

## bites

<b>HOUSE CHIPS</b>	<b>10</b>
"everything" whipped ricotta, olive oil	
<b>GUAC + CHIPS</b>	<b>16</b>
<b>SHRIMP COCKTAIL</b>	<b>22</b>
5, chilled shrimp, yuzu cocktail sauce	
<b>MUSHROOM "CHEESESTEAK" BITES</b>	<b>18</b>
3, grilled shiitake, taleggio, caramelized onions, truffle aioli	
<b>DEVILS ON HORSEBACK</b>	<b>15</b>
3, medjool dates, almond, bacon, pomegranate molasses	

## brunch favorites

<b>WATERMELON + GOAT CHEESE</b>	<b>16</b>
arugula, aged balsamic, toasted almonds	
<b>FATTOUSH SALAD</b>	<b>14</b>
tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette, pomegranate molasses	
<b>SMASHED AVOCADO ON TOAST</b>	<b>18</b>
sundried tomato, chili, cilantro, charred lime, <i>add an egg +3</i>	
<b>EGG WHITE FRITTATA</b>	<b>16</b>
mushroom, feta, chopped mediterranean salad	
<b>SMOKED SALMON ON TOAST</b>	<b>24</b>
scrambled eggs, sour cream, lemon, sourdough	
<b>MEDITERRANEAN BOWL</b>	<b>18</b>
cottage cheese scrambled eggs, hummus, avocado, mediterranean chopped salad, pita	

## flatbreads

<b>MARGHERITA FLATBREAD</b>	<b>17</b>
mozzarella, tomato, basil	
<b>PROSCIUTTO FLATBREAD</b>	<b>20</b>
ricotta, mozzarella, parmesan, hot honey, arugula	

## sweets

<b>CHAI TIRAMISU</b>	<b>10</b>
<b>CHOCOLATE MOUSSE</b>	<b>10</b>

## stacked!

pancakes served with whipped cream	
<b>CRÈME BRÛLÉE FRENCH TOAST</b>	<b>16</b>
challah bread, pastry cream, berries	
<b>ROSE GOLD PANCAKES</b>	<b>18</b>
berries, maple syrup	
<b>PARTY CRASHER PANCAKES</b>	<b>20</b>
Fruity Pebbles, Strawberry Pop-Tart, strawberries, sprinkles	
<b>SPICE GIRL PANCAKES</b>	<b>20</b>
Cinnamon Toast Crunch, Biscoff cookie butter & cookies, cinnamon-brown sugar, bananas	
<b>GIMME S'MORE PANCAKES</b>	<b>20</b>
toasted marshmallows, chocolate chips, graham crackers, strawberries	

**ASK ABOUT OUR SEASONAL PANCAKES!**

## to graze

<b>CHEESE PLATE</b>	<b>18</b>
cheddar, brie, blue, dried fruit, crackers	
<b>CHARCUTERIE PLATE</b>	<b>20</b>
prosciutto, sopressata, chorizo, cornichon, crostini	
<b>HUMMUS PLATE</b>	<b>18</b>
crudités, dukka, olives, feta, herbed yogurt, pita	

## handhelds

served with house chips, <i>add an egg +3</i>	
<b>SMASHED BURGER</b>	<b>16</b>
4oz pat lafrieda patty, american cheese, grilled onions, spicy aioli, b+b pickles, potato roll, <i>make it a double patty +5</i>	
<b>NEW ENGLAND STYLE LOBSTER ROLL</b>	<b>34</b>
old bay mayo, celery, apple, b+b pickles, butter lettuce, brioche	
<b>B.A.L.T.</b>	<b>18</b>
bacon, avocado, lettuce, tomato, mayo, sourdough	
<b>CANDIED CROISSANT SANDWICH</b>	<b>18</b>
burrata, mortadella, arugula, aged balsamic	

## brunch



## bottomless brunch \$35 PER PERSON (1.5 HOURS)

**HOUSE-MADE SANGRIA** *choice of red or white*

**D.I.Y. MIMOSAS** *choice of flavor*

spiced peach apple cider orange juice cranberry-sage  
pomegranate hibiscus pineapple *\*ask us about our seasonal option*

*n/a Lyre's Grande Sparkling available, less than .05% abv*

**BLOODY MARY 15** house-made mix, pickle, olive

**HOUSE-MADE SANGRIA 15** red or white

**MIMOSA 14** choice of juice

## coffee & tea

**DRIP COFFEE 5**

**NESPRESSO 6** *double +1*

**CAPPUCCINO OR LATTE 7**

**TEA** assorted flavors **5**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



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