries, red quinoa, black rice, charred tomato	
<b>GRILLED HALIBUT</b> 🌱	28	<b>NIGHTLY DINNER FEATURE</b>	
rice noodles, sweet and sour pineapple, chili-tomato purée, peanuts, cilantro		available after 4pm Enjoy with Chef's recommended wine pairing.	

## KIDS 12 and under

choose from fries, garlic green beans, daily fresh fruit

<b>CHEESEBURGER</b>	8	<b>JUNIOR STEAK</b>	12
<b>CRISPY CHICKEN STRIPS</b>	8	<b>CHEESE PIZZA</b>	9

## SALADS

<b>LITTLE GEM &amp; HERB</b> 🌱	11	<b>SHRIMP LOUIE CHOPPED SALAD</b> 🌱	18
ricotta salata, crouton, fresh herbs, sun-dried tomato vinaigrette <i>add chicken 7   add salmon 10</i>		romaine, bacon, egg, avocado, tomato, pepperoncini, louie dressing	
<b>ROASTED BEETS</b> 🌱	12	<b>STEAK &amp; POTATO</b> 🌱	18
golden beets, arugula, grapefruit, pistachio, aleppo pepper, dill, citrus vinaigrette		top sirloin steak, crispy fingerling potatoes, superfood greens, red onion, tomato, cucumber, blue cheese, dijon-balsamic dressing	
<b>SMOKED CHICKEN</b> 🌱	14	<b>GRILLED CAESAR</b>	11
wild rice, roasted pepper, mango, pickled leeks, jicama, raspberries, sesame vinaigrette		chargrilled romaine hearts, parmesan, garlic croutons, white anchovy <i>add chicken 7   add salmon 10</i>	

## SANDWICHES AND PIZZAS

<b>BROADWAY CHEESEBURGER</b>	16	<b>GARDEN PIZZA*</b> 🌱	15
cheddar, scallion aioli, balsamic ketchup, dill pickle, butter lettuce, English muffin <i>choose fries, mixed greens, or fruit</i>		roasted garlic sauce, squash, oyster mushroom, spinach, fresh mozzarella, calabrian pepper, castelvetrano olives, sun-dried tomato	
<b>BLACKENED RED SNAPPER</b>	16	<b>SOUTHSIDE PIZZA*</b>	16
wild caught snapper, lettuce, tomato, tartar sauce, toasted kaiser <i>choose fries, mixed greens, or fruit</i>		sweet tomato sauce, fennel sausage, pickled red onion, banana peppers, mozzarella, cream cheese, fresh basil	
<b>BOSS CHICKEN</b>	14		
crispy chicken, bacon, pimento cheese, vinegar slaw, sweet pickles, brioche bun <i>choose fries, mixed greens, or fruit</i>			

\*Pizzas can prepared with a 10-inch gluten free cauliflower crust.

**DAILY LUNCH FEATURE**  
available 11am-4pm



\*\*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** 5  
honey syrup, lemon, raspberry, soda

Riverwest Stein NA 6

Sodas 3

Juices 4

Rishi Tea 4