PROVISIONS

FIRST COURSE

Honey Yogurt Parfait

kiwi, mixed berries, chia, toasted coconut, granola (gf)

Avocado Toast

pickled shallots, arugula, dukkah, pomegranate vinaigrette (df)

Little Greens and Herbs

Blackberries, Radish, Sunflower Seeds, Strawberry-Basil Vinaigrette (gf/df)

MAIN COURSE

Three-Egg Omelet

peppers, onions, cheddar jack, crispy potatoes (gf)

Eggs Benedict

Banana Toffee French Toast

Brandy, Walnut, Cinnamon Sugar

State Street Burger

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

Spicy Chicken Sandwich

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

DESSERT

Abuelita Panna Cotta

chocolate, tres leche crema, hazelnut tuile

Chevre Cheesecake

seasonal compote, oat crumble

\$49 / PERSON

menu subject to seasonal changes