Coconut Curry Soup with Pulled Chicken $12
Black Truffle Burrata $15
Chilled Ratatouille with Herb Crostini
Housemade Italian Focaccia Flatbread $16
Assortment of Daily Toppings
Michael’s Famous Angel Hair Onion Strings $12
Housemade Ketchup
Japanese BBQ Calamari $16
Mesclun Greens, Sambal, Eel Sauce and Honey & Chili Sauce
Spanish Point Shrimp Toast $17
Piquillo Red Peppers, Avocado, Celery, Crispy Capers, Shaved Radish and Fresh Coriander & Lemon Mayo
“Bacon & Eggs” $13
Deviled Eggs with Double Smoked Bacon & Chive Oil topped with Great Hill Blue Cheese
Hand-Cut Truffle Fries $8
Parmiggiano Reggiano
Crispy Yucca Fries $9
Chipotle Aioli

The Selby Reuben Sandwich $19
Brown Sugar & Mustard-Glazed Corned Beef, Black Navel Pastrami, Sauerkraut, Gruyère Cheese & Housemade Dressing on Marble Rye Served with Hand-Cut Fries
Cape Malay Street Tacos (3) $24
Seared Malay-Spiced Tiger Prawns in a Soft Flour Tortilla with Avocado, Shredded Lettuce, Charred Corn Pico de Gallo & Cilantro Crema Served with Yucca Fries and Chipotle Aioli
Asian Salmon $28
Crispy-Skinned Faroe Island Salmon, Kimchi, Shishito Peppers, Sweet Corn Coulis, Caramelized Carrots & Japanese Ginger Vinaigrette

The Green Orchid Salad $17
Hearts Of Romaine, Avocado, English Cucumber, Sugar Snap Peas, Edamame, Celery, Toasted Pistachios, Mint & Housemade Goddess Dressing
Jennifer’s “Rooftop Garden” Salad $17
Organic Greens, Snipped Herbs, Blue Cheese Crumbles, Figs, Candied Pecans & Poppy Seed Vinaigrette
Selby Gardens Caesar $18
Organic Kale & Romaine, Garlic Croutons & “Caesar Dressing”
Marie’s Crispy Goat Cheese Salad $18
Roasted Beets, Toasted Pistachios, Oranges & Honey-Balsamic Vinaigrette
Christy’s Warm Roasted Chicken Salad with Basil $22
Organic Greens, Dried Cranberries, Goat Cheese, Candied Pecans & Honey-Mustard Dressing
Ahi Tuna Poke Bowl $23
Brown Rice, Edamame, Avocado, Kimchi, Cucumber, Beets, Seaweed Salad & Sweet Soy Vinaigrette

Coconut Curry Soup with Pulled Chicken $12
Add on Chicken $8, Shrimp $12, Salmon $12, Steak $12
Green Orchid Salad $17
Vegetarian

The Green Orchid Salad $17
Hearts Of Romaine, Avocado, English Cucumber, Sugar Snap Peas, Edamame, Celery, Toasted Pistachios, Mint & Housemade Goddess Dressing
Jennifer’s “Rooftop Garden” Salad $17
Organic Greens, Snipped Herbs, Blue Cheese Crumbles, Figs, Candied Pecans & Poppy Seed Vinaigrette
Selby Gardens Caesar $18
Organic Kale & Romaine, Garlic Croutons & “Caesar Dressing”
Marie’s Crispy Goat Cheese Salad $18
Roasted Beets, Toasted Pistachios, Oranges & Honey-Balsamic Vinaigrette
Christy’s Warm Roasted Chicken Salad with Basil $22
Organic Greens, Dried Cranberries, Goat Cheese, Candied Pecans & Honey-Mustard Dressing
Ahi Tuna Poke Bowl $23
Brown Rice, Edamame, Avocado, Kimchi, Cucumber, Beets, Seaweed Salad & Sweet Soy Vinaigrette

Blackened Redfish Sandwich $22
Iron Pan-Blackened Fresh Gulf Redfish on a Crusty Baguette with Rooftop Veggie Aioli and Hand-Cut Fries
Phil’s Rhode Island Lobster Rolls (2) $38
Fresh Maine Lobster Rolls with Organic Arugula, Mayo, Lemon Zest & Celery on Buttery Toasted Rolls Served with Grain Mustard Slaw & Hand-Cut Fries
Classic Bertha Burger $20
“Half-Pound Pat LaFrieda Burger with Choice of Cheese, Boston Bibb Lettuce & Heirloom Tomato on Brioche Bun Served with Hand-Cut Fries
* Optional - Balsamic-Infused Portobello Mushroom
Chimichurri Flat Iron Steak $29
Crispy Yucca Fries & Fried Plantains

Award-Winning Key Lime Tart $12
Pecan-Graham Crust, Tangy Filling & Baked Meringue Cloud
Flourless Chocolate Cake $12
Topped with Fresh Berries & Whipped Cream
Lavender-Infused Crème Brûlée $12
Tahitian Vanilla & Candied Lavender

Many of our produce items are hand-picked from our Green Orchid Rooftop Garden – grown & managed by Operation EcoVets.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.