

THE LANDING ROOFTOP

DINNER

SOCIAL PLATES

Yucca Fries <i>Red Chile Curry Aioli</i>	10
Island Conch Fritters <i>Caramelized Pineapple-Harissa Aioli</i>	13
Lobster Salad Bao Buns <i>Kewpie, Fennel & Celery Salad, Old Bay</i>	22
Artisanal Cheese <i>Pickled Munchies, Marcona Almonds, Grilled Crostini</i>	12
Charcuterie <i>Cured Meats, Citrus Marinated Olives, Whole Mustard, Grilled Crostini</i>	16
CJ's Smokin' Wings <i>Asher Blue Cheese Sauce, Chipotle Mezcal BBQ Sauce, Pickled Carrots, Celery</i>	15
Burrata <i>Figs, Georgia Basil EVOO, Pistachios, Flake Sea Salt, Grilled Crostini</i>	15
Black Bean Hummus vg <i>Guajillo Salsa Macha, Cotija, Peanuts, Heirloom Carrots & Radish, Cumin Scented Pita, EVOO</i>	14
Rock Shrimp Ceviche <i>Local Shrimp, Florida Avocado, Tequila, Yuzu, House Plantain Chips</i>	18
"Minorcan Style" Clams <i>Marble Potatoes, Pancetta, Spanish Sherry, Datil Chile, Tarragon Gremolata,</i>	15
Pato Empanadas <i>Jerked Confit Duck, Roasted Sweet Potato, Black Garlic Chimichurri</i>	15
Pan Seared Crab Cakes <i>Green Papaya Slaw, Key Lime, Coconut-Shoyu Dressing, Macadamia Nuts, Thai Basil</i>	23

GIFTS FROM THE GARDEN

add: Grilled Mojo Chicken 6 | Sauteed Shrimp 10

The Caesar <i>Roma Crunch Leaves, Everything Croutons, Asiago, White Anchovies, Heirloom Tomato, Garlicky Dressing</i>	13
TLR Wedge <i>House Onion Rings, Pancetta, Vine Ripe Tomato, Asher Blue Cheese Dressing</i>	13
Ancient Grain Salad <i>Quinoa, Farro, Hearts of Palm, Cucumber, Roasted Peppers, Toasted Hazelnuts, Frisée, Pickled Red Onion, Mojo-Dijon Vinaigrette</i>	14

FEATURED PLATES

Brasstown Malta Braised Bone-In Short Ribs <i>Yucca Mash, Seasonal Vegetables, Crispy Onion-Citrus Crumble</i>	37
Grilled Pompano <i>Jerked Root Hash, Macadamia nuts, Green Papaya Slaw, Mojo Verde</i>	33
Catch of the Day <i>Sofrito Rice, Broccolini, Key Lime-Tarragon Butter sauce</i>	MKT
Seared Jumbo Scallops <i>Butternut Squash Puree, Crispy Brussel Sprouts, Roasted Trumpets, Meyer Lemon Butter</i>	44
Forest Mushrooms vg <i>Crispy Tempeh, Farro, Yucca, Smoky Chimichurri</i>	27
Joyce Farms Chicken Breast <i>Pepita Crusted, Smokey Posole, Butter Nut Gnocchi, Wild Mushrooms, Crispy Sage</i>	34
Brasstown Steak N Frites <i>12 oz. NY Strip, Yucca Fries, Red Chile Curry Aioli, EVOO</i>	44
Shrimp & Congaree Penn Grits <i>Tasso Butter Sauce, Fresno Chili Pickle, Cheddar Curds</i>	32
Seafood Pappardelle <i>Clams, Shrimp, Crab Meat, Fresh Catch, Tomatoes, Garlic, Fresh Herbs</i>	34
The Landing Smash Burger <i>Brasstown Beef Double Patty, FL Cypress Point Swiss, Worcestershire Aioli, LTO, Potato Bun, choice of Sidewinder Fries or Simple Salad. add: Applewood Bacon 4 Forest Mushrooms 3</i>	22

V - Vegan VG - Vegetarian GF - Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity will be added to parties of 8 or more*

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Eat