STARTERS

OYSTERS*
half dozen with lemon, mignonette, fresh horseradish 20.
(2. supplement for prix-fixe)

GRILLED OCTOPUS
black eyed peas, tomato, cucumber, olive oil, charred lemon 19.

CRISPY CRAB CAKE
mango slaw, coriander aioli 20.
(2. supplement for prix-fixe)

BURRATA
heirloom tomatoes, balsamic vinaigrette, basil, sea salt 16.

FRIED CALAMARI
spicy marinara 17.

GRILLED SHRIMP
sesame carrot romesco, grilled leeks 17.

STEAK TARTARE*
hand-cut pasture-raised beef, caper-olive dressing, farm egg, potato crisps 18.

GARDEN SALAD
mixed baby greens, farmers market vegetables, herb vinaigrette 13.

CLASSIC CAESAR SALAD
romaine hearts, white anchovies, parmagiano reggiano, croutons 15.

TUSCAN KALE SALAD
endive, brussels sprouts, gorgonzola, hazelnuts, champagne vinaigrette 15.

MARKET SOUP
daily selection 12.

SEAFOOD CHOWDER
bacon, torn croutons 13.

ENTRÉES

BRANZINO
sautéed spinach, artichoke vinaigrette 31.

GREEN CIRCLE CHICKEN
marble potatoes, sweet peppers, roasted garlic, castelvetrano olives 28.

SEITAN STUFFED CABBAGE
shiitake mushrooms, risotto, tomato purée 25.

SALT MEADOW LAMB*
cumin spiced rack and roll, spring onions, cucumber salad, chiles, cilantro 42.
(10. supplement for prix-fixe)

BRAISED BEEF SHORT RIBS*
Angry Orchard cider, green garlic mashed potatoes, baby carrots, caramelized onions, horseradish crème fraiche 34.

SPAGHETTI PRIMAVERA
hand-cut spaghetti, broccoli, english peas, cremini mushrooms, tomato confit, pecorino 23.
add chicken 6.
add shrimp 9.

NEW YORK STRIP STEAK*
pasture-raised beef, bone marrow butter, housemade fries 44.
(12. supplement for prix-fixe)

SCOTTISH SALMON*
rainbow cauliflower, baby kale, pine nuts, capers 29.

LOBSTER RAVIOLO
black trumpet mushrooms, asparagus, parmagiano reggiano cream 34.

STATE BURGER*
house-smoked cheddar cheese, STATE pickles, housemade fries 21.
add bacon 3.

DESSERT HIGHLIGHTS
Pastry Chef Andrea Jarosh’s selections are all made on premise and from scratch

TRIPLE CHOCOLATE MOUSSE CAKE
devils food cake, white milk and dark chocolate mousse, pistachio ice cream

CREAMSICLE SEMIFREDDO
orange and vanilla bean semifreddo, gluten-free graham cracker, candied orange

STRAWBERRIES & CREAM PUFF
roasted strawberries, whipped cream, mixed berry pâté de fruits

EMPIRE LIGHTS’WICH
Our daily ice cream sandwich, flavor matches the Empire State Building’s tower lighting colors for the evening. For classic ESB white lighting evenings, we offer our classic, “The Kong.”

SHARES

HOUSEMADE FRIES
garlic salt 10.

ASPARAGUS
sherry vinaigrette 13.

BRUSSELS SPROUTS
lemon confit, parmagiano reggiano 13.

MIXED MUSHROOMS
garlic, confit, thyme 14.

TATER TOTS
bacon, cheddar, jalapeño 11.

STATE MAC & CHEESE
four cheeses, breadcrumbs 14.

3-COURSE PRIX-FIXE 65.
Select a starter, entree, and dessert with a choice of fountain soda, hot or iced tea or coffee
tax and gratuity included

*v* vegetarian
*made without gluten*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Welcome to STATE.

We fuse the soul of the iconic Empire State Building with modern culinary style and classic New York City dishes.

Executive Chef Priscilla Yeh draws her inspiration from the Empire State itself, the bounty of market ingredients, and the farmers and producers who provide for the world’s most iconic metropolis. She changes her menus seasonally and sources locally whenever possible, using pasture-raised meats, free-range chicken and sustainably sourced seafood.

We are very happy to have you dine with us, and hope you enjoy STATE!

Executive Chef **Priscilla Yeh**
General Manager **Jonathan Badaracco**
Pastry Chef **Andrea Jarosh**