

## appetizers & small plates

**Charcuterie Board \$16** an assortment of meats, cheeses, & olives, with a variety of accoutrements

**Warm Brie Dip \$16** with spicy honey & gremolata, served with house-made focaccia (VEG)

#### Steamed & Seared Cauliflower \$16

topped with green goddess dressing, crispy potato, & green onion curls (V/GF)

#### Bread Service \$6

warm focaccia topped with rosemary & Maldon sea salt, served with honey butter (VEG)

## soup & salad

**Creamy Spring Pea Gazpacho \$14** topped with garlic oil, crispy garlic, & chopped mint (V/GF)

#### Charred Romaine Salad \$16

with poppyseed vinaigrette, strawberry chips, & grated parmesan (VEG)

#### Jicama & Purple Cabbage Salad \$15

with orange segments, jalapeno vinaigrette, picked cilantro, δ toasted pepitas (VEG/GF)

## entrées

#### Hummus Bowl \$18

with warm farro, truffled mushrooms, pine nut salad, & gremolata, served with warm pita (∨) Add shawarma-spiced duck breast \$8

#### Club Burger \$18

topped with smoked gouda, caramelized onion jam, & roasted garlic aioli, served with chips & a pickle

#### Scallops \$23

with roasted sunchokes, sunchoke chips, cauliflower & sunchoke puree, orange butter, & orange segments (GF)

#### Yogurt-Marinated Chicken Breast \$20

with pearl couscous, crispy chickpeas, & harissa sauce

## desserts

**Berry Tart \$12** topped with aquafaba meringue (VEG)

#### Triple-Layer Chocolate Mousse \$12

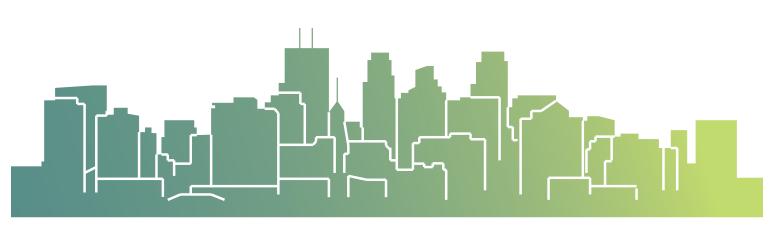
white chocolate & coconut ganache, glutenfree cookie crunch, blood orange milk chocolate mousse, & dark chocolate ganache, topped with blood orange chutney (GF)

V: vegan; VEG: vegetarian; GF: gluten-free; DF: dairy-free. Gluten-free crackers can be swapped for any bread.

A 20% Service Charge is automatically added to your bill. This includes gratuity for the entire service team. Additional gratuity for your server is optional. Please let us know if you have any dietary restrictions. The Woman's Club of Minneapolis proudly serves Peace Coffee.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To ensure that everyone can enjoy The Rooftop, we ask that you limit your dining to 90 minutes.

The Woman's Club of Minneapolis



# featured cocktails

**Woman's Club Martini \$13** TLC vodka, Gunpowder gin, Citadelle gin, & Cocchi Americano

**Pluies d' Avril \$13** Tanqueray gin, Traditionelle Champenoise, pomegranate & wild flower Singani, & honey

### red wine

La Ferme de Gicon \$13 Cycles Gladiator, Cabernet \$12 Castillo de Jumilla, Tempranillo \$12 Bacchus, Pinot Noir \$13

### white wine

Le Hameau, Sauvignon Blanc \$13 Evolution, Riesling \$10 Nielson, Chardonnay \$12 Lavis, Pinot Grigio \$13

## sparkling

La Saurine \$13 Freixinet, Brut Rosé \$13 Piper Sonoma, Brut \$16 Freixnet, Cava \$11 Copenhagen, Sparkling Tea N/A \$11

### still

La Saurine, Grenache \$11

**Sweet Pea \$13** Porters Old Town Gin, Real Del Valle Blanco, sugar snap peas, lime, & rose

**Garden Elixir \$13** Cachaca gin, absinthe, berry jardinière, cucumber, raspberry, agave, & honey

#### Woman's Club Old Fashioned \$13 Piloncillo, Buffalo

Trace, rye, Amontillado, chamomile, rosemary, sandalwood, & lemon olive oil fat wash

### beer

In All Places, Utepils \$10 Bauhaus Wonderstuff Pilsner \$9 Indeed Mexican Honey Light \$9 Schell's Firebrick Amber \$9 Hofbrau German Lager \$11 Surly Furious (IPA) \$10 Fulton Lonely Blonde \$10 Bells Two Hearted IPA \$10 Lakes & Legends \$8 Bauhaus NAH (N/A) \$5

## cider

Milk & Honey \$9

## hard seltzer

Bauhaus "Bolo" hard seltzer \$9 *rotating flavors* 

### other

Iced tea, lemonade, Arnie Palmer, Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist \$3