ENTRÉES

PORCINI CRUSTED FILET MIGNON
pomme puree, watercress, bourbon peppercorn sauce gf +12.

NEW YORK STRIP STEAK
ramp butter, wild mushrooms gf supplemental +10.

GRILLED BRANZINO
broccolini, freekeh, black lime

SALMON A LA PLANCHA
brussels sprouts, ginger, sesame, miso gf

SHORT RIB PARARDELLE
house made pasta, beef short rib ragu, fava beans, buratta

GARGANELLI DIA VOLO
san marzano tomatoes, chilies, oregano, pecorino add shrimp +8. chicken +6.

CHICKEN PAILLARD
arugula, pickled red onion, cherry tomatoes, fresno peppers, parmigiano reggiano gf

STATE BEEF BURGER
fossil farms locally raised beef, smoked cheddar, STATE pickles, hand cut fries add bacon +4.

SIDES

CRISPY BRUSSELS SPROUTS
furikake, shallots, chilies vg gf 13.

STATE MAC & CHEESE
four cheeses, breadcrumbs vg 15.

HAND-CUT FRIES
garlic salt vg 12.

GRILLED ASPARAGUS
saffron aioli gf 13.

STARTERS

MARKET SOUP
daily selection

SOURDOUGH BREAD
vermont butter, sea salt v

RED CORN POLENTA FRITTERS
tomato chutney v

JUMBO GRILLED SHRIMP
carrot romesco, charred leeks gf

FRIED CALAMARI
banana peppers, lemon, marinara sauce

MARKET SALAD
market greens, shaved vegetables, STATE vinaigrette vg

BLOOD ORANGE SALAD
castelfranco radicchio, whipped feta, dukkah v

CLASSIC CAESAR
romaine hearts, white anchovies, parmigiana reggiano, croutons

DESSERT CLASSICS

BLACKOUT CAKE
salted caramel ice cream

NY STYLE CHEESECAKE
cherry compote

THE KONG
chocolate brownie, vanilla ice cream sandwich, candied peanuts, banana foster

Ask your server for today’s seasonal dessert selections

Choose one starter, one entrée and one dessert. Supplemental charges are an extra charge.

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

OBSERVATORY DINNER

PRIX FIXED MENU

Executive Chef Morgan Jarrett
General Manager Jonathan Badaracco