

LUNCH MENU

SOUPS

Turkey N Bean soup

Cheddar, sour cream, tomato, red onion 7.5

Vegetable soup

tomato, spaghetti squash, broccolini, onion 7

SALADS

(Add: Beef tenderloin 9, Gulf Shrimp 6, Salmon 6 or All Natural Chicken Breast 5)

Chopped Butter Lettuce

American blue cheese, bacon lardon, fresh corn, avocado tomato, toasted walnut, verjus-honey vinaigrette 11

Grilled Lettuce Hearts

savory greek yogurt dressing, lightly fried fresh hearts of palm, ricotta salata 10.5

Watermelon Crab Salad

cucumber, jicama, radish sprouts, serrano vinaigrette 12

House Cured Wild Salmon

Gravlax grain mustard-cream cheese, baby lettuce, fried caper berries, rustic toast 11.50



SANDWICHES

(Served with House Slaw)

SlowRoasted Hand Cut Turkey

Breast bacon, iceberg lettuce, tomato, olive oil mayo 9

Fresh GroundBurger

yellow American cheese, house pickled cucumber ribbons, red onion, olive oil mayo, grilled sesame seed bun 10

"Reuben" house cured corned beef, house sauerkraut, Swiss cheese, thousand island on grilled rye 10.5

GrilledCheese

American Cheddar, thin sliced tomato with sea salt, cracked pepper 7.5

Chickpea-Yellow Zucchini

"Burger" iceberg lettuce, lightly fried onion, savory sumac-tomato spread 8.75

HouseJarredTunaSalad

"open faced" melted cheddar, smoked paprika, thick cut English muffin bread 11

BRAISES, ROASTS & BAKES

Baked Lobster "Mac & Cheese"

baby arugula salad, rustic bread 14.75

Pan Seared Pompano

preserved lemon, lentil, baby arugula salad, flat bread 15

SIDES

Spaghetti Squash 5

Sesame Carrots 5

Roasted Broccolini 7

Roasted Japanese Eggplant 5

Rustic Bread & Flat Bread with pink sea salt 3

Butter Milk Soaked Onion Rings 6

Hand Cut Fries pink sea salt 4

House Made Potato Chips 3.25

LOCAL TEA & COFFEE

Fresh Ground Locally Roasted Kahwa Coffee 3.25

Double Espresso 5

Cappuccino 5

Irish Coffee 10

Local Hot Teas 3.25

Kahwa cold brew 4

WEEKEND BRUNCH

(Sat & Sun 10:30am - 2:30 pm)

Sweet Potato Pancakes goat cheese butter, sliced almonds, fresh nutmeg, blueberries, three strips of bacon 10.50

Frosted Flake Crusted French Toast blackberry yogurt, fresh raspberries, blueberries, Vermont maple syrup, Cointreau butter 12

Personal Quiche made upon order salmon, watermelon radish, butter poached onion, mushrooms, chilled greens 14 **or** veggie quiche 12 (Takes 20 min to cook)

State Street Skillet pork belly, fresh ground sausage, potato cake, hen of the wood mushrooms, roasted kale, tomato, sunny side up egg 15

Eggs Benedict 2 eggs, house made hollandaise, your choice of chorizo or roasted beef tenderloin, chilled greens. Chorizo 12 Beef tenderloin 15

All eggs are fresh from free range chickens

BEVERAGES

Seelbach- Bourbon, Bauchat (orange liquor), Angostura and Pychauds bitters, topped with bubbles

Aviation- Gin, Luxardo marischino liquor, lemon, creme de violet, topped with bubbles

Paloma- Tequila, lime juice, Pompelmouse liquor, stiegl raddler, grapefruit zest

Corpse Reviver #2- Gin, orange liquor, lemon, lillet blanc in absinthe rinsed coup

State Street Sangria- Sauvignon blanc, oranges, lemons, star fruit, and basil.

Farmers Market Bloody Mary- Fresh ingredients from our farmers market

Table Side Mimosa- Fresh squeezed orange juice with your choice of bubbles (Ask server for options)