

## PROVISIONS

## RAW BAR

## LOCAL OYSTERS \*

*mignonette, cocktail sauce, lemon*

Wellfleet, MA - 3ea | 33dz

Damariscotta, ME - 3.5ea | 38.5dz

## CHILLED SHRIMP

*cocktail sauce*

3.50 ea

## SALMON POKE \*

*sushi rice, seaweed salad, ponzu*

18

## CHILLED HALF LOBSTER TAIL

*lemon espelette aioli*

20

## STATE STREET PLATTER \*

*8 oysters, 6 shrimp, ceviche, salmon poke, cocktail sauce, mignonette (df/gf)*

80

## LONG WHARF PLATTER \*

*12 oysters, 8 shrimp, ceviche, chilled lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli*

110

## APPETIZER

## NEW ENGLAND CLAM CHOWDER

*house-made oyster cracker*

11

## LOBSTER BISQUE

*lobster, crème fraîche, puff pastry*

12

## MUSSELS PUTTANESCA

*pancetta, tomato, olives, capers, sourdough*

17

## CRAB RANGOON DIP

*sweet chili slaw, wonton chips, scallions*

16

## Autumn Salad

*delicata squash, granny smith, goat cheese, candied pecans, cider-molasses vinaigrette (gf)*

15

## HOUSE CAESAR

*roasted garlic, anchovy dressing*

15

## SALUMI BOARD

*marinated olives, giardiniera, grain mustard, francese*

18

Finnochiona \* Coppa \* Prosciutto

## CHEESE BOARD

*candied nuts, house-made preserves*

18

Camembert \* Toma \* Drunken Goat

## BUTTERNUT SQUASH

*brown butter, whipped labneh, pepita praline, mugolio, pomegranate, sage (gf)*

14

## CRISPY BRUSSELS SPROUTS

*soy caramel, miso yogurt, cilantro*

13

## KOREAN BBQ WINGS

*chili, honey, ramp kimchi aioli*

16

chicken +6 | steak tips +12 | shrimp +12 | salmon +14

## ENTRÉE

## PRIME ANGUS STRIPLOIN\*

*potato fondant, asparagus, parsnip purée, demi-glace (gf)*

37

## COUNTRY-FRIED PORK CHOP

*mashed potatoes, collard greens, cider jus, pepper relish*

27

## SHORT RIB BOLOGNESE

*san marzano, garganelli, parmesan reggiano*

29

## BEER-BATTERED FISH &amp; CHIPS

*lemon-caper tartar, house slaw*

24

## HARVEST GRAIN BOWL

*farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (df)*

20

chicken +6 | steak tips +12 | shrimp +12 | salmon +14

## LOBSTER ROLL

*lemon aioli, chives, brioche*

36

## 12oz RIBEYE\*

*crispy potatoes, heirloom carrots, cabernet demi-glace (gf/df)*

52

## Faroe Island Salmon

*lentils, chorizo, kale, celery root, salsa verde (gf)*

29

## HERITAGE DUCK

*roasted breast, confit leg, spaetzle, squash, maitake, spiced jus*

38

## Green Circle Half Chicken

*maple brown butter, brussels sprouts, parsnips, sweet potato purée (gf)*

28

## STATE STREET BURGER \*

*american cheese, bacon, caramelized onion, b&b pickles, secret sauce, sesame seed brioche*

17

## SIDES 6 ea

*brussels sprouts | collard greens | heirloom carrots | house-cut fries*

## PIZZA

## SOPPRESSATA

*san marzano, salami, burrata, shallots, chili oil*

17

## ANGRY QUEEN

*san marzano, mozzarella di bufala, basil*

16

## NORTH END

*spicy italian sausage, broccoli rabe, ricotta, balsamic*

17

\* Items are served raw or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies prior to ordering. An 18% gratuity will be added to parties of 6 or more.

A 3% kitchen fee will be applied to benefit our back of house cooks and dishwashers. This charge is voluntary so simply inform your server and we will remove the charge.