

DINNER



Mushroom Toast glazed hen of the woods mushroom, creme fraiche, chicken jus, herbs, charred house made ciabatta	19	Pork Ragu house made pappardelle, pomodoro, whipped ricotta, fried rosemary	31
Red Curry Mussels coconut, ginger, lemongrass, lime, gremolata, baked to order flatbread	22	Sweet Potato Ricotta Gnocchi caramelized cauliflower, spaghetti squash swiss chard, miatake, pomegranate reduction, hazelnut romesco + pumpkin curry	29
Cheese + Charcuterie chef's selections, seasonal mostarda, local honey, marcona almond, crostini	29	Duck + Waffle confit duck, napa cabbage+scallion waffle, plum reduction, kombu aioli, sunny-side egg, bonito flake	38
Marinated Baby Beets ☉ local rocket, florida orange, goat yogurt, pistachio dukkah spice	14	Creole Bouillabaisse mussels, shrimp, catch of the day, andouille, corn, okra, fennel broth	37
Chopped Butter Lettuce ☉ brick's farm greens, corn, avocado, tomato, feta, bacon, toasted walnut, honey verjus vinaigrette	16	Crispy Skin Salmon (Faroe Island) ☉ sweet potato+zucchini, brick's farms chard, tomato coconut sauce, dilled tahini yogurt	33
Market Salad ☉ local produce, tomato, cucumber, kalamata, sheep's feta, vinaigrette	15	Fresh Catch chef's collaboration with local purveyors, limited quantity available to maintain freshness	MP
Fried Cauliflower ☉ sesame turmeric vin, dried cranberry, pickled fresno, pine nuts, mint, harissa glaze, garlic labneh	12	Butcher's Cut daily selection of steaks or chops paired with creative accoutrements	MP
Crispy Brussel Sprouts ☉ maple bacon sherry glaze, gremolata	11	State Street Burger double stacked, aged cheddar, havarti, pickled cucumber ribbons, red onion, house made spicy aioli, brioche	17
House Baked Ciabatta + Flatbread 9yr sour dough starter, baked to order, everything seasoning, sea salt butter	8	Hand Cut Fries ☉ gremolata, black pepper parmesan aioli	7
		Staff Fries ☉ chili vinaigrette, house spicy mayo,	10

SWEET STREETS

Cookies + Creams
assortment of whips and cookie business
11

Baker's Special
ever-changing combination of flavors
11

Bread Pudding
caramel mascarpone, seasonal fruit coulis
10

Scoop of Gelato
daily selection
5

our culinary team has created this menu with the best expressions of flavor in mind
we respectfully request you abstain from modifications or substitutions

*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