



SALADS

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| House Salad | 6 |
| Cucumber, Carrot, Tomato, Red Onion Blue Cheese, Caesar, Balsamic Vinaigrette, Ranch | |
| Caesar Salad | 8 |
| Add Grilled Chicken | 3 |
| Add Fried Shrimp | 5 |
| Fresh House-Made Mozzarella, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar over Seasoned Fresh Greens | 10 |

DIPS

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| Pimiento Cheese & Roasted Red Pepper Hummus With Celery, Pita Chips and Crackers | 10 |
| Warm Spinach & Artichoke Dip With Pita Chips | 9 |
| Low Country Crab Dip With Crackers | 11 |
| Black Bean & Sweet Corn Salsa With Tortilla Chips Add Guacamole | 7 3 |

QUESADILLAS

Served with Salsa, Quacamole, & Lime-Chipotle Sour Cream

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| Southwest Chicken | 10 |
| 3-Cheese | 8 |
| Shrimp | 12 |

SANDWICHES & SUCH

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| Shrimp Po Boy | 13 |
| Fried Shrimp piled on a Hoagie Roll with Cajun Tartar Sauce, Shredded Lettuce & Diced Tomato | |

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| RoofTop Burger | 9 |
| 8oz Angus Beef Burger on a corn-dusted roll with Lettuce, Tomato, & Red Onion. Choice of Gruyere, Cheddar, Provolone, Pepperjack Add-Ons | 1 |

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| Grilled Chicken | 11 |
| Herb Grilled Chicken, Roasted Red Pepper, Red Onion, Tomato, Fresh Greens, and Herb Mayo Choice of Gruyere, Cheddar, Provolone, Pepperjack, Choice of White, Wheat, Marbled Rye | |

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| Chicken, Corn & Black Bean Egg Roll | 9 |
| Seasoned Greens, Lime-Chipotle Sour Cream & Guacamole | |

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| Big Plate of Nachos | 9 |
| Tortilla Chips topped with Pepperjack, Cheddar, Jalapenos, Diced Tomatoes, Salsa, Quacamole, & Sour Cream Add Southwest Chicken | 3 |

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| Crab Cake Minis | 13 |
| Vendue Crab Cakes served on two mini Ciabatta rolls with Cajun Caper Remoulade, Shredded Lettuce and Diced Tomato | |

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| Roof Top Club | 9 |
| Smoked Turkey, Ham, Applewood Smoked Bacon, Herb Mayo, Lettuce and Tomato | |

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| Rabbit on the Roof | 8 |
| Cucumbers, Carrots, Tomatoes, Roasted Red Peppers, Cream Cheese, Fresh Greens and 3-Herb Pesto Choice of Wheat, White or Marbled Rye | |

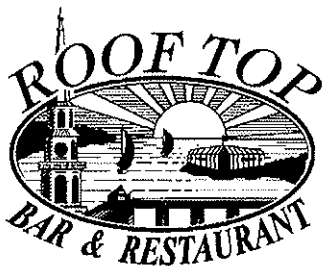
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| BBQ Pork Minis | 10 |
| Fresh Pulled BBQ Pork topped with Carolina Cole Slaw piled high on two mini Ciabatta Rolls | |

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| Grilled Pimiento Cheese | 7 |
| Vendue Pimiento Cheese and Fresh Tomatoes Grilled on your choice of Wheat, White or Marbled Rye | |

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| Tim's Ribs | $\frac{1}{2}$ Rack | 8 |
| | Full Rack | 16 |

Dry Rubbed and Slow Cooked Pork Back Ribs Served
with BBQ Sauce, Chips and Carolina Cole Slaw

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| Fried Shrimp Basket | 14 |
| A Full Pound of Lightly Fried Shrimp served with Cocktail Sauce, Cajun Tartar Sauce and Chips | |



Charleston, South Carolina

THE ROOFTOP BAR
— SPECIALTY MARTINIS —

GREEN GATOR

ABSOLUT VANILLA VODKA, MIDORI MELON LIQUEUR
& A SPLASH OF PINEAPPLE JUICE
\$10

CAROLINA PEACH

FIREFLY SWEET TEA VODKA, PEACH SCHNAPPS,
WITH A SPLASH OF CRANBERRY & ORANGE JUICE
Also Great Served on the Rocks
\$9

CITRUS COSMOPOLITAN

ABSOLUT CITRON VODKA, TRIPLE SEC, LIME JUICE,
WITH A SPLASH OF CRANBERRY JUICE
\$9

CANDYBAR MARTINI

GODIVA CHOCOLATE LIQUEUR, IRISH CREAM,
FRANGELICO, ABSOLUT VANILLA VODKA &
A DASH OF CREAM
\$12

POMEGRANATE MARTINI

ABSOLUT CITRON VODKA WITH POMEGRANATE
LIQUEUR & CRANBERRY JUICE
\$10

FLIRTINI

ABSOLUT RASPBERRI VODKA, TRIPLE SEC,
CRANBERRY & PINEAPPLE JUICE, TOPPED WITH
A SPLASH OF SPRITE
\$9

CHARLESTON SWEETINI

ABSOLUT RASPBERRI VODKA, FIREFLY SWEET TEA
VODKA, WITH CRANBERRY JUICE & SOUR MIX
\$9



Charleston, South Carolina

THE ROOFTOP BAR
— REFRESHING COCKTAILS —

DARK & STORMY

GOSLING'S BLACK SEAL RUM WITH BARRITT'S
BERMUDA GINGER BEER SERVED WITH A LIME
\$8

CHERRY LEMONADE

SEAGRAMS BLACK CHERRY VODKA, PINK LEMONADE,
TOPPED WITH A SPLASH OF SPRITE
\$9

EXECUTIVE MARGARITA

SAUZA HORNITOS AÑEJO TEQUILA, SOUR MIX,
TRIPLE SEC, LIME JUICE, A SPLASH OF OJ &
TOPPED WITH GRAND MARNIER
\$12

MANGO MOJITO

MALIBU MANGO RUM WITH MUDDLED MINT,
SIMPLE SYRUP & FRESH LIME
TOPPED WITH CLUB SODA
\$9

MINT JULEP

MAKERS MARK "HAND MADE" BOURBON WITH
MUDDLED MINT & SIMPLE SYRUP
TOPPED WITH CLUB SODA
\$9

SMASH

YOUR CHOICE OF NAVAN OR GRAND MARNIER WITH
MUDDLED MINT AND FRESH LEMON & LIME,
WITH A SPLASH OF CLUB SODA
\$10

PEAR OF THE DOG

ABSOLUT PEARS VODKA & GRAPEFRUIT JUICE
SERVED WITH A SALTED RIM
\$8