

the rooftop

BY CHEF JAY PISCULLI

Appetizers

OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce,
fresh grated horseradish (gf)

CRISPY DEVEILED EGGS

cured egg yolk, crispy chicken skin

DRY AGED MEATBALLS

local Willet Hop & Grain beef stuffed with fresh
mozzarella, house made ricotta, sunday sauce

DT FRIES

pecorino romano, crispy herbs, parmesan
aioli (gf)

CHICKEN TAQUITOS

adobo braised chicken, lime crema, corn
veloute, cilantro, jalapeño

MAC & CHEESE

smoked gouda, cavatappi pasta (v)

Salads

add steak, salmon, shrimp, or chicken cutlet

ARUGULA BURRATA

fresh cream stuffed mozzarella,
crispy prosciutto, strawberries,
white balsamic vinaigrette
(gf, vgo)

CAESAR

chopped romaine, blue cheese
stuffed olives, shaved asiago,
anchovy (gf)

WEDGE

iceberg wedge, Nueske's
bacon, bleu cheese, pickled
shallot, caramelized shallot
vinaigrette (gf, vo, vgo)

Mains

GRILLED SHRIMP TACOS

Tajín, mango, lime crema, house made queso
fresco, micro cilantro (gfo)

HOT HONEY CHICKEN SANDWICH

crispy chicken cutlet, spicy banana pepper
slaw, DT Fries

DOWNTOWN BURGER

local Willet Hop & Grain beef, smoked gouda,
caramelized onion, DT Fries (gfo)

IMPOSSIBLE DOWNTOWN BURGER

double vegetarian burger, smoked gouda,
caramelized onion, DT Fries (gfo)

BACON BRIE BURGER

local Willet Hop & Grain beef, double crème
brie, Nueske's bacon, arugula, white balsamic
vinaigrette, DT Fries (gfo)

ORECCHIETTE

spicy Italian sausage, broccoli rabe, calabrian
chilies, pecorino romano

GNOCCHI

potato gnocchi stuffed with asiago, choice of
vodka sauce or pesto (gfo)

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian | VO = Vegetarian Optional

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions