

Nightingale

ROOFTOP RESTAURANT & BAR

{SALAD + SOUP}

ASPARAGUS SALAD [v, gf] 13

red leaf lettuce | red + gold beets | goat cheese |
sunflower seeds | roasted shallot + cherry vinaigrette

PANZANELLA [v] 13.5

olive oil croutons | arugula | fennel | pickled red
onion | calabrian pepper buttermilk dressing

PINEAPPLE SOUP [v+, gf] 6.5

carrot | spring peas | serrano pepper | tomato | cilantro



{SMALL PLATES}

SPRING VEGETABLES [v+, gf] 9.6

charred rainbow carrots | asparagus |
coconut curry sauce

RELISH PLATE [v+, gf] 6.5

smoked olives | pickled asparagus | sweetie drops

HUMMUS [v+, gf] 8

smoked beets | sunflower seed gremolata |
carrot | cucumber

FRENCH FRIES [v] 7.8

five-spice | cilantro yogurt sauce

COCKTAIL EGGS [v, gf] 7.2

kimchi | lapsang souchong tea | fried mustard greens

SMOKED MUSHROOM DIP [v] 9.2

lion's mane mushroom | spinach | cream |
gouda | housemade focaccia

FRIED GRIT CAKE [v+] 7

chipotle black bean purée | strawberry pico de gallo

BUFFALO CHIPS [gf] 8

housemade purple potato chips |
buffalo seasoning | candied pork belly |
pickled celery | lime crema

{THINGS WITH CRACKERS}

served with house-made olive oil crackers, crostini, and fried
saltines. GF crackers available by request.

TRIO of CHARCUTERIE SPREADS 16

pâté | smoked pork rillettes | country ham 'nduja |
chef's selection cheeses | pickled cucumber

WHIPPED FETA [v] 7

golden beets | lemon lavender honey

BOURSIN [v] 7.9

garlic | lemon | dill

PORT WINE CHEESE [v] 8

blue cheese | cheddar | almonds

WHIPPED NAVY BEANS [v+] 6.9

sundried tomato | garlic oil

GNOCCHI BRAVAS [v] 7

fried sweet potato gnocchi | aioli | bravas sauce

PORK BELLY [gf] 14.9

braised collards | apricot chutney

CRAB CAKES 17

lump crab | remoulade

RISOTTO [gf] 14

smoked chicken | green pea risotto | aleppo |
sundried tomato oil

FLATBREAD 7.7

tortilla | asparagus | cremini mushroom | scallion |
bacon | dill buttermilk sauce

SLIDERS 15.8

ostrich, feta, hot pepper + smoked olive patties |
arugula | pickled onion aioli | housemade yeast roll

CROQUETTES [v] 7.5

jasmine rice | spinach | fennel | goat cheese | green
goddess dressing

v = vegetarian, v+ = vegan, gf = gluten-free

~no substitutions, please~

automatic 18% gratuity for parties of 8 or more

{COCKTAILS}

WEST SIDE GARDEN 15

scotch | apricot | sesame | cucumber

OLD FASHIONED 12

bonded bourbon | demerara sugar |
angostura bitters | orange peel

GRIZZLY BEAR 15

mezcal | cognac | mint |
green chili + tobacco bitters

MANHATTAN 14

bonded rye whiskey | carpano antica |
angostura bitters | luxardo cherry

GREEN DOOR 14

cachaça | dry vermouth | vetiver | golden raisin

GIMLET 12

house gin blend | house lime cordial | lime peel

RUBY CUP 14

gin | nardini appetivo | ginger | lemon | raspberry

QUEEN'S PARK SWIZZLE 12

white rum | lime | cane | mint | bitters

EASY OUT 12

vodka | elderflower | pineapple | vanilla |
soda | flowers

APEROL SPRITZ 14

aperol | prosecco | clarified citrus soda

FIRST MEMORY PUNCH 14

kill devil rum | whey | graham | mallow creme |
chocolate salt | smoke rinse

ESPRESSO MARTINI 12

rum | whipped espresso | mole bitters

{SPIRIT-FREE COCKTAILS}

PRAIRIE BONNET 8

almond | sarsaparilla | lemon | soda

CRIMSON DEVIL 8

strawberry | lemon | cayenne | grapefruit peel

{BEER + WINE}

DAYDREAM KÖLSCH *Wye Hill* 8.5

ANY VICTORY, Hazy IPA *Oaklyn Springs* 8.5

4042 CHOCOLATE STOUT *Deep River* 8.5

NON-ALC. DRY-HOPPED SOUR *Bellwoods* 8.5

SAUVIGNON BLANC *Les Deux Moulins* 12

PINOT GRIS *MWC* 12

CHARDONNAY *Delta* 12

ROSÉ *Calafuria* 12

PINOT NOIR *Delta* 12

CABERNET FRANC *Terres Blondes* 12

CABERNET SAUVIGNON *MWC* 12



{DESSERT}

ICE CREAM [v] 6.5

goat cheese ice cream | strawberry balsamic sauce |
shortbread crumble

TORTE [v, gf] 9

dark chocolate cake | mousse |
cherry port wine sauce | whipped cream

OLIVE OIL CAKE [v] 7

cornmeal | orange blossom | whipped cream |
toasted almonds

RICE PUDDING BRÛLÉE [v+, gf] 6.75

jasmine rice | vanilla | bourbon

DESSERT CHEESE PLATE [v] 12

chocolate olive oil crackers |
chef's selection cheese, compote, sunflower butter

~corkage and cakeage fees apply, please inquire~