

STATE STREET

PROVISIONS

FIRST COURSE

House Caesar

roasted garlic, anchovy dressing

MAIN COURSE

GREEN CIRCLE HALF CHICKEN

*yellowfoot chanterelles, polenta, swiss chard,
charred lemon demi-glace (gf)*

Grilled Pork Chop

mashed potatoes, collards, cider jus, pepper relish

FAROE ISLAND SALMON

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

House-Made Garganelli

wild mushroom ragout, romano

DESSERT

Abuelita Panna Cotta

chocolate, tres leche crema, hazelnut tuile

Ice Cream Trio

vanilla, chocolate, strawberry (gf)

\$49 per person

menu may change seasonally