

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

House Cured Salmon Gravlax 5

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 17

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

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

Grilled Grouper- Roasted zucchini, tomato lemon salad, spicy coconut squash puree 27

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

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

Ramen of the Week- Char siu pork, chorizo wild boar meat balls, egg, broccoli, roasted carrots, garlic broth 17

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 shellfish may increase your risk of food borne 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