

DINNER



Mushroom Toast	17	Pork Ragu	28
glazed maitake, crème fraîche, chicken jus, herbs, charred house made ciabatta		house made pappardelle, pomodoro, whipped ricotta, fried rosemary	
Jamon Serrano Flat Bread	16	Sweet Potato Ricotta Gnocchi	27
parmesan cheese, olives, peppers, sun dried tomato aioli		caramelized cauliflower, spinach, tomato, broccolini, hazelnut green romesco, barrel aged balsamic	
Red Curry Mussels	21	Flat Iron Steak (7oz.) GF	37
coconut, ginger, lemon grass, lime, gremolata, baked to order flatbread		crisp fingerlings, parmesan, arugula, gremolata, green goddess	
Cheese + Charcuterie	28	Cioppino	36
chef's selections, seasonal mostarda, local honey, fresh baked ciabatta		mussels, shrimp, catch of the day, toasted couscous, spicy tomato fennel broth, fresh baked charred ciabatta	
Market Salad GF	16	Crispy Skin Salmon (Faroe Island) GF	28
local produce, tomato, cucumber, kalamata, sheep's feta, labneh, red wine vinaigrette		sweet potato+zucchini ribbons, shishito peppers, spicy tomato coconut sauce, dilled tahini yogurt	
Marinated Red Beets GF	13	Fresh Catch	MP
local arugula, florida orange, goat yogurt, pistachio spiced crumble		chef's collaboration with local purveyors, limited quantity available to maintain freshness	
Chopped Butter Lettuce GF	14	Ahi Tuna Poke GF	28
reyes blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut, honey verjus vinaigrette		avocado, cucumber, pickled vegetables, arugula, glazed shishito, sambal vinaigrette, sweet soy	
Blistered Shishito Peppers	10	Vegetable Rice Bowl GF	16
shallot mustard vinaigrette, bonito flakes		fried cauliflower, glazed shishito, avocado, cucumber, pickled vegetables, arugula, sambal vinaigrette, sweet soy	
Crispy Brussel Sprouts GF	9	Fried Chicken	25
maple bacon sherry vinaigrette		buttermilk spiced, free range chicken, house made hot sauce and mayo	
Garlic Roasted Broccolini GF	8	State Street Burger	16
barrel aged balsamic, parmigiana, chili flake		double stacked, aged cheddar, havarti cheese, pickled cucumber ribbons, red onion, house made hot sauce and mayo, brioche bun	
Staff Fries GF	8		
chili vinaigrette, house spicy mayo			
Hand Cut French Fries GF	5		
House Baked Ciabatta + Flatbread	6		

SWEET STREETS

Cookies + Creams

assortment of whips and cookie business
10

Peanut Butter Pie

chocolate cookie crust, peanut butter mousse, chocolate ganache
9

Brulee

key lime custard, coconut lime crema, citrus whip, short bread cookie
9

Scoop of Gelato

daily selection
5