

ROOFTOP & BAR

Open Daily | 9 pm - 11 pm

## LATE NIGHT BITES

HOUSE SMOKED SALMON PATE 16
Everything Lavash, Caper Berries, Lemon Crème Fraîche

CAESAR SALAD 14

Cucumber, Cherry Tomatoes, Pickled Shallots, Herb Croutons, Shaved Parmesan

TRIO PLATER 12 GF|DF|V|VG

Smoked BBQ Kettle Chips, Marinated Castelvetrano Olives, Wine Trail Mix

FRESH HERBED FOCACCIA 8
Whipped Bone Marrow Butter

\* DUCK FAT FRIES\* 12 GF/DF Rosemary, Smoked Paprika Aioli

**TRUFFLE PARMESAN FRIES\*** 12 *GF|V* Shaved Parmesan, Aji Amarillo Aioli, Black Truffle Oil

**BAKED BRIE** 15 V Wild Blackberry Jam, Cracker

BROWN BUTTER CRAB ROLL\* 26
Brioche, Tarragon Aioli, Pickled Celery

PULLED PORK SLIDER DUO\* 16 Add A Third Slider +6 Honey-Lime Slaw, Pickle Pepper Jam, Potato Buns, Fries

LOCAL MUSHROOM MEDLEY FLATBREAD 18

Fontina, Caramelized Onion, Aged Balsamic

THE SHED AUTUMN CHICKEN POT PIE 21
Sweet Corn, Zucchini, Leeks, Roasted Chicken,
White Wine Velouté, Puff Pastry Crust

FLAT IRON STEAK FRITES\* 27 GF/DF Rosemary Fries, Red Wine Jus, Horseradish Aioli

TRIPLE FUDGE SKILLET BROWNIE 15 GF
Hot Fudge, Chocolate Chips, Oreos, Vanilla Ice Cream

VANILLA BEAN PANNA COTTA 12 GF
Local Honey Comb. Macerated Stone Fruit

PEAR-WASHINGTON APPLE COBBLER 12 v Streusel, Mascarpone Cream, Caramel

Streaser, Mascarpone Gream, Garann

SHED S'MORES TART 15 V Chocolate Ganache, Graham Crust, Meringue, Toasted Marshmallow Fluff

AFFOGATO 7 GF/V

Vanilla Bean Gelato, Hazelnut Tuile, Espresso Pour-Over

COOPS 6 GF | V | VG

GF-Gluten Free V-Vegan VG-Vegetarian DF-Dairy Free

Thank you for joining us for our soft opening! You're part of our first chapter. Your feedback helps us fine-tune every detail, and we can't wait to welcome you back...Next time, even better.

A small 3% surcharge helps us retain a very talented culinary team, which brings your dining experience to life. 100% of it goes directly to our hourly kitchen team members. A 20% gratuity is added to parties of six or more.