
STATE STREET

PROVISIONS

FIRST COURSE

New England Clam Chowder

house-made oyster cracker

House Caesar

roasted garlic, anchovy dressing

Avocado Toast

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

MAIN COURSE

Harvest Grain Bowl

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

Cobb Salad

*soft-boiled egg, bacon, crumbled blue cheese,
grilled chicken, green goddess dressing*

Beer-Battered Fish & Chips

lemon-caper tartar, house slaw

Lobster Roll

lemon aioli, chives, brioche

State Street Burger

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

DESSERT

Chevre Cheesecake

seasonal compote, oat crumble

Abuelita Panna Cotta

chocolate, tres leche crema, hazelnut tuile

\$55 / PERSON

menu subject to seasonal changes
