

# DINNER MENU

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT

## Starters

**Flat-Bread Special**-Prosciutto, Parmesan cheese, olives, peppers, sun dried tomato aioli 13

**Staff Fries**- Chili vinaigrette, Japanese mayo, scallions 7

**Crispy Shrimp**- avocado, chilies 9.5

**House Made Pot Stickers**- Pork or veggie 5

**Fried Calamari**- Poblano , onion, citrus, chili vinaigrette 13

**Charcuterie**- Chef's selection 22

## Salad

**Chopped Butter Lettuce**- American blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut verjus- honey vinaigrette 13

**Caprese**- Ripe tomatoes, mozzarella, spinach, pesto, vinaigrette 9

## Soups

**Chicken Dumpling** -chicken broth, dumpling, carrot, arugula, sea salt 8

**Fresh Vegetable Soup of the Day** 8

## Sides

**Duck Fat Roasted Brussels sprouts** 7.5

**Garlic Roasted Broccoli**, vegan parmigiana, Chili vinaigrette 7

**Hand Cut French Fries** 7

**Rustic Bread & Flat Bread**- Sea Salt 3.5

## Protein Options

May be added to any salad or vegetarian entree

**Pan Roasted Sustainable Raised Salmon** 12

**Grilled Grouper** 15

**Grilled Wild Domestic Shrimp** 9

**Pan Roasted Grass Fed NY Strip**

(7oz.) 21 (14oz.) 42

**Grilled Chicken Breast** 9

## Chef's Curated Entrees

**New York Strip** - Fried feta stuffed mashed potatoes, house made steak sauce (7oz) 25 (14oz) 48

**Salmon**- Potato, shallot, arugula hash, grilled lemon, olive oil 23

**Grilled Grouper**- Roasted zucchini, tomato lemon salad, spicy coconut squash puree 25

**Grilled Chicken Breast**- Sweet Potato gnocchi, spinach, tomato, broccoli, goat cheese 21

**Spicy Grilled Shrimp & Veggie Stir Fry** with noodles 21

**Rice Bowl**- Dried chili braised beef, avocado cucumber salad, crispy asparagus, arugula, red pepper coulis, fennel vinaigrette 25

**House Cured Salmon Gravlax BLT**- Arugula, tomato, bacon , mayo, gravlax on croissant 13

**Spiced Roasted Cauliflower**- Sautéed corn, potato, peppers, shallots, smoked tomato sauce, spicy coconut squash purée 19

**Spicy Eggplant**- Arugula, Balsamic Brussels sprouts, crispy asparagus 17

## State Street Classics

**Fried Chicken**- buttermilk spiced fried chicken 21

**Fresh Ground Burger** - yellow American cheese, house pickled cucumber ribbons, red onion, olive oil mayo, grilled sesame seed bun 15

**Mac & Cheese**- aged cheddar, truffle oil, bread crumbs 11

**Pork Belly Ramen** -Egg, kimchi, sausage, scallions, miso broth 17

**Charsui Ramen** - Pork, egg, arugula, scallions, soy broth 13

## Local Coffee & Tea

**Fresh ground locally roasted coffee** 3

**Double espresso** 5 **Cappuccino** 5

**Kahwa cold brew** 6 **Organic hot teas** 3.5

## House Made Deserts

**Apple Cobbler** - It's a classic! Seasonal apples topped with a tasty sweet potato imbued soft crust and baked in a cast iron skillet. Served ala mode,of course 9

**S.S. Skillet Cookie**- No better way to experience America's favorite cookie, our browned butter chocolate chip cookie is baked to order and served a la mode 6

**Peanut Butter Pie**- Chocolate cookie crust filled with peanut butter mousse and topped with chocolate ganache 5

## Fresh House Made Bread to Go

(Based on availability)

Whole wheat bread loaf 3.5

Burger buns 1.5 each

Ciabatta Loaf 3.5

6 Dinner rolls 3.5

Executive Chef Adam Ruth

The consumption of raw or undercooked eggs, meat, poultry, seafood or she ll fish may increase your risk of food bourne illness

This is a disposable menu so feel free to take it home with you  
Menu items now available for take-out through our website  
[www.statestreetsrq.com](http://www.statestreetsrq.com)