

NEW YORK LUNCH DINING EXPERIENCE

STARTERS

- MARKET SOUP chef's daily selection
- CRISPY CALAMARI banana peppers, black garlic aioli, charred lime *gf*
- JUMBO GRILLED SHRIMP carrot romesco, charred leeks *gf*
- RED CORN POLENTA FRITTERS Marsh Hen Mills organic stone-ground red corn, tomato chutney *pb gf*
- NEW YORK CLASSIC CAESAR romaine hearts, white anchovies, parmigiano-reggiano, croutons
- SOURDOUGH BREAD vermont butter, sea salt *v* +8.

ENTRÉES SALADS

- add steak +12. salmon +9. shrimp +9. chicken +7.
- ROASTED FALL VEGETABLES labneh, savory granola, pomegranate molasses, grilled naan *v*
- 33RD ST. WALDORF SALAD new york apples and grapes, radicchio, Jasper Hill blue cheese, walnuts, celery seed *pb gf*
- CHOP-CHOP SALAD napa cabbage, jicama, carrots, cashews, sesame ginger dressing *pb*
- NEW YORK POWER LUNCH COBB SALAD tomato, avocado, hard-boiled egg, bacon, roquefort cheese, ranch *gf*
- GRAIN BOWL quinoa, spelt, wild rice, roasted cauliflower, marinated egg, avocado, pickled fresno chilies *v*

ENTRÉES

- NEW YORK STEAK FRITES chimichurri sauce, hand-cut fries* *gf* +8.
- GRILLED MONTAUK SWORDFISH freekeh risotto, delicata squash, gochujang*
- JERK SPICE CHICKEN roasted free-range chicken, purple sweet potato pavé, pikliz *gf*
- SALMON A LA PLANCHA brussels sprouts, ginger, sesame, miso* *gf*
- LOCAL MUSHROOM SHAWARMA sustainably grown mushrooms, turmeric rice, black tahini, pickled vegetables, cilantro
- TRUFFLE CHICKEN BURGER raclette fonduta, watercress, tomato, hand-cut fries
- STATE BEEF BURGER smoked cheddar, STATE pickles, hand-cut fries*
add bacon +5.

SIDES

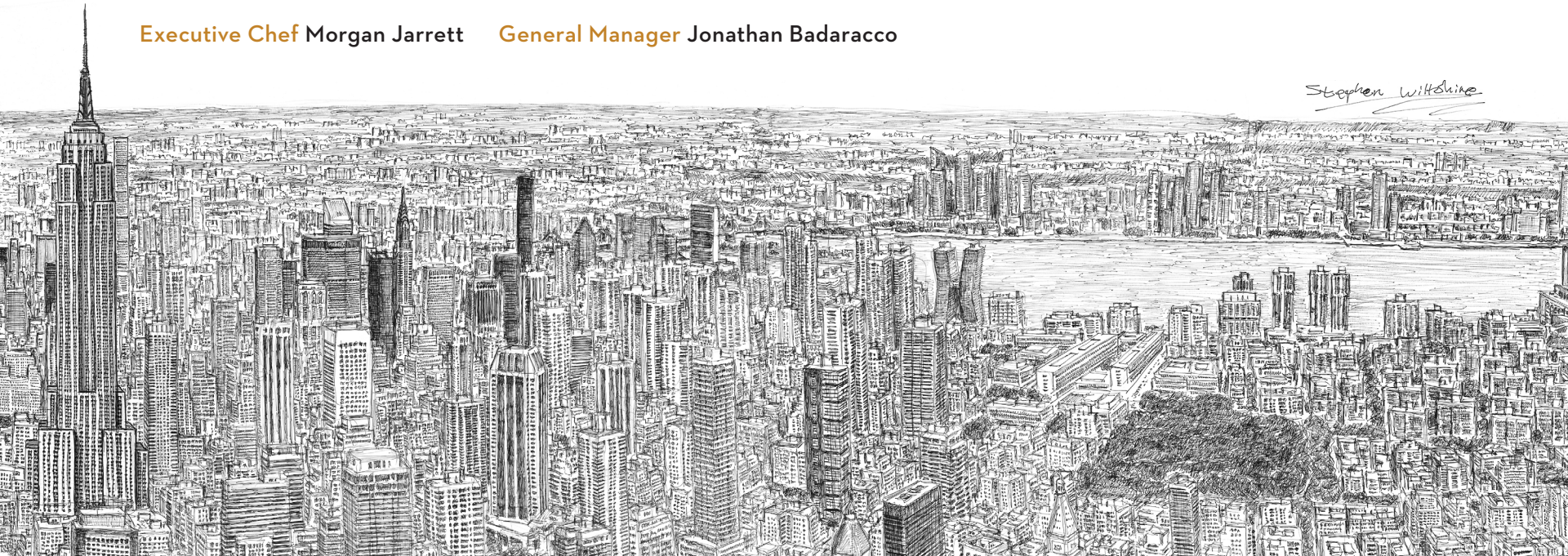
- CAULILINI coconut, kaffir lime *pb gf* +13.
- MAPLE ROASTED CARROTS cashew cream *pb gf* +13.
- CRISPY BRUSSELS SPROUTS furikake, shallots, chilies *pb gf* +13.
- STATE MAC & CHEESE four cheeses, breadcrumbs *v* +15.
- HAND-CUT FRIES garlic salt *pb gf* +12.

pb plant-based *v* vegetarian *gf* made without gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.

Executive Chef Morgan Jarrett General Manager Jonathan Badaracco

Stephen Witoline



SPECIALTY COCKTAILS

EMPIRE ESPRESSO MARTINI

espresso, vanilla vodka, kahlua served in an empire state building martini glass 19.

CLARIFIED NY SOUR

maker’s mark 46, lemon juice, vanilla spice syrup, angostura bit-
ters, topped with red wine 19.

ROYAL BLUSH

casa noble anejo, sorel artesianal hibiscus, mezcal, passionfruit
syrup, fresh lime juice, habenero infused syrup 21.

CITY NOISE

bacardi superior rum, combier lebleu, lillet blanc,
fresh lime juice 18.

ROOFTOP DANCING

piggyback rye, nocelo, spiced brown sugar syrup,
black walnut bitters 20.

33-34

hendricks gin, sorel, fresh lemon juice, egg white 20.

STATE CLASSIC COCKTAILS

OUR/NEW YORK MULE

our/new york vodka, maple syrup, fresh lime juice, ginger beer 16.

5TH AVENUE OLD FASHIONED

ny rag time rye, bitters, sugar, orange 18.

STATE SPRITZ

perry’s tot gin, prosecco, aperol, lemon juice, housemade grena-
dine, orange bitters 17.

ORANCHELLO COSMOPOLITAN

citrus vodka, fabrizia blood orange liqueur, white cranberry,
fresh lime juice, simple syrup 19.

DUCHESS NEGRONI

dorothy parker rose petal gin, vervino vermouth, aperol 19.

STATE SANGRIA

st germain elderflower liqueur, fresh seasonal berries, served in a
french press 20.

BEER

16 oz NY state drafts

ROTATIONAL PILSNER

ny rotating pilsner 9.

ROTATIONAL IPA

ny rotating ipa 9.

ROTATIONAL LAGER

ny roating lager 9.

WINES BY THE GLASS

WHITE

DRY RIESLING Ravines Cellars 2016 (Finger Lakes, NY) 15.

SEMI-DRY RIESLING Salmon Run 2017 (Keuka Lake, NY) 16.

PINOT GRIGIO Anterra 2018 (Mezzacorona, Italy) 14.

SAUVIGNON BLANC Framingham 2018
(Marlborough, New Zealand) 17.

SAUVIGNON BLANC Hubert Bruchard Sancerre 2020
(Loire, France) 19.

CHARDONNAY Excelsior 2020
(Breede River Valley, South Africa) 14.

CHARDONNAY Wente Vineyards 2020
(Central Coast, California) 16.

ROSÉ

CINSAULT BLEND Domaine de Cala 2018
(Provence, France) 16.

GRANACHE BLEND Gérard Bertrand ‘Côte Des Roses’ 2018
(Languedoc, France) 17.

RED

PINOT NOIR Sea Sun by Caymus 2019
(Russian River Valley, CA) 17.

PINOT NOIR Banshee 2017 (Sonoma, CA) 19.

MERLOT Decoy by Duckhorn 2019
(Sonoma County, California) 15.

CABERNET SAUVIGNON Excelsior 2020
(Breede River Valley, South Africa) 14.

CABERNET SAUVIGNON Dry Creek Vineyards 2018
(Sonoma, CA) 19.

MALBEC Alto del Plata 2017(Mendoza, Argentina) 16.

MOCKTAILS?

XXXTATIONAL PILSNER

ny rotating pilsner 9.

XXXTATIONAL PILSNER

ny rotating ipa 9.

XXXTATIONAL PILSNER

ny roating lager 9.

SOURCING FROM TRI-STATE FARMS

Fake Text The “1867 Holmes Map of Murray Hill Farm, Midtown Manhattan, New York City” refers to a historical map created by surveyor and mapmaker Egbert Ludovicus Viele in 1867. The map provides a detailed representation of the Murray Hill Farm, which was located in the Midtown Manhattan area of New York City during that time.

