



Shires

ROOFTOP

to start

PRINCE EDWARD ISLAND MUSSELS **GFM** 18
 Roasted red pepper, chorizo, white wine, red chimichurri butter, grilled ciabatta

FRIED GREEN TOMATOES 15
 Herb-whipped ricotta, hot honey, applewood bacon, pickled grapes
Add grilled shrimp +\$12

WARM SPINACH AND ARTICHOKE DIP **GFM** 15
 White cheddar, garlic bread-crumbs, grilled ciabatta

BEEF WELLINGTON BITES 17
 Braised short rib, wild mushrooms, truffle oil, spinach, whole grain mustard demi glaze

PAN-SEARED CRAB CAKE 17
 Rooftop rémoulade, cherry pepper relish, pea shoots

SMOKED FILET FLATBREAD 19
 Smoked beef tenderloin, caramelized onion, white cheddar, roasted red pepper, chipotle aioli, arugula

VEGETARIAN FLATBREAD **V** 14
 Grilled broccolini, roasted red pepper, sun-dried tomato, gruyere, arugula, balsamic reduction, lemon vinaigrette

greens

*Add protein: grilled chicken +\$9
 grilled shrimp +\$12, Antarctic salmon* +\$17*

APPLE & CANDIED WALNUT **GF** 16
 Goat cheese, crispy parsnips, pickled red onion, mixed baby greens, green goddess dressing

CININNATUS CAESAR 14
 Caesar dressing, parmesan, crouton crumbs



Parties of eight or more, please note:
 20% gratuity will be added to the check.
 Please understand we cannot offer separate checks.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

mains

We proudly prepare many of our dinner offerings in our imported, hardwood-fired Jospier grill, oven, and smoker. The Jospier Oven operates at 900 degrees and utilizes white oak charcoal.

CHEF'S FEAST FOR TWO **GFM** 120
 2 Jospier-grilled filet medallions,* 4 jumbo shrimp,* Antarctic salmon,* grilled chicken breast, NY strip,* Rooftop rémoulade, béarnaise, demi.
 Served with 2 Caesar salads and your choice of 2 sides

GRILLED SALMON OSCAR **GFM** 36
 Jumbo lump crab, béarnaise, crispy fingerling potatoes, broccolini

GRILLED DUROC PORK CHOP **GF** 39
 Apple and jalapeño chutney, crispy fingerling potatoes, baby arugula salad, whole grain mustard demi

14 oz NEW YORK STRIP **GF** 55
 Grilled broccolini, red wine demi *Add Oscar topping \$12*

8 oz FILET **GF** 55
 Grilled broccolini, red wine demi *Add Oscar topping \$12*

JUMBO SHRIMP AND SCALLOPS 42
 Parmesan polenta, chorizo, sun-dried tomato, broccolini, white wine and garlic butter

CHICKEN ROULADE 35
 Grilled chicken stuffed with prosciutto, white cheddar, and spinach, English pea risotto and carrot emulsion

WILD MUSHROOM TAGLIATELLE **V** 29
 Fresh pasta, baby spinach, truffle oil, lemon, aged parmesan

LONGWORTH'S BURGER* **GFM** 20
 White cheddar, romaine, tomato, onion, seasoned french fries, Rooftop rémoulade *Add bacon +\$4*

sides

SHIRES' MAC N CHEESE 12
 Cavatappi pasta, five cheese béchamel, garlic-parmesan breadcrumbs

GRILLED BROCCOLINI **GFM** 12
 Goat cheese, lemon vinaigrette, garlic breadcrumbs

CRISPY FINGERLING POTATOES **GF** 12
 White cheddar, bacon, chipotle aioli

WILD MUSHROOMS AND ONIONS **V** 12
 Baby spinach, roasted garlic

FRENCH FRIES 10
 Rooftop rémoulade

GF gluten free **GFM** gluten free modified **V** vegetarian



high proof

LAWLOR'S MANHATTAN 14

Bourbon, Sweet Vermouth, Luxardo Maraschino liqueur, simple, angostura bitters

SWAY 14

Vodka, pomegranate, fresh lemon, rosemary simple, soda

OLD FASHIONED ROBERT 15

Four Roses Brown Butter Bourbon, maple syrup, angostura bitters

FALLS EMBER 14

Vago Mezcal, triple sec, pomegranate juice, lime, simple

RUBY FIZZ 14

Roku Gin, Campari, ginger simple, prosecco

low proof

GARDEN SANGRIA 14

House wine, brandy, triple sec, fresh fruit and juices

POM PILOT 14

Roku Gin, Lo-Fi Amaro, pomegranate juice, rosemary simple, lemon, ginger beer

BIRDS OF A FEATHER 14

St. Germain Elderflower liqueur, blueberry-sage simple, fresh lemon

no proof

VIOLET LANE 7

Blueberry-sage simple, tarragon simple, lemon juice, soda

PEAR WITH ME 7

Pear juice, cinnamon-basil simple, lemon juice, soda

hot & spiked

FIRESIDE CIDER 14

Bourbon, apple cider, vanilla bean, cinnamon, orange

RUM TODDY 13

Sailor Jerry Rum, maple syrup, lemon, cinnamon

sparkling

Cava, Anna de Codornui Blanc de Blancs Reserva, NV, Catalonia, SPN 12 | 44

Prosecco, Vigneti del Sole, NV, Treviso, ITL 12 | 44

white

Vinho Verde, Quinta de Lixa Escudo Real '22, Minho, PORT 12 | 44

Pinot Gris, Revel OTR, '22, Cincinnati/ WA 14 | 52

Sauvignon Blanc, Los Vascos, '22, Valle del Colchagua, CHL

Chardonnay, Gerald Talmard, '22, Burgundy, FRA 13 | 48

Chardonnay, BonAnno, '22, Carneros, CA 14 | 52

Riesling, von Schleinitz, '22, Mosel, GER 12 | 44

rosé

Sangiovese, la Spinetta, '21, Tuscany, ITL 14 | 52

red

Pinot Noir, the Pinot Project, '22, CA 12 | 44

Pinot Noir, Elouan, '21, OR 13 | 48

Tempranillo, Cune Crianza, '20, Rioja, SPN 12 | 44

Nebbiolo, Mauro Molino, '21, Langhe, ITL 14 | 52

Malbec, Alocredra Ano Cero La Consulta, '21, Mendoza, AR 14 | 52

Cabernet Sauvignon, Poppy, '21, Paso Robles, CA 13 | 48

Red Blend, Blue Rock Baby Blue '21 Sonoma, CA 18 | 68

 For a complete list of wines by the bottle, please ask for our Wine List 

beer and seltzer

Please ask about our current selections of domestic and seasonal beers on draft.

Seasonal Madtree, Seasonal Rhinegeist, Stella Artois, Guinness 7

Heineken, Modelo Especial, White Claw, Heineken NA 6

Michelob Ultra, Budweiser, Bud Light, Miller Lite, Coors Light 5