

DINNER



Mushroom Toast	18	Pork Ragu	29
glazed hen of the woods, creme fraiche, chicken jus, herbs, charred house made ciabatta		house made pappardelle, pomodoro, whipped ricotta, fried rosemary	
Jamon Serrano Flat Bread	16	Sweet Potato Ricotta Gnocchi	28
parmesan, olives, peppers, petit basil oven dried tomato - pine nut aioli		caramelized cauliflower, spinach, tomato, broccolini, hazelnut green romesco, barrel aged balsamic	
Red Curry Mussels	21	Prime Flat Iron Steak (8oz.) ☉	39
coconut, ginger, lemongrass, lime, gremolata, baked to order flatbread		crispy fingerlings, parmesan, arugula, gremolata, caramelize cipollini, green goddess	
Cheese + Charcuterie	29	Cioppino	36
chef's selections, seasonal mostarda, local honey, marcona almond, crostini		mussels, shrimp, catch of the day, toasted fregola, spicy tomato fennel broth, Compound butter, fresh baked charred ciabatta	
Market Salad ☉	14	Crispy Skin Salmon (Faroe Island) ☉	32
local produce, tomato, cucumber, kalamata, sheep's feta, savory yogurt, red wine vinaigrette		sweet potato+zucchini ribbons, rainbow chard, spicy tomato coconut sauce, dilled tahini yogurt	
Marinated Red Beets ☉	14	Fresh Catch	MP
local arugula, florida orange, goat yogurt, pistachio spiced crumble		chef's collaboration with local purveyors, limited quantity available to maintain freshness	
Chopped Butter Lettuce ☉	15	Poke ☉	28
brick's farm greens, blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut, honey verjus vinaigrette		coriander sushi rice, avocado, cucumber, pickled vegetables, Brick's Farms asian greens, pork cracklings, sambal vinaigrette, sweet soy	
Fried Cauliflower ☉	13	Fried Chicken	27
spicy chili glaze, garlic goat labne, pickled peppers		butter milk spiced 'half-bird' free range chicken, house made hot sauce and mayo	
Crispy Brussel Sprouts ☉	10	State Street Burger	17
maple bacon sherry glaze, gremolata		double stacked, aged cheddar, havarti, pickled cucumber ribbons, red onion, house made hot sauce, aioli, brioche	
Garlic Roasted Broccolini ☉	9	Hand Cut Garlic+Parm Fries ☉	7
tomato-pine nut aioli, chili flake, parmesan, barrel aged balsamic		gremolata, parmesan cheese dusted black pepper parmesan aioli or ketchup	
Staff Fries ☉	9		
chili vinaigrette, house spicy mayo			
House Baked Ciabatta + Flatbread	7		

SWEET STREETS

Cookies + Creams

assortment of whips and cookie business
11

Cake

ever-changing combination of flavors
baked in house to the seasons
10

Peanut Butter + Chocolate Duet

espresso shortbread, peanut butter crème
peanut crumble, chocolate mousse, ganache
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