

# THE ROOF

## BRUNCH

### STARTERS

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

### MAINS

<b>AVOCADO TOAST</b> 🌿 pickled carrots, radish, lemon, pea shoots, toasted sourdough <i>add organic egg +2</i>	12	<b>BUTTERMILK PANCAKES</b> 🌿 whipped butter, warm maple syrup <i>add fresh blueberries or chocolate chips +2</i>	9
<b>ACAÍ BOWL</b> 🌿 blended acaí, blueberries, banana <i>topped with cinnamon-nut granola, sliced banana, fresh blueberries, cocoa nibs, toasted coconut</i>	10	<b>CHICKEN &amp; WAFFLES</b> crispy sriracha-honey chicken wings, malted waffles, maple butter	14
<b>DINOSAUR CRUNCH SALAD</b> Lacinato kale, savory cabbage, scallion, herbs, parmesan, peanuts, maple-lime dressing <i>add grilled chicken 7   shrimp 8   salmon 10</i>	11	<b>BRUNCH BURRITO</b> 🌿 scrambled eggs, cream cheese, crispy potatoes, black beans, salsa verde, pico de gallo, cilantro crema, grilled flour tortilla	12
<b>WARM EGG SALAD**</b> two fried eggs, sautéed onions, bacon, celery, pickles, dijon aioli, dill, chives <i>served on top of toast</i>	12	<b>GRILLED BREAKFAST SANDWICH</b> two eggs, choice of ham, bacon or chicken sausage, cheddar, dijon aioli, griddled sourdough <i>served with mixed greens or fries</i>	10
<b>MAC BREAKFAST**</b> two eggs, bacon or sausage, breakfast potatoes, toast	10	<b>BROADWAY CHEESEBURGER**</b> cheddar, scallion aioli, balsamic ketchup, dill pickle, butter lettuce, English muffin <i>make it Impossible at no extra charge served with mixed greens or fries</i>	16
<b>CLASSIC EGGS BENEDICT**</b> Canadian bacon, poached eggs, hollandaise sauce, english muffin <i>served with mixed greens or fries</i>	13	<b>BOSS CHICKEN</b> crispy chicken, bacon, pimento cheese, vinegar slaw, sweet pickles, brioche bun <i>served with mixed greens or fries</i>	14

### OMELETS

<i>served with toast and mixed greens or fries all omelets can be made with egg whites upon request</i>		<b>MIDWESTERN OMELET</b> bacon, mashed potato, chive, cheddar, cream cheese	13
<b>GARDEN</b> 🌿 roasted peppers, scallion, tomato, pea shoots, fresh herbs	12	<b>CUSTOM OMELET</b> select your favorite ingredients <i>bacon   pork sausage   chicken sausage   ham onions   peppers   mushroom   spinach   tomato cheddar   feta   gruyère</i>	12
<b>ROCKEFELLER</b> 🌿 oyster mushroom, spinach, bacon chives, gruyère	13		

### SIDES

<b>APPLEWOOD SMOKED BACON (2)</b>	4	<b>BREAKFAST POTATOES</b> onions, peppers, spinach	4
<b>CHICKEN or PORK SAUSAGE (2)</b>	4	<b>FRENCH FRIES</b>	4
<b>TOAST   BUTTER   JAM</b> choose from English muffin, sourdough, wheat, marble rye	3		

### BEVERAGES

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



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

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## BEVERAGES

### WINE BY THE GLASS

<b>SPARKLING</b>			
Avinyo Cava Reserva Brut 2018 Penedes, SP	11	Diatom - Chardonnay 2021 Santa Barbara, CA	10
Schramsberg Blanc de Blancs Brut 2019 North Coast, CA	13	Weingut Max Ferd. Richter - Riesling 2020 Mosel, DE	11
<b>RED</b>			
Moët & Chandon Impérial Brut Reserve NV Champagne, FR	15	Luigi Giordano - Nebbiolo Blend 2022 Langhe, IT	10
<b>ROSÈ</b>			
Studio by Miraval 2021 Côtes de Provence, FR	11	Growers Guild - Pinot Noir 2019 Oregon	10
<b>WHITE</b>			
Guinigi - Pinot Grigio 2021 Venezie, IT	9	Catena - Cabernet Sauvignon 2019 Mendoza, AZ	10
Luc Poullain - Sauvignon Blanc 2021 Touraine, FR	10	Austin Hope - Cabernet Sauvignon 2020 Paso Robles, CA	13
		The Prisoner - Red Blend 2021 Napa, CA	15

### ZERO-PROOF

<b>CUCUMBER GIMLET</b> cucumber, lime, soda	5	<b>LAGUNITAS HOPPY REFRESHER</b>	5
<b>RASPBERRY BEE'S KNEES</b> honey syrup, lemon, raspberry, soda	5	<b>EINZ ZWEI ZERO NA RIESLING</b>	10
<b>MAC ROSE</b> green tea, citrus, pomegranate	5	<b>ATHLETIC FREE WAVE NA</b>	6
<b>GIN GINLESS MULE</b> GLD Juniper NA spirit, mint, lime, TopNote ginger beer	5	<b>SODAS</b>	3
		<b>JUICES</b>	4
		<b>RISHI TEA</b>	4

### BEER

<b>DRAFT</b>		<b>BOTTLES/CANS</b>	
New Glarus Moon Man - Pale Ale	5	Miller High Life	3
Third Space Heavenly Haze - Hazy IPA	6	Miller Lite	3
Gathering Place Treffpunkt - Kölsch-Style Ale	5	Spotted Cow	5
Lakefront Riverwest Stein - Amber Lager	6	Lakefront IPA	5
		Pilsner Urquell	5
		Corona Light	5
		Guinness	5

### COCKTAILS

<b>SPRITZ</b> Mancino Sakura Vermouth, Sparkling Wine, Bittercube Jamaican #2 Bitters, Seltzer	9	<b>WHISKEY SMASH</b> GLD Dirty Helen Bourbon, Mint, Lemon, Bittercube Orange Bitters	9
<b>MAITAI</b> Smith & Cross Jamaican Rum, Ten to One White Rum, Grand Marnier, Almond, Lime	9	<b>SLING</b> GLD Orchard Gin, Aperol, Raspberry, Lemon, Seltzer	9
<b>GREYHOUND</b> Green Tea-Lime Infused Tito's Vodka, Lime, Top Note Grapefruit Soda	9	<b>GREENPOINT</b> Starlight Rye Whiskey, Cocchi Vermouth di Torino, Heirloom Genepy, Bittercube Orange Bitters	9
<b>STRAWBERRY NEGRONI</b> Beefeater Gin, Cocchi Vermouth di Torino, Strawberry-Infused Campari	9	<b>ESPRESSO MARTINI</b> Tito's Vodka, GLD Goodland Coffee Liqueur, Espresso, Demerara	9
		<b>RANCH WATER</b> Cimarron Tequila, Lime, Saline, Bittercube Jamaican #2 Bitters, Seltzer	9
<b>HARD SELTZER</b>			
Press Blackberry Hibiscus	6		
Press Pomegranate Ginger	6		