

chipcuterie

BURRATA BABE	20
chili crisp, basil, hot honey, olive oil	
MORTADELLA-ELLA-ELLA	22
cornichon, mustard-mayo, parmesan, chili flakes, black pepper	
NO CAP...OCOLLO	22
citrus marinated olives, pickled piparra peppers, figs, parmesan	

flatbreads

NOT A MARGARITA	17
ok...it's a margherita - mozzarella, tomato, basil	
SWEET, SPICY, & A LITTLE SALTY	20
prosciutto, ricotta, mozzarella, parmesan, hot honey, arugula	
SMOKE SHOW	22
grilled bell & evans chicken, bbq sauce, mozzarella, red onion	

grazeable

SAY CHEESE!	24
american farmstead aged cheese <i>'supplied by murray's cheese'</i> , membrillo, dried figs, thins	
FEELIN' CHAR-CUTE-ERIE	24
artisan cured meats, pâté de campagne, grain mustard, fig preserves, pickled piparra peppers, thins	
GARDEN PARTY VIBES	22
crudités, hummus, citrus marinated olives, marinated artichokes, pickled piparra peppers, feta, laffa bread	

bowl'd & beautiful

grilled bell & evans chicken +12 / grilled shrimp +15

EVERYTHING ENERGY	18
baby iceberg wedge, heirloom tomatoes, blue cheese dressing, everything bagel seasoning	
CERTIFIED FRESH	14
market leaves, tomato, cucumber, shallot, champagne & dijon vinaigrette	
ELEVATED CAESAR	16
gem lettuce, garlic breadcrumbs, parmesan, caesar dressing	

booked & brunchy

sweet ask about our seasonal stacked specials!

ROSE GOLD PANCAKES	18
triple berry, blueberry compote, chantilly cream, fruity pebbles, maple butter sauce	
SPICE GIRL PANCAKES	20
cinnamon toast crunch, biscoff cookie butter & cookies, chantilly cream, banana, maple butter sauce	
GIMME S'MORE PANCAKES	20
toasted marshmallow, graham cracker crumble, fluff, caramel sauce, hershey's chocolate sauce, maple butter sauce	
'NUTELLA FIX' FRENCH TOAST	20
thick cut butter shokupan, nutella, chantilly cream, berries, banana, hazelnut-chocolate wafers, maple-butter sauce	
COOKIE BUTTER ME UP WAFFLE	20
malted waffle, caramel cookie butter, chantilly cream, biscoff crumble, berries, banana, maple butter sauce	

savory

SKYLINE SMASH	18
smashed avocado toast - sundried tomato, chili, cilantro, charred lime, evoo, toasted sourdough, nice lil' salad (add: egg+3 / bacon +5)	
OOO-LA-LA OMELETTE	18
parmesan, truffle zest, nice lil' salad	
LOX & LOADED	20
smoked salmon toast - scrambled eggs, lemon, sour cream, toasted sourdough	
B.E.C., PLEEEEEEASE	20
breakfast sammie - crispy bacon, scrambled egg, american cheese, deviled aioli, croissant, nice lil' salad	
TURKISH EGGS	18
poached eggs, mint yogurt, chili brown butter, laffa bread	

sweets served table-side 10

CHAI TIRAMISU
CHOCOLATE MOUSSE



go bottomless \$35 PER PERSON (1.5 HOURS OF BEVERAGES)

HOUSE-MADE SANGRIA choice of red or white

D.I.Y. MIMOSAS choice of flavor

pineapple white peach orange juice house-made cranberry grapefruit
pomegranate hibiscus lychee **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 17 red or white

MIMOSA 14 choice of juice

coffee & tea

DRIP COFFEE 5

COLD BREW 7

ESPRESSO 5 **double** +1

CAPPUCCINO OR **LATTE** 7

TEA assorted flavors 5

add +1 for non-dairy milk

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

scan this code with your >>>
phone camera for allergen info



the glass ceiling

ROOFTOP

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culinary director: barry tonks

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event or party!**

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