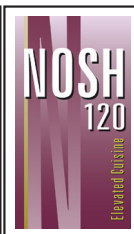




GF = Gluten Free Optional
V = Vegan Optional



Executive Chef Joseph Lucci

STARTERS

CRISPY POINT JUDITH, RI CALAMARI  14
Cherry Peppers, Kalamata Olives, Citrus Aioli

CRISPY BRUSSELS SPROUTS

V/GF (without aioli & cheese)
Artichoke Aioli, Guava Reduction,
Grated 'Coach Farm' Goat Cheese 13

ROASTED GARLIC & ROSEMARY HUMMUS

V/GF (without naan)
Seasonal Vegetables, Grilled Naan Bread 12

SPINACH-ARTICHOKE DIP **GF** (without naan)
Grilled Naan Bread 12

ROOFTOP WINGS (6) **GF**

Choose One Flavor: Buffalo, Sweet Heat, Garlic-Parmesan,
Mango-Thai Chili, Honey Bourbon BBQ 12

GRASS-FED BEEF SLIDERS  **GF** (without bun)

Artichoke Aioli, Tomato Jam, House-Made Pickles,
Vermont Cheddar 12

BUFFALO CHICKEN EGGROLLS  **GF**

Buffalo Sauce-Braised Chicken, Cheddar Cheese,
Caramelized Onions, Sriracha Ranch 12

FIVE-SPICE BRAISED CHICKEN LETTUCE WRAPS **GF**

Hydroponic Bibb Lettuce, Cabbage Slaw,
Hoisin-Sesame Reduction 12

AVOCADO TOAST

Roasted Cherry Tomatoes, Cotija Cheese,
Almonds, "Hot" Honey 14

UNIQUE FLAT BREADS

MARGHERITA 

Roasted Garlic Crema, Roasted Cherry Tomatoes,
Local Mozzarella, Pesto Vinaigrette 14

"STEAK & CHEESE"

Artichoke Aioli, Grilled Steak,
Vermont Cheddar, Arugula 15

CHICKEN-BACON-RANCH

Roasted Garlic Crema, Caramelized Onions,
Vermont Cheddar 14

STREET TACOS

All Tacos are accompanied by House-Made Seasoned Chips

FAROE ISLAND BLACKENED SALMON

Cabbage Slaw, Avocado, Citrus Aioli 14

CRISPY ATLANTIC COD

Avocado, Fennel Slaw, Citrus Aioli 14

HERB-MARINATED STEAK

Arugula, Tomato Jam, Truffle Aioli 15

CRISPY CHICKEN

Cabbage Slaw, Roasted Corn-Mango Salsa,
Roasted Garlic Aioli 13

ADDITIONS:

Avocado Corn Guacamole 2 | Liquid Queso 2 | Side Salad 2

*Truffle Fries or Tator Tots can be
Vegan without Cheese & both are GF.

CHILLED & RAW

ATLANTIC SHRIMP 'CEVICHE' **GF**

Poached Atlantic Shrimp, Cucumber, Avocado,
Red Onion, Clam-Tomato Broth 15

ATLANTIC TUNA TARTARE **GF**

Watermelon, Avocado, Sesame Reduction,
Wonton Crisp 15

LOCAL OYSTERS (6 OR 12) **GF**

Mango Mignonette, Old Bay Cocktail Sauce 18/32

ATLANTIC SHRIMP COCKTAIL (4) **GF**

Old Bay Cocktail Sauce 15

SHELLFISH ROYALE **GF**

Local Oysters (12), Shrimp Cocktail (8),
Shrimp 'Ceviche' 62

GREENS & SUCH

STEAK HOUSE BIBB **GF**

Herb-Marinated Steak, Roasted Corn, Cucumbers,
Artichokes, Tomato, Hazelnuts, Cojita Cheese,
Sriracha Ranch 19

MAINE LOBSTER COBB **GF**

Romaine, Apple Wood-Smoked Bacon,
Roasted Corn, Tomato, Red Onion, Shaved Fennel,
Meyer Lemon Vinaigrette MP

ARUGULA CHOPPED GRILLED CHICKEN **GF**

Watermelon, Tomato, Red Pepper, Avocado,
Honey-Roasted Peanuts, Cojita Cheese,
White Balsamic-Honey Vinaigrette 18

THE 120 ATLANTIC SALMON CAESAR

GF (without croutons)

Cojita Cheese-Rosemary Emulsion,
Cornbread Croutons, Shaved Parmesan 20

BETWEEN THE BUNS

All Between the Buns are accompanied by
Crispy French Fries **GF/V**

ROOFTOP 120 BURGER 

Truffle Aioli, Applewood-Smoked Bacon,
Vermont Cheddar, Sunny-Side Egg 16

CRISPY-BUTTERMILK CHICKEN CLUB

Truffle Aioli, Lettuce, Bacon, Avocado,
"Hot" Honey 14

MAINE LOBSTER ROLL

Vanilla Butter-Poached Lobster, Old Bay Fries MP

FISH 'N CHIPS SANDWICH

Crispy Beer-Battered Atlantic Cod, Roasted Garlic Aioli,
Fennel Slaw, Lettuce, House Made Chips 15

CORNMEAL-CRUSTED ATLANTIC SHRIMP

"PO BOY"

Artichoke Aioli, Lettuce, Tomato Jam, Fennel Slaw 16

SUBSTITUTE:

Truffle Fries 2 | Sweet Potato Tater Tots 2 | Side Salad 2

*Truffle Fries or Tator Tots can be
Vegan without Cheese and both are GF.