

DINNER



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|------------------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Mushroom Toast | 19 | Pork Ragu | 33 |
| hen of the woods mushroom, creme fraiche, chicken jus, herbs, charred ciabatta | | pappardelle, pomodoro, chili flake, whipped ricotta, fried rosemary | |
| Short Rib Bao | 17 | Sweet Potato Ricotta Gnocchi | 32 |
| aji verde, pickled jalapeño, salsa macha, cilantro + scallion | | shaved zucchini, acorn squash, swiss chard, glazed maitake mushroom hazelnut romesco + curry cream | |
| Red Curry Mussels | 23 | Iberico Pork (Acorn Fed) ☉ | 38 |
| coconut, ginger, lemongrass, lime, gremolata, charred ciabatta | | apple-jerk seasoned flank, crispy yuca, poblano + corn escabeche, braised chard, aji-passionfruit reduction | |
| Crawfish Dip | 17 | Shrimp + Grits ☉ | 37 |
| cajun mornay, peppers, onion, celery, andouille, old bay potato chips | | 'nora mills grits', jumbo shrimp, bacon lardons, blistered tomato, wild mushroom, scallion, poblano pepper, citrus fennel broth | |
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| Chopped Butter Lettuce ☉ | 16 | Crispy Skin Salmon (Faroe Island) | 36 |
| 'brick st. farms' greens, corn, avocado, tomato, feta, bacon, toasted walnut, honey verjus vinaigrette, balsamic | | green tomato+blackeyed pea chow chow, 'farolaya', oregano vinaigrette | |
| Add chicken 10 Add salmon 20 Add shrimp 16 | | | |
| Beets + Burrata ☉ | 17 | <p style="text-align: center;">MARKET BOARD</p> <p style="text-align: center;">Fresh Catch</p> <p style="text-align: center;">chef's collaboration with local purveyors, limited quantity available to maintain freshness</p> <p style="text-align: center;">Butcher's Cut</p> <p style="text-align: center;">daily selection of steaks or chops paired with creative accoutrements</p> | |
| local rocket, shaved fennel, florida citrus, pistachio cream | | | |
| Smoked Caesar | 16 | | |
| gem romaine, parmigiano reggiano, herb bread crumbs, trout roe, balsamic pearls | | | |
| | | | |
| Fried Cauliflower ☉ | 14 | 'Retro' Fish Sandwich + Fries | 25 |
| garlic labneh, pickled peppers, gremolata, marcona almonds, dried cranberries, turmeric vinaigrette, harrisa | | crispy wild flounder, red onion, lettuce, american cheese, lemon-dill remoulade, toasted pullman | |
| Crispy Brussel Sprouts ☉ | 13 | Crispy Chicken Sandwich + Fries | 23 |
| maple bacon sherry glaze, gremolata | | shredded cabbage, pickled cucumber, kimchi vinaigrette, gochujang glaze | |
| Breads | 9 | State Street Burger + Fries | 24 |
| sweet corn cream bread, ciabatta, sorghum butter, olive dipping oil | | double stacked, cabot cheddar, bibb lettuce pickled cucumber, red onion, spicy aioli | |

GRAZING SLATES

Cheese + Charcuterie 29

chef's selections, seasonal mostarda,
local honey, marcona almond, crostini

State Slate 21

confit tuna, giardiniera, olives, marinated beets
garlic labneh, australian feta, toast points

Pickled Trio ☉ 14

pickled fruits and vegetables

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Fried Bread Pudding 12

caramel mascarpone, seasonal fruit coulis

Sweet Street Sundae 11

home made ice creams, playful accoutrements

FALL 2024

our culinary team has created this menu with the best expressions of flavor in mind
we respectfully request you abstain from modifications or substitutions

*consuming raw or undercooked meats, eggs, fish, or shellfish may increase your risk of food borne illness