

brunch at



to start

- FRIED GREEN TOMATOES** 18
Herb-whipped ricotta, hot honey, applewood bacon, pickled grapes
Add grilled shrimp +\$12
- v WARM SPINACH AND ARTICHOKE DIP** 15
White cheddar, garlic breadcrumbs, grilled ciabatta
- v MONKEY BREAD** 14
Brown butter & vanilla glaze, sweet dough, cream cheese dip, crème Anglaise
- PAN-SEARED CRAB CAKE** 17
Rooftop rémoulade, cherry pepper relish, pea shoots
- SMOKED FILET FLATBREAD** 19
Smoked beef tenderloin, caramelized onion, white cheddar, chipotle aioli, arugula
- v VEGETARIAN FLATBREAD** 14
Grilled broccolini, sun-dried tomato, gruyere, arugula, balsamic reduction, lemon vinaigrette
- v YOGURT & FRUIT PARFAIT** 12
Blueberry yogurt, candied walnut granola, banana, fresh berries, honey

greens

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

- GF APPLE & CANDIED WALNUT** 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.

GF gluten free **GFM** gluten free modified **v** vegetarian

classics

- DOWN HOME DINER** 15
2 eggs, applewood bacon or house sausage, fresh fruit, breakfast potatoes, grilled ciabatta
- GFM ROOFTOP BENEDICT** 18
Shaved prosciutto, chipotle hollandaise, poached eggs, baby arugula, breakfast potatoes
- v SUNRISE OMELETTE** 17
Spinach, red pepper, mushrooms, white cheddar, breakfast potatoes, fresh fruit
- BISCUITS AND GRAVY** 13
Fresh white cheddar biscuit with sausage gravy breakfast potatoes. + egg \$3
- SHORT RIB HASH** 19
Breakfast potatoes, spinach, red pepper, onion, sunny-side-up egg, chipotle aioli
- CHEDDAR BISCUIT SANDWICH** 14
House sausage or bacon, white cheddar, over-easy egg, chipotle aioli, breakfast potatoes
- LONGWORTH'S BURGER*** 20
White cheddar, romaine, tomato, onion, seasoned french fries, Rooftop rémoulade *Add bacon +\$4*

specialties

- v BANANA BREAD FRENCH TOAST** 16
Candied walnuts, banana brulée, fresh berries, dulce de leche, maple syrup
- CROQUE MADAME** 15
Shaved ham, gruyere, white cheddar, sunny-side-up egg, sourdough, breakfast potatoes
- v AVOCADO TOAST** 15
Fresh avocado, red pepper + goat cheese spread, pickled red onion, poached egg, breakfast potatoes
- CRAB CAKE BENEDICT** 25
2 Pan seared crab cakes, cherry pepper relish, poached eggs, Chipotle hollandaise, breakfast potatoes
- GRILLED SALMON OSCAR** 31
Sixty-South salmon, jumbo lump crab, béarnaise, fingerling potatoes, broccolini
- STEAK AND EGGS*** 31
3 Pepper crusted filet medallions, 2 eggs, chipotle hollandaise, wilted spinach, breakfast potatoes

sides

- Fresh fruit | Bacon or Sausage | Cheddar biscuit
Grilled ciabatta | Breakfast potatoes 4



high proof

- LAWLOR'S MANHATTAN** 14
Bourbon, sweet vermouth, Luxardo Maraschino liqueur, simple, Angostura bitters
- MANGO TANGO** 15
Tequila Blanco, Ancho Reyes, lime juice, mango purée, simple
- ISLAND BREEZE** 15
Rum, Falernum, passionfruit purée, lime simple
- STRAWBERRY FIELDS** 15
Vodka, strawberry purée, lemon, simple, orange bitters
- THE WATER LILY** 14
Gin, Creme de Violette, lemon, sage simple, prosecco

low proof

- SUMMER SANGRIA** 14
House wine, vodka, triple sec, fresh fruit and juices
- SHIRES SPRITZER** 14
Saint Germain, strawberry purée, mint, prosecco, soda,
- HONEY BEE** 14
Chartreuse, lemon, lavender simple

zero proof

- VIOLET LANE** 7
Blueberry-sage simple, tarragon simple, lemon juice, soda
- OF ORANGES AND HERBS** 7
Blood orange juice, lemon, sage simple, soda

mimosa's

- SIMPLE MIMOSA** 12
Cava, fresh squeezed orange juice
- SUNRISE MIMOSA** 12
Cava, Triple Sec, blood orange juice

frozen

- FROSE** 14
Frozen wine slushie

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 14 | 52
- 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 8
- Heineken, Modelo Especial, High Noon, Heineken NA 7
- Michelob Ultra, Budweiser, Bud Light, Miller Lite, Coors Light 6