



ROOFTOP

GRILLED SHRIMP COCKTAIL –6 PCS

horseradish cocktail sauce, béarnaise aioli, lemon, baguette

PIEROGI

chard, leek, cheddar, potato, caramelized onions, oven roasted tomatoes, fresh dill, creme fraiche

PARMESAN TRUFFLE FRIES

black truffle, parmesan, chives, black garlic aioli

NASHVILLE CHICKEN WINGS

kettle chip crusted wing, Nashville hot sauce, bread & butter chip pickles

MEZZE PLATE

hummus, muhammara, babaghanoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita

add grilled lamb merguez sausage 8

add grilled chicken skewer 6

add falafel – 3 pcs 5

add grilled shrimp – 3pcs 9

CHICKEN SKEWER

Honey turmeric glaze, herbed spaetzle, lemon butter, red onion jam, garlic naan

GRILLED RADICCHIO & ROASTED BEET SALAD

Grilled radicchio, red & golden beet, orange, candied walnut, white balsamic vinaigrette

add grilled chicken skewer 6

add grilled shrimp 9

Caesar Salad

Vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton

add grilled chicken skewer 6

add grilled shrimp 9

18 GS

15

13 GS

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ROASTED TOMATO BISQUE & GRILLED CHEESE

vegan tomato bisque, fresh herb, vegetable stock Sourdough, aged cheddar cheese

SCALLOPS

U-10 dry packed scallops, carrot ginger puree, sake black garlic reduction, carrot celery salad

LOCO MOCO- “Hawaiian grinds”

angus beef patty, SPAM fried rice, whisky aged shoyu, bone marrow demi glace, fried egg

LOBSTER BISCUITS AND GRAVY

cajun style gravy, Gilfy Pig andouille sausage, lobster, Parmesan buttermilk biscuit, sautéed spinach

add egg 3

SHORT RIB BARBACOA BAO

braised barbacoa short rib, sesame hoisin sauce, Thai papaya slaw, toasted peanut, cilantro

BOURBON BBQ BURGER

angus burger, Bulleit Bourbon BBQ sauce, tempura onion, aged 4 year white cheddar, nero sesame bun

LH VEGAN BURGER

beyond meat burger, veganaise special sauce, vegan american cheese, pickles, caramelized onions, vegan brioche bun

BROWNIE A LA MODE

warm Valrhona chocolate brownie, vanilla ice cream, cocoa, raspberry vanilla bean

CHERRY CRISP

seedling Farms tart cherries, oat streusel, vanilla ice cream

S'MORES ICE CREAM TART

graham cracker tart, chocolate espresso ice cream, marshmallow fluff, chocolate sauce

15

18 GS

15

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14 VG

10 GF

12

12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

Gratuity of 20% is added to ALL checks.

VG vegan V vegetarian GS gluten sensitive

09.18.2020



Featured Items

CHARRED BROCCOLINI charred broccolini, shallot, onion soubise, pistachio honey chili oil, aged white cheddar	12
PRIME NY STRIP 12oz prime striploin, boulangerie potato, red wine poached Tokyo Turnip, maître d' butter, crispy shallots, bur blanc	37
CHILAQUILES beef chorizo, salsa ranchero, tortilla chips, pickled tomatillo, house made crema, cotija cheese add an egg 3	18
CATCH OF THE DAY—HAWAIIAN ONO Hawaiian ono, purple sweet potato gratin, hericot vert, golden tomato & Aji Amarillo sauce, radish fennel salad	28
OKTOBERFEST SAUSAGE PLATE Bosna, Kasekreiner, and kielbasa sausage from the Gilty Pig, herb spetzle, red onion jam, and house made IPA mustard	16
SHRIMP AND ANDOUILLE SAUSAGE GUMBO Roasted Duck, Gilty Pig andouille sausage, shrimp, okra, creole mirepoix, rice	24

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