

# DINNER



<b>Mushroom Toast</b>	17	<b>Pork Ragu</b>	28
glazed maitake, crème fraîche, chicken jus, herbs, charred house made ciabatta		house made pappardelle, pomodoro, whipped ricotta, fried rosemary	
<b>Jamon Serrano Flat Bread</b>	16	<b>Sweet Potato Gnocchi</b>	25
parmesan cheese, olives, peppers, sun dried tomato aioli		caramelized cauliflower steak, spinach, tomato, broccolini, hazelnut green romesco	
<b>Red Curry Mussels</b>	21	<b>Flat Iron Steak (7oz.)</b> <sup>GF</sup>	37
coconut, ginger, lemon grass, lime, gremolata, baked to order flatbread		crisp fingerlings, parmesan, arugula, gremolata, green goddess	
<b>Cheese + Charcuterie</b>	28	<b>Seafood Cioppino</b>	36
chef's selections, seasonal mostarda, local honey, fresh baked ciabatta		mussels, shrimp, catch of the day, couscous, spicy tomato fennel broth, fresh baked ciabatta	
<b>Farm House Salad</b> <sup>GF</sup>	16	<b>Crispy Skin Salmon (Faroe Island)</b> <sup>GF</sup>	28
market produce, tomato, cucumber, kalamata, sheep's feta, red wine vinaigrette		sweet potato+zucchini ribbons, shishito peppers, spicy tomato coconut sauce, dilled tahini yogurt	
<b>Marinated Red Beets</b> <sup>GF</sup>	13	<b>Fresh Catch</b>	MP
local arugula, florida orange, sheep's yogurt, pistachio crumble		chef's collaboration with local purveyors, limited quantity available to maintain freshness	
<b>Chopped Butter Lettuce</b> <sup>GF</sup>	13	<b>Salmon Poke</b> <sup>GF</sup>	26
reyes blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut, verjus-honey vinaigrette		avocado, cucumber, pickled vegetables, arugula, fried artichoke, sambal vinaigrette, sweet soy	
<b>Blistered Shishito Peppers</b>	9	<b>Vegetarian Rice Bowl</b> <sup>GF</sup>	15
shallot-mustard vinaigrette, bonito flakes			
<b>Crispy Brussel Sprouts</b> <sup>GF</sup>	8	<b>Cracked Corn+Pork Belly</b>	16
maple bacon sherry vinaigrette		creamy cracked corn, parmesan, caramelized cipollini	
<b>Garlic Roasted Broccolini</b> <sup>GF</sup>	8	<b>Fried Chicken</b>	24
barrel-aged balsamic, parmigiana, chili flake		butter milk spiced, free range chicken, house made hot sauce and mayo	
<b>Staff Fries</b> <sup>GF</sup>	8	<b>State Street Burger</b>	16
chili vinaigrette, house spicy mayo		double stacked, aged cheddar, havarti cheese, pickled cucumber ribbons, red onion, house made hot sauce and mayo, brioche bun	
<b>Hand Cut French Fries</b> <sup>GF</sup>	5		
<b>House Baked Ciabatta + Flatbread</b>	6		

## SWEET STREETS

<b>Cookies + Creams</b>	<b>Cobbler</b>
assortment of whips and cookie business	seasonal fruit, nut+oat streusel,
10	vanilla bean gelato
	9
<b>Peanut Butter Pie</b>	<b>Scoop of Gelato</b>
chocolate cookie crust, peanut butter mousse,	daily selection
chocolate ganache	4
9	

\*consuming raw or undercooked meats, eggs, fish, or shellfish may increase your risk of food borne illness  
20% gratuity will be added to parties of 6 or more