

PROVISIONS

RAW BAR

CHILLED LOBSTER TAIL

lemon espelette aioli

18

LOCAL OYSTERS*

mignonette, cocktail sauce

3 ea or twelve for 33

CHILLED SHRIMP

cocktail sauce

3.50 ea

APPETIZERS

NEW ENGLAND CLAM CHOWDER

house-made oyster cracker

10

LOBSTER BISQUE

lobster, crème fraîche, puff pastry

11

SALUMI BOARD

marinated olives & gardenia, grain mustard

Finocchiona x Capocollo x Prosciutto

18

CHEESE BOARD

candied nuts, house-made preserves

17

Tarentaise x Moses Sleeper x Great Hill Blue

JONAH CRAB DIP

harissa, cheddar, corn tortillas

16

MUSSELS PUTTANESCA

pancetta, tomato, olives, capers, fennel, toasted sourdough

16

HOUSE CUT FRIES *w/ garlic aioli*

6

ORGANIC HALF CHICKEN

Corn Puree, Succotash, Double Smoked Bacon, Chicken Jus

27

STEAK FRITES*

pecorino frites, maître d'hôtel butter, steak sauce, watercress

34

COUNTRY FRIED PORK CHOP

mashed potatoes, collards, apple cider jus, pepper relish

26

SERRANO HAM WRAPPED COD

romesco, crispy potatoes, broccolini (gf)

28

FAROE ISLAND SALMON

summer squash, roasted tomato, fregola, basil salsa verde

28

BEER-BATTERED FISH & CHIPS

lemon-caper tartar, house slaw

22

POTATO GNOCCHI

pork sugo, parmesan

23

LOBSTER ROLL

lemon aioli, chives, brioche

34

KOREAN BBQ WINGS

chili, honey, ramp kimchi aioli

15

BLISTERED SHISHITOS

yuzu-miso aioli, cashews, togarashi granola

13

BRUSSEL SPROUTS

soy caramel, miso yogurt, cilantro

13

BEET PANZANELLA

*whipped ricotta, blood orange,**pickled mustard seed*

add grilled shrimp +\$12 | add grilled chicken +\$6

14

LITTLE GREENS SALAD

sunflowers, feta, radish, green goddess

add grilled shrimp +\$12 | add grilled chicken +\$6

13

HOUSE CAESAR*

roasted garlic, anchovy dressing

add grilled shrimp +\$12 | add grilled chicken +\$6

14

ENTREES

HARVEST GRAIN BOWL

ancient grains, sweet potato, avocado, brussels sprouts, swiss chard, ginger-miso dressing

19

add grilled shrimp +\$12 | add grilled chicken +\$6

STATE STREET BURGER*

white cheddar, applewood bacon, secret sauce, b&b pickles, caramelized onion, english muffin

16

SPICY CHICKEN SANDWICH

house slaw, b&b pickles, house hot sauce, ranch aioli, brioche

16

ANGRY QUEEN PIZZA

san marzano, mozzarella di bufala, basil

15

SOPPRESSATA PIZZA

san marzano, dry-aged salami, burrata, pickled shallots, chili oil

16

CONFIT DUCK & FIG PIZZA

bechamel, fig jam vincotto, brie micro greens

17

Before placing your order, please inform your server if a person in your party has a food allergy.

Gratuity of 18% will be added to parties of six or more.

3% Kitchen Fee applied to the bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.