

henry's rooftop



starters

market gazpacho 7

heirloom tomatoes, pickled cucumber, organic olive oil, dill

crab cake 10

market corn, scallion, crimini mushrooms, ginger aioli, arugula

burrata 14

baby heirloom tomatoes, rustic bread, olive oil, basil

smoked wings 9

hickory smoke, old fashioned bbq sauce, creamy bleu cheese dressing, celery

salads

house salad 12

arugula, shaved fennel, grapefruit, hazelnuts, grapefruit vinaigrette

iceberg wedges 11

apple wood smoked bacon, creamy blue cheese dressing

beet salad 12

golden beets, red cabbage, scallions, breakfast radish, apple cider vinaigrette

rustic caesar salad 13

romaine, radicchio, parmesan, garlic croutons

add:

chicken 5 shrimp 6 salmon 6 steak 7
crab cake 7

sides 5

cole slaw

cajun corn

grilled asparagus

hand cut fries

watermelon

old fashioned deviled eggs

pickled cucumber and red onion salad

hotdogs

herring 6

matjes herring, chopped egg, red onion, dill mayo, brown butter

pork belly 5

beef hotdog, braised pork belly, pickled cucumber, crispy onions, spicy mayo

rsh 4

beef hotdog, white cheddar, caramelized onions, jalapeno relish

bbq 5

beef hotdog, pulled bbq chicken, cole slaw, bread and butter pickles

lobster 7

beef hotdog, lobster knuckle and claw meat, old bay, mayo

sandwiches

rsh burger 14

angus ground beef, white cheddar, beefsteak tomatoes, red leaf lettuce, red onion, special sauce
add bacon 3

lobster roll 15

knuckle claw meat, old bay, mayo, lemon

bbq chicken 13

old fashioned bbq sauce, pulled white meat, cole slaw, bread and butter pickles

pizza baguette 11

san marazano tomatoes, fresh mozzarella, basil, organic olive oil

desserts 6

passionfruit bars

orange soda float

buttermilk creme brulee

pineapple tart and coconut sorbet

dark chocolate gelato, sea salt, caramel, broken pretzels

MONDAY
mussels
and fries
\$14

TUESDAY
fried
chicken
\$15

WEDNESDAY
lobster
bake
\$35

THURSDAY
bbq
ribs
\$15

FRIDAY
peel 'n eat
shrimp
\$16