

# DINNER



<b>Mushroom Toast</b> glazed hen of the woods mushroom, creme fraiche, chicken jus, herbs, charred house made ciabatta	19	<b>Pork Ragu</b> house made pappardelle, pomodoro, whipped ricotta, fried rosemary	31
<b>Red Curry Mussels</b> coconut, ginger, lemongrass, lime, gremolata, baked to order flatbread	22	<b>Sweet Potato Ricotta Gnocchi</b> caramelized cauliflower, swiss chard, rappini, tomato, yuzu kosho cream, hazelnut romesco	29
<b>Cheese + Charcuterie</b> chef's selections, seasonal mostarda, local honey, marcona almond, crostini	29	<b>Crispy Skin Salmon</b> (Faroe Island) ☉ sweet potato+zucchini, brick's farms chard, tomato coconut sauce, dilled tahini yogurt	32
<b>Marinated Red Beets</b> ☉ local rocket, florida orange, goat yogurt, pistachio spiced crumble	14	<b>Cioppino</b> mussels, shrimp, catch of the day, fiorelli, fennel broth, citrus butter	38
<b>Chopped Butter Lettuce</b> ☉ brick's farm greens, corn, avocado, tomato, feta, bacon, toasted walnut, honey verjus vinaigrette	16	<b>Fresh Catch</b> chef's collaboration with local purveyors, limited quantity available to maintain freshness	MP
<b>Market Salad</b> ☉ local produce, tomato, cucumber, kalamata, sheep's feta, vinaigrette	15	<b>Butcher's Cut</b> daily selection of steaks or chops paired with creative accoutrements	MP
<b>Fried Cauliflower</b> ☉ spicy chili glaze, garlic goat labne, pickled peppers	13	<b>Free Range 1/2 Chicken</b> butter based + harissa glazed, nora mills grits, glazed heirloom carrot + seasonal vegetables	39
<b>Crispy Brussel Sprouts</b> ☉ maple bacon sherry glaze, gremolata	11	<b>State Street Burger</b> double stacked, aged cheddar, havarti, pickled cucumber ribbons, red onion, house made spicy aioli, brioche	17
<b>House Baked Ciabatta + Flatbread</b> 9yr sour dough starter, baked to order, everything seasoning, sea salt butter	8	<b>Hand Cut Fries</b> ☉ gremolata, black pepper parmesan aioli	7
		<b>Staff Fries</b> ☉ chili vinaigrette, house spicy mayo,	10

## SWEET STREETS

**Cookies + Creams**  
assortment of whips and cookie business  
11

**Cake**  
ever-changing combination of flavors  
baked in house to the seasons  
11

**Chocolate Peanut Butter Bar**  
chocolate mousse, peanut butter crème,  
ganache, toasted peanut crumble  
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