

dinner M E N U

STATE
STREET
GRILL



Soups

CARNIVORE meat based feature	3.50/6.95
HERBIVORE vegan based feature	3.50/6.95
FOS caramelized French onion soup made with beef and chicken broths, garlic crouton, gruyere cheese	3.95/7.95

Starter Plates

CHIP APP house made chips smothered in blue cheese and balsamic glaze, warmed in the oven	5.25
SPRING ROLLS featured egg rolls with special sauce	9.95
SHRIMP TACOS 3 flour tortillas stuffed with crispy rock shrimp, spicy bang bang sauce, julienne vegetable slaw	14.50
BUTTERNUT SQUASH MAC AND CHEESE [K] [B12] [FIBER] roasted butternut and plant based Mac sauce with nutritional yeast for creaminess, fresh herbs, broccolini, garlic and whole grain pasta. [Nutritional yeast is one of the few plant-based sources of vitamin B12]	14.95
TURKEY MEATBALLS turmeric vodka sauce, sautéed zoodles and crispy basil [turmeric contains anti-inflammatory properties]	12.95
SHRIMP SKEWER cajun blackened jumbo shrimp skewer with chipotle bbq sauce, sweet chili pineapple relish	16.95
CAULIFLOWER WINGS [Zn] [Se] [Cu] rice flour battered and fried, tossed in a Thai red curry and lime sauce, toasted sesame seeds, scallion and basmati rice	9.50
PORK BAO BUNS BBQ braised pork shoulder + pickled vegetables + hoisin sauce [Pork is the best source of Thiamin (vitamin B1) which assists in energy metabolism]	12.95

Salads

HOUSE house blended greens, hemp seed sprinkle, crispy roasted olive oil and herb chic peas, raw apple cider lemon vinaigrette. [our house salad is full of essential fatty acids, antioxidants, and plant based protein]	7.50
KALE CAESAR tender baby kale leaves and shaved russel sprouts tossed with a healthier version of caesar dressing, baked rosemary parmesan croutons, preserved lemon strips, parmesan crisp. [swapping out romaine for darker greens helps boost potassium and other nutrients]	10.50
HOT APPLE CIDER roasted half apple with spice and local maple, served over leaf lettuce, shaved red onion, sweet potato croutons, immune boosting goji berries, raw apple cider vinaigrette	12.95
ROASTED BEET SALAD [Ca] [Mg] [Folate] roasted red and yellow beets, dried blueberries, gorgonzola crumbles, shaved radish, baby arugula, shaved fennel, lemon and dill dressing	12.95
THAI RED CURRY NOODLE STIR FRY mixed sesame vegetables served over cold brown rice noodles [lower glycemic noodle option containing fiber], red curry, ginger, and lime dressing, and crushed peanuts.	13.50
BUFFALO CAULIFLOWER CAESAR tender leaf lettuce topped with buffalo crispy cauliflower, caesar dressing, spiraled crunchy carrots ribbons, fresh scallions and parsley served with vegan Caesar dressing	10.95
SALAD ADDITIONS	
Grilled chicken	5.95
Flat iron steak	10.95
Grilled salmon filet	12.95
Portabello mushroom	4.50

Entrees

RANGE featured free range entree	MP
CATCH featured fish entree	MP
VEGETARIAN [heart healthy]	MP
MEATLOAF beef meatloaf stuffed with Cooper American cheese and wrapped in bacon, served with French green beans, French onion sauce, mashed potato, and onion straws the old classic	19.95

Please notify your server of any food allergies before ordering.
Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Grilled Flatbreads

gluten free cauliflower crust also available [free from wheat to accommodate Celiac/gluten sensitivities]	3.75 upgrade
MARGARITA [Lycopenes] nut-free pesto sauce, sliced tomato, buffalo mozzarella and provolone blend and topped with fresh mozzarella and basil	9.75
BUFFALO blue cheese dressing and sriracha lime wing sauce, crispy garlic chicken bites and cheddar cheese food for the soul	10.50
MUSHROOM [Fe] [P] [Zn] Sautéed and caramelized mixed mushrooms with garlic and herbs, goat cheese, spinach and a fried egg. Topped with crispy asparagus and crazy good olive oil.	12.95
PICKLE PIZZA chipotle ranch dressing, sliced pickles, red onion, spinach, parmesan and cheddar cheeses, scallions and red chili flakes	11.95

Sandwiches

SANDWICHES SERVED WITH A SIDE OF TOSSED GREENS. French fries, sweet potato fries, caesar salad, or house fried chips also available for an upgrade.	
BURGER 8 ounce beef patty on a Brioche roll, lettuce, tomato, and pickle spear.	10.50
ADD TO A BURGER Cooper American cheese, smoked gouda, cheddar, gruyere, raw onion, sauteed onion, avocado, and/or bacon	.75
FEATURED SSG BURGER made with beef patty or turkey patty - sticky bacon onion jam, smoked gouda cheese, sunny egg, and au 'poivre sauce on a croissant roll	14.95
TURKEY BURGER turkey patty [Lean on fat but not on flavor] on a multigrain roll, leaf lettuce, tomato, red onion, and avocado, avocado ranch spread	11.95
WILD RICE AND BLACK BEAN BURGER formed with sautéed veggies and herbs, multi grain roll, sliced avocado, red onion, leaf lettuce, and broccoli slaw. [High in protein and alkaline ingredients]	13.75
FISH TACO FEATURE three soft flour tortilla filled with special ingredients	12.95
GRILLED STEAK [Fe] [Zn] grilled flat iron steak, caramelized onions, Gorgonzola cheese, horseradish cream, served on a garlic buttered hoagie roll	12.95
VEGAN TACOS [Vitamin A] chimmichurri roasted sweet potatoes and crispy cauliflower, chipotle avocado sauce, shredded cabbage, lettuce leaves and lime, soft flour shells.	12.95

SALMON turmeric blackened salmon filet, red beet ginger puree, roasted baby carrots, broccolini, tahini lemon sauce [Salmon is high in omega 3 fatty acids specifically EPA & DHA which benefit retina and brain function]	23.95
SEA SCALLOPS [K] [Mg] pan seared sea scallops, wild rice, sweet chili pineapple relish, sautéed bok choy, broccoli slaw, rice paper curl	31.95
HALIBUT [Mg] [Mn] [Vitamin A & C] parsnip puree, shaved fresh fennel [digestive health duo], blistered artichokes, orange champagne mimosa sauce with pomegranate	30.95
AIRLINE CHICKEN [Folate] [Niacin] Cider vinegar brined and roasted natural chicken breast, herbed polenta cake, roasted butternut squash, and natural pan juices with sage	24.95
GRILLED FLAT IRON STEAK [Fe] [Zn] [K] garlic marinated and grilled flat iron steak over a brown rice noodle salad, steamed vegetables, sambal chili sauce, bone broth, and sesame oil	19.95

