

We face life
together in
sorrow, anger,
joy, faith
and wishful
thoughts.

— RODOLFO GONZALES

Clayton

ROOF
ALL DAY

Salads, Vegetables & Such

Palisade Peach & Burrata 16
heirloom tomatoes, basil,
housemade focaccia

Crudo* GF 16
chef's selection of seasonal
fish, ver-jus, lime, dill, scallions,
beet

Shrimp Cocktail* GF 8
cucumber, avocado,
horseradish foam

Arugula GF 12
radicchio, parmesan, crispy
shallot, sherry vinaigrette

The 80206 GF 18
chicken, roasted beets, egg,
bacon, white cheddar, avocado,
tomato

Chilled Asparagus Soup GF 11
mint, cucumber, summer
vegetables

To Share

Shrimp Tacos* GF 16
avocado, corn salsa, pickled chilis

Fish Tacos* GF 16
mahi mahi, citrus relish, cilantro

Chicken Shawarma Hummus 16
castelvetro olive, pine nut, olive oil

Hummus & Crudités V 14
house-made hummus & market vegetables

Margherita Pizza 16
pomodoro sauce, mozzarella, fontina,
parmesan, basil

Wild Mushroom Pizza 17
tallegio, garlic confit, mozzarella

add proscuitto +2
add soppressata +2
gluten free pizza crust available** +2



From the Hearth

Smash Burger* 18

white cheddar, burger sauce,
lettuce, tomato, onion

~substitute grilled chicken breast or

Impossible™ Burger

~gluten free bun available** +2

Lamb Meatballs* 16

burrata, basil, grilled baguette

Ember-Roasted Brook Trout* GF 27

frisée, dill, citrus

Skirt Steak* GF 32

bernaise, little gem, bagna cauda

Turmeric Confit Chicken GF 28

cucumber, olives, red mojo

Daily Butcher's Cut* GF MP

chef's choice of dry-aged beef, bernaise,
little gem, bagna cauda

Braised Lamb Shank GF 42

baba ganoush, preserved lemon, pomegranate

Sides

Heirloom Carrots GF 9

marcona almonds, citrus, basil

Crispy Potato GF 9

pickled red onion, horseradish, aioli

Roasted Cauliflower V GF 9

spicy tahini, golden raisin, pistachio

V Vegan **GF** Gluten Free**

** with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a 20% service charge will be included in the final bill.

Sweets

Tiramisu Cream Puff 9
mocha, chocolate, mascarpone

Blueberry Pot de Crème GF 7
lavender, lemon curd, macerated blueberries

Red Velvet Cake 11
cream cheese frosting

Dessert Wines

Royal Tokaji, Late Harvest, Hungary, 2017 19

Elio Perrone, Moscato D'Asti, Piedmont, Italy, 2019 11

Chateau de Rolland, France, 2015 22

Coffee

La Colombe Coffee 3

Little Owl Espresso 3

Two Leaves and a Bud Hot Tea 3
jasmine petal, organic assam, organic chamomile, alpine berry