

**MAXIMUM OF
FOUR CHECKS
PER PARTY**



*Shane Robertson,
Executive Chef*

SMALL PLATES

UPSTATE PROVISIONS

SOARING SPIRITS

GRAZE

HUMPTY DUMPTIES*
daily deviled eggs 8.50

AHI TUNA TARTARE*
wakame, blue crab,
avocado, cucumber, masago,
blood orange, ginger 15.00

KOBE BEEF DOG DUO
one Chicago style
one pub style 14.50

KOREAN TACOS
duck confit, fried shrimp,
kimchi, sriracha crema,
daikon sprouts 14.00

GRILLED CHEESE
havarti, tomato jam, red onion
confit, tomato basil bisque 11.00

PIG N' BISCUITS
cheerwine braised pork cheeks,
warm pimento cheese 12.00

SKY HIGH SLIDER TRIO
fried buffalo & blue cheese
chicken, bbq glazed salmon, prime
cheeseburger with tomato jam 15.00

SWEET & SOUR CALAMARI
sesame seeds, cilantro 13.50

**HONEY SOY FRIED
CHICKEN LETTUCE WRAPS**
goat cheese-herb ranch 12.00

FROM THE FARM

BABY KALE
golden raisins, orange
supreme, feta, cucumber,
chickpeas, poppy seed
dressing 9.00
Add Chicken (\$6) | Add Tuna (\$7)

FRIED OYSTER CAESAR
grilled baby romaine
wedge, white anchovies,
peppercorn dressing 15.00

**MACHE &
BUTTER LETTUCE**
roasted beets, watermelon,
pancetta, manchego,
raspberry vinaigrette 8.50
Add Chicken (\$6) | Add Tuna (\$7)

CURRY SEITAN TACOS
chili-garlic sauce, pico,
cilantro, kimchi 13.00

ROOFTOP RISOTTO
asparagus, seasonal mushrooms,
shaved parmesan 14.00

FROM THE RANCH

**HERITAGE FARMS
PORK TENDERLOIN**
hard apple cider souffle,
maple-roasted green beans,
dijon demi-glace 17.00

ROOFTOP PRIME BURGER
bacon & sweet onion jam,
pimento cheese, baby arugula,
frites & aioli 15.00

**ROASTED SPRINGER
MOUNTAIN CHICKEN**
grilled asparagus,
purple sweet potato puree,
preserved lemon butter 16.00

LAMB SIRLOIN
cucumber mint crema, pico,
truffle garlic frites 20.00

TENDERLOIN TAILS
all-dressed fingerling
potatoes, roasted
summer squash,
horseradish 24.00

FROM THE SEA

PASTA PESCATORE
day boat scallops, blue crab,
shrimp, uni butter,
squid ink tagliatelle 23.00

**SEARED SESAME
AHI TUNA**
jasmine fried rice,
sweet & spicy dashi broth,
baby bok choy 21.00

**PRINCE EDWARD
ISLE MUSSELS**
sake and thai ginger
coconut broth,
grilled baguette 16.00

PAN-FRIED NC TROUT
fingerling potato confit,
creamed corn & leeks,
lemon caper beurre blanc 16.50

BQ SALMON
white beans, sweet onion,
broccolini, roasted tomato,
saffron aioli 17.50

**SHARE
[OR NOT]**

**UPSTATE PROVISIONS
CHARCUTERIE BLOCK**
daily selection of meats,
artisanal cheeses, antipasti,
grilled baguette 23.00

**FOUR CHEESE
QUESADILLA**
habanero roasted tomato,
chimichurri, watermelon
chutney 14.50

SMOKED PULLED PORK NACHOS
warm beer cheese, applewood
smoked bacon, lettuce,
tomato, jalapenos,
spicy barbeque sauce 15.00

SUNSET SWEETS

CHOCOLATE TORTE
cherry pudding,
whipped marshmallow,
caramel crunch 8.50

BANANA TRES LECHEs
honey pound cake,
butterscotch ice cream,
caramelized banana creme 10.00

MOONLIGHT S'MORES
milk chocolate,
honey-graham crackers,
housemade mallows 8.00

LEMON ICEBOX CAKE
watermelon gastrique,
macerated berries,
chantilly cream 9.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.