

LUNCH MENU

SOUPS

Turkey N Bean soup
Cheddar, sour cream, tomato,
red onion 7.5

Fish Soup
fennel, shallot, broccolini
stocks, collar meat, fumet 9

SALADS

(Add: Beef tenderloin 9, Gulf
Shrimp 6, Salmon 6 or All
Natural Chicken Breast 5)

Chopped Butter Lettuce
American blue cheese, bacon
lardon, fresh corn, avocado
tomato, toasted walnut, verjus-
honey vinaigrette 11

Grilled Lettuce Hearts
savory greek yogurt dressing,
lightly fried fresh hearts of
palm, ricotta salata 10. 5

Watermelon Crab Salad
cucumber, jicama, radish
sprouts, serrano vinaigrette 12

House Cured Wild Salmon
Gravlax grain mustard-cream
cheese, baby lettuce, fried caper
berries, rustic toast 11.50



SANDWICHES

(Served with House Slaw)

SlowRoasted Hand Cut Turkey Breast bacon, iceberg lettuce,
tomato, olive oil mayo 9

Fresh GroundBurger
yellow American cheese, house
pickled cucumber ribbons, red
onion, olive oil mayo, grilled
sesame seed bun 10

"Reuben" house cured corned
beef, house sauerkraut, Swiss
cheese, thousand island on
grilled rye 10.5

GrilledCheese
American Cheddar, thin sliced
tomato with sea salt, cracked
pepper 7.5

Chickpea-Yellow Zucchini
"Burger" iceberg lettuce, lightly
fried onion, savory sumac-
tomato spread 8.75

House Jarred Tuna Salad
"open faced" melted cheddar,
smoked paprika, thick cut
English muffin bread 11

BRAISES, ROASTS & BAKES

**Baked Lobster "Mac &
Cheese"** baby arugula salad,
rustic bread 14.75

Pan Seared Pompano
preserved lemon, lentil, baby
arugula salad, flat bread 15

SIDES

Spaghetti Squash 5

Sesame carrots 5

Roasted Japanese Eggplant 5

Swiss chard 6

Rustic Bread & Flat Bread with pink
sea salt 3

Butter Milk Soaked Onion Rings 6

Hand Cut Fries pink sea salt 4

House Made Potato Chips 3.25

COFFEE

Fresh Ground Locally Roasted
Kahwa Coffee 3
Double Espresso 5
Cappuccino 5
Irish Coffee 10

WEEKEND BRUNCH

(Sat & Sun 10:30am - 2:30 pm)

Sweet Potato Pancakes goat cheese butter, sliced almonds, fresh nutmeg, blueberries, three strips of
bacon 10.50

Frosted Flake Crusted French Toast blackberry yogurt, fresh raspberries, blueberries, Vermont maple
syrup, Cointreau butter 12

Personal Quiche made upon order salmon, watermelon radish, butter poached onion, mushrooms,
chilled greens 14 **or** veggie quiche 12 (Takes 20 min to cook)

State Street Skillet pork belly, fresh ground sausage, potato cake, hen of the wood mushrooms, roasted
kale, tomato, sunny side up egg 15

Eggs Benedict 2 eggs, house made hollandaise, your choice of chorizo or roasted New York strip, chilled
greens 12

All eggs are fresh from free range chickens

BEVERAGES

Seelbach- Bourbon, Bauchat (orange liquor), Angostura and Pychauds bitters, topped with bubbles

Aviation- Gin, Luxardo marischino liquor, lemon, creme de violet, topped with bubbles

Paloma- Tequila, lime juice, Pompelmouse liquor, stiegl raddler, grapefruit zest

Corpse Reviver #2- Gin, orange liquor, lemon, lillet blanc in absinthe rinsed coup

State Street Sangria- Sauvignon blanc, oranges, lemons, star fruit, and basil.

Farmers Market Bloody Mary- Fresh ingredients from our farmers market

Table Side Mimosa- Fresh squeezed orange juice with your choice of bubbles (Ask server for options)