

SHAREABLE

POUTINE

HOUSE FRENCH FRIES, BRAISED SHORT RIB, GRAVY & CHEESE CURDS | 13
— *add a sunny-side up egg for 2 dollars* —

HUMMUS & BREAD

HOUSE MADE HUMMUS & A SIDE OF PITA BREAD SERVED WITH MIXED GREENS TOSSED IN A LEMON VINAIGRETTE | 8

BACON WRAPPED DATES

DATES STUFFED WITH BLEU & MASCARPONE CHEESE, WRAPPED IN APPLE-WOOD SMOKED BACON, WITH A LUXARDO BALSAMIC REDUCTION | 9

FRIED BRUSSELS SPROUTS

BRUSSELS SPROUTS TOSSED IN AN APPLE CIDER REDUCTION, SERVED WITH A DOLLOP OF GOAT CHEESE | 10

BRUSCHETTA

BURRATA CHEESE, CHERRY TOMATO, GARLIC AIOLI, AGED BALSAMIC & BASIL ON A TOASTED BAGUETTE | 10

CHEESE BOARD

DAILY CHEESE SELECTION, BERRY & DATE PURÉE, MIXED NUTS & HONEYCOMB | 18

GREENS

Add a grilled chicken breast or fresh avocado to any of our salads for an additional charge

THE STATE SALAD

MIXED GREENS, CANDIED ALMONDS, WATERMELON RADISH, RAINBOW CARROTS, TOSSED IN A HOUSE LEMON VINAIGRETTE | 9

WEDGE SALAD

ICEBERG LETTUCE, BLEU CHEESE CRUMBLES, CHOPPED BACON, CHERRY TOMATOES, CANDIED CASHEWS, CILANTRO & BLEU CHEESE DRESSING | 10

STREET TACOS

BRAISED SHORT RIB TACOS

THREE BRAISED SHORT RIB, GARLIC AIOLI, PICKLED ONIONS, SERRANO PEPPERS, WATERMELON RADISH, CILANTRO & COTIJA CHEESE ON A CORN TORTILLA | 9

SHRIMP TACOS

THREE TEMPURA BATTERED SHRIMP, PICO DE GALLO, CHIPOTLE AIOLI, MARINATED IN A TEQUILA BUTTER CAJUN SEASONING ON A CORN TORTILLA | 9

AVOCADO TEMPURA WRAPS

THREE TEMPURA BATTERED AVOCADO, BLACK BEAN CORN RELISH, CHIPOTLE AIOLI, COTIJA CHEESE & MICRO BULLS BLOOD ON A BOSTON LEAF LETTUCE CUP | 9

OTHER EATS

MAC N' CHEESE SKILLET

CAVATAPPI PASTA, THE STATE'S FOUR CHEESE BLEND CHEESE SAUCE & TOASTED BREAD CRUMBS | 9
— *add chicken for 4 dollars* —

MAMMA'S MEATBALLS

HOUSE MADE KUROBUTA PORK MEATBALLS SERVED IN A SPICY TOMATO SAUCE WITH FRESH MOZZARELLA, PARMESAN, BASIL & A SIDE OF BREAD | 12

FISH & CHIPS

TEMPURA BATTERED COD SEASONED WITH OLD BAY, SERVED WITH HOUSE MADE TARTAR SAUCE | 15

VEGAN PASTA

GLUTEN FREE LENTIL PASTA, SPICY TOMATO SAUCE, ROASTED TOMATOES, ASPARAGUS & GROUND IMPOSSIBLE MEAT TOPPED WITH BASIL | 17

THE STATE

BURGERS

Served with a house side salad, tossed in a lemon vinaigrette. Switch to our house fries, tempura battered onion rings or soup du jour for an additional charge

THE STATE BURGER

AGED CHEDDAR, RED ONION, TOMATO, PICKLES, ICEBERG LETTUCE & HOUSE THOUSAND ISLAND | 12

SPICY PEPPER JELLY

PEPPER JELLY, HABAÑERO GHOST PEPPER JACK CHEESE, PICKLED JALAPEÑOS & FRIED SHALLOTS | 14

BOURBON BARBECUE

APPLEWOOD SMOKED BACON, AGED CHEDDAR, HOUSE BARBECUE SAUCE TOPPED WITH TEMPURA BATTERED ONION RINGS | 15

DRUNKEN PIG

STOUT BACON JAM, APPLEWOOD SMOKED BACON, AGED WHITE CHEDDAR, COFFEE AIOLI, SUNNY SIDE UP EGG & FRISÉE | 16

TRUFFLE

WILD MUSHROOMS, TRUFFLE AIOLI, GRUYERE CHEESE, BRIE CHEESE, TOPPED WITH ARUGULA | 16

VEGAN RESOLUTION

IMPOSSIBLE PATTY, OVEN ROASTED RED & GOLD TOMATOES, ARUGULA, ROASTED RED PEPPERS, CALABRIAN CHILI HUMMUS, VEGAN TZATZIKI SAUCE & BALSAMIC PEARLS | 17

— *Substitute a 4oz plant based patty with any of our specialty burgers for an additional four dollars* —

SANDWICHES

SPINACH & ARTICHOKE GRILLED CHEESE

SPINACH, ARTICHOKE, PARMESAN & MOZZARELLA CHEESE WITH GARLIC AIOLI SERVED ON SOURDOUGH | 11
— *add chicken for four dollars* —

SPICY PATTY MELT

ASIAGO CRUSTED SOURDOUGH BREAD, BACON, GHOST PEPPER JACK & WHITE CHEDDAR CHEESE, GRILLED RED ONIONS, CHIPOTLE AIOLI TOPPED WITH TEMPURA BATTERED FRIED PICKLES | 15

PESTO CHICKEN

GRATED PARMESAN, CHOPPED APPLEWOOD SMOKED BACON, ARUGULA, ROASTED TOMATO BASIL PESTO SAUCE ON CIABATTA | 13

SPICY FRIED CHICKEN SANDWICH

BUTTERMILK FRIED CHICKEN BREAST, WHITE CHEDDAR CHEESE, BUFFALO SAUCE, MAPLE COLESLAW, SPICY HONEY MUSTARD, HOUSE-MADE PICKLES ON A BRIOCHE BUN | 15

SIDE ORDERS

HOUSE SALAD, FRENCH FRIES, TEMPURA BATTERED ONION RINGS, OR A CUP OF SOUP FOR FOUR DOLLARS EACH

ENTRÉES

VELOUTÉ CHICKEN

AIRLINE CHICKEN BREAST WITH CREMINI MUSHROOM, SUN-DRIED TOMATOES & A LEMON HERB VELOUTÉ SAUCE SERVED WITH HOUSE MASHED POTATOES | 19

BRAISED SHORT RIB

BRAISED SHORT RIB, HOUSE GRAVY, BROCCOLINI, BRUSSELS SPROUTS, CARROTS, HOUSE STEAK SAUCE & FRIED SHALLOTS, SERVED WITH OUR HOUSE MASHED POTATOES | 19

BONE-IN RIBEYE

12OZ BONE-IN RIBEYE, CAJUN SPICE RUB, HERB BUTTER, SERVED WITH ASPARAGUS & ROASTED FINGERLING POTATOES | 32

SWEETS

BUTTERSCOTCH POT DE CREME

SEA SALT & CHANTILLY CREAM | 8

CRÈME BRÛLÉE

HOUSE MADE CRÈME BRÛLÉE TOPPED WITH SEASONAL BERRIES | 9

BREAD PUDDING

HOUSE BREAD PUDDING, BOURBON CARAMEL SAUCE, RAISINS, TOPPED WITH ICE CREAM | 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness