

DAILY OYSTERS*	MP
minimum six	
THE CAPE LOOKOUT*	MP
platter of NC seafood & house-made condiments	
GREEN GUMBO SOUP	10
Durham bacon, kale, mustard greens, field peas	
PICNIC EGGS	4
NC smoked fish & trout roe or kimchi	
CAESAR*	11
NC smoked fish, celery, garlic croutons	
LOCAL LETTUCES	9
herbs, dijon vinaigrette	
DURHAM NACHOS	13
Rancho Gordo black beans, Fullsteam queso, salsas divorciados	
PASTURE-RAISED PORK HOT DOG	6
HICKORY SMOKED CARROT DOG	6
durham sauerkraut, green tomato chow chow, & sweet onion relish	
DURHAM SHRIMP COCKTAIL	10
avocado, masa tortilla chips	
RED POLL BEEF TARTARE*	12
anchovy, caper, mustard, house-made potato chips	
GUACAMOLE	10
fresh masa tortilla chips, pickled jalapeños	
CHIP & CARROT DIP	8
carrot, coriander, sumac, house-made potato chips	

## SNACKS

spicy NC peanuts	4
durham olives	4
durham cracker jack	4
house potato chips	2
masa tortilla chips	2
NC pecan toffee	6

## DESSERT

CHOCOLATE POT DE CRÈME	9
valrhona manjari, crème fraîche	
NUTTY BUDDY	8
house sugar cone, vanilla ice cream, valrhona chocolate magic shell, roasted NC peanuts	
NC PEACH ICE CREAM	8
coriander, shortbread	
MINT CHIP SANDWICH	8
chocolate sea salt cookie	



THE ROOF AT THE DURHAM

our menu is designed for sharing and dishes are served as ready.  
please inform us of any allergies or dietary restrictions.

please no more than 2 checks per table | 20% gratuity will be added to parties of 6 or more

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