

We face life
together in
sorrow, anger,
joy, faith
and wishful
thoughts.

— RODOLFO GONZALES

Clayton

ROOFTOP
ALL DAY

To Begin

Arancini 14

Spinach, Fontina, Mushroom

Burrata 17

Corn Relish, Palisade Peaches,
Lavash

Vegetable Crudite 17

Hummus, Salsa Verde,
Raw Vegetables, Pita, Lavash

Tomato Salad **GF** 17

Heirloom Tomato, Cucumber, Feta

Tuna Ceviche* **GF** 19

Yellowfin Tuna, Anaheim Chile,
Palisade Peach, Toasted Garlic Oil

Salads

Kale Caesar 15

Tuscan Kale, Celery, Tonnato Caesar,
Ricotta Salata, Bread Crumbs

Chilled Farro Salad 18

Farro, Tomato Pesto,
Estorerra Vegetables

80206 **GF** 18

Romaine Lettuce, Chicken,
Roasted Beets, Egg, Bacon,
White Cheddar, Tomato,
Buttermilk Herb Dressing

Pizzas

Margherita Pizza 16

Pomodoro Sauce, Mozzarella,
Fontina, Parmesan, Basil

Pizza Verde 18

Green Onion, Saba,
Castelvetrano Olive, Farm Greens, Fontina

Sweet & Spicy Pizza 19

Soppresata, Tomato, Mozzarella,
Red Onion, Chile Honey

Add Proscuitto +2

Add Soppresatta +2

Gluten Free Pizza Crust Available** +2

Large Plates

Grilled Prawns **GF** 21

Gulf Shrimp, Tomato Vinaigrette, Lime, Oregano

Roasted Salmon 28

Wilted Spinach,
Snap Pea Vinaigrette

Ember Roasted Trout* **GF** 28

Confit Fennel, Artichoke & Fennel Puree,
Coriander Dill Vinaigrette

Chicken Paillard **GF** 28

Grilled Chicken Breast, Cilantro, Arugula,
Shaved Vegetables, Cherry Tomato, Pecorino

Rooftop Burger* 18

PepperJack, Aioli, Arugula, Pickles, Brioche Bun
~Substitute Grilled Chicken Breast or
Impossible™ Burger
~Gluten Free Bun Available** +2

Bone in Pork Chop **GF** 29

Heritage Pork Loin, Roasted Pepper,
Palisade Peach

NY Strip Steak* **GF** 33

Pepperonata and Pole Beans

Vegetables from Our Hearth

Marble Potatoes **GF** 10

Pickled Red Onion, Horseradish, Garlic Aioli

Squash Blossom 12

Crispy Squash Blossom and Marinated Zucchini

Peppers and Eggplant 14

Nardello Pepper, Fairytale Eggplant, Fresno Chile,
Anchovy, Breadcrumb

Grilled Artichoke **GF** 14

Whole Artichoke, Crème Fraîche, Pecorino, Chive,
Charred Lemon

V Vegan **GF** Gluten Free**

** with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a 20% service charge will be included in the final bill.

Sweets

Oatmeal Cookie Sandwich 7
Oatmeal Cookies and Cream Cheese Icing

Warm Chocolate Chip Cookies 8
70% Dark Chocolate

Chocolate Cake 10
Devil's Food Cake, Hazelnut Praline Crunch,
Dark Chocolate Mousse,
Hazelnut Espresso Mousse

Dessert Wines

Royal Tokaji, Late Harvest, Hungary, 2017 19

Coffee

Drip Coffee 3

Espresso 3

Steven Smith Tea 3
British Brunch, Lord Bergamot, Jasmine Silver Tip, Spring Greens,
Peppermint Leaves, Red Nectar