

START & SHARE

STARTER SALAD 6½

mixed greens, red wine vinaigrette, goat cheese, walnuts, green apple & yam chips. *or substitute for a starter caesar salad.*

PARMESAN TRUFFLE FRIES 8½

w/ white truffle butter, garlic, parsley & freshly grated parmigiano reggiano.

DYNAMITE TEMPURA SHRIMP 13½

spicy chili aioli, unagi sauce & togarashi.

PRETZEL STICKS 8½

light butter, sea salt w/ red dragon beer cheese spread.

STEAMED MUSSELS 13½

· beer cream sauce w/ lemon, parsley & mild chillies.
· thai style w/ lemongrass, lime, cilantro & coconut.

CHICKEN WINGS 10¾

buffalo, salt & pepper, bbq, teriyaki, honey garlic, dill pickle, salt & vinegar, gochujang glaze or cajun.

SPICY TUNA STACK 13½

ahi tuna tartare w/ avocado, garlic sesame sauce & chili threads; lotus chips on the side.

FRIED CHEESE CURDS 10

ellsworth wisconsin curd, lightly breaded; w/ marinara sauce & ranch on the side.

KOREAN FRIED CHICKEN 11½

lightly battered pieces of chicken & cauliflower in a mildly spiced gochujang glaze. garnished w/ sesame & green onion.

ELOTE CORN DIP 9

blended & whole corn w/ a mix of cheeses, topped w/ cilantro, chili powder & fresh lime; warm tortilla chips for dipping.

JALAPENO MAC & CHEESE 8½

w/ chopped bacon & toasted parmesan panko crumb.

BAJA BRUSSELS SPROUTS 9

red pepper, bacon, parmesan, chili flakes, cilantro & lime crema.

LETTUCE WRAPS 12½

chicken & veg, in a hoisin peanut sauce, topped w/ cashews, cilantro & lime.

CALAMARI 11½

jalapenos, onions & bell pepper, w/ roasted red pepper aioli.

GREEK RIBS 13

cut back ribs in garlic lemon butter, oregano & spices. greek yogurt tzatziki on the side.

STEAK & SALMON BITES 13½

w/ sautéed veggies, in a sweet soy glaze over brown rice; sesame steak sauce on the side.

TRADITIONAL POUTINE 7½

crisp french fries topped w/ ellsworth cheese curd & brown gravy.

NACHOS 10½

a blend of cheeses, tomato, onion, red pepper & jalapenos; sour cream & salsa on the side.

⊕ steak, chicken or extra cheese 5 ⊕ guacamole 3

GREENS

CHICKEN TOSTADA SALAD 13

chopped romaine in an avocado vinaigrette w/ black beans, jicama, corn, red onion, fresh salsa & cajun chicken; built on crisp corn tortillas, topped w/ torn cilantro & lime crema.

GRILLED STEAK SALAD 14

sliced tri-tip over chopped romaine, tomato, crumbled bleu cheese, grilled mushrooms & red onion; tossed w/ buttermilk bleu cheese dressing.

WEST COAST CHOP SALAD 11½

mixed greens, cucumber, dried cranberries, candied almonds, avocado, baked chickpeas & crumbled goat cheese; tossed in a honey-dijon vinaigrette.

⊕ chicken, shrimp or salmon 5

THE COBB SALAD 13½

roasted chicken, bacon, widmer's cheddar, egg, cucumber, tomato, avocado; balsamic bleu cheese vinaigrette on the side.

STREET TACOS

(BY THE EACH)

STATE STYLE FISH 4

pan seared mahi mahi, lettuce, avocado, tomato, chipotle crema, cilantro & lime. grilled flour tortilla.

CHICKEN 4

w/ cabbage, chipotle crema & pico de gallo. corn tortilla.

STEAK 4

w/ cabbage, chipotle crema & pico de gallo. corn tortilla.

CHAR SIU PORK 4

ginger cilantro cabbage slaw, carrot, cucumber, lime & sriracha aioli. flour tortilla.

BAJA STYLE FISH 4

fried mahi mahi, w/ cabbage, chipotle crema & pico de gallo. corn tortilla.

BROTH & BOWLS

MARKET SOUP 6

ask us about today's offering.

TOMATO & BACON SOUP 8½

w/ garlic grilled crostinis; baked w/ mozzarella & parmesan for dipping.

TERIYAKI RICE BOWL 14½

chicken & fresh veggies in teriyaki sauce; served over sesame brown rice; garnished w/ cashews.

THE HOLLYWOOD BOWL 15

poached salmon, avocado, chickpeas, yams, asparagus, radish & mint, over a mix of quinoa & greens; w/ agave-lemon vinaigrette & yogurt tzatziki. served chilled. 490 calories.

CHILI GOMA RAMEN 14½

sweet glazed pork in a sesame miso broth w/ chili oil, shiitake mushrooms, scallions, sesame seeds & chili threads.

DRUNKEN NOODLES 14½

chicken or shrimp, bean sprouts, carrots & rice noodles in a VERY spicy soy chili & tamarind sauce; topped w/ peanuts, cilantro & lime. seriously, this one is spicy!

THE BURRITO BOWL 15

chicken or steak, black beans, corn, jicama, monterey jack cheese & lettuce, over brown rice w/ chipotle sour cream, fresh cilantro, lime, pico de gallo & guacamole.

* not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies. * gluten sensitive menu, gluten free buns & soy chicken are available upon request.
* consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness. * we work closely with our partners to source sustainable & responsibly harvested seafood.

BURGERS & SANDWICHES *each served with your choice of 2 sides.*

all of our beef is locally sourced, humanely raised & harvested. burgers are served on Martin's™ Potato Rolls.

THE MAIN 12½

two patties, each w/ melted american cheese make up this half pound classic. topped w/ lettuce, tomato, onion, pickle & our own state sauce.

⊕ bacon, mushrooms, fried egg 1½

THE GRILLED CHEESE BURGER 15½

butter grilled bread w/ american, swiss & monterey jack cheese, bacon, lettuce, tomato & crisp fried onions.

FRENCH ONION BURGER 14

two quarter lb beef patties, seared in a rich beef stock, then stacked on a toasted bun w/ loads of swiss cheese & caramelized onion jam.

ATLANTIC SALMON BURGER 14½

w/ lemon dill aioli, tomato, avocado, & vinaigrette mixed greens.

QUINOA MUSHROOM BURGER 13

our house made veggie patty w/ melted swiss, mayo, lettuce, tomato, pickle & onion.

FRIED CHICKEN CLUB 13

buttermilk brined chicken breast w/ lettuce, tomato, mayo, avocado, bacon & widmer's cheddar. *substitute grilled chicken if you prefer.*

THE REUBEN 13½

corned beef on butter grilled rye w/ swiss, sauerkraut & our own state sauce.

STEAK SANDWICH 15½

grilled tri-tip sliced thin on a garlic tuscan bun; horseradish mayo, caramelized onion & red dragon cheddar. au jus on the side.

THE BREAKFAST BLT 13½

widmer's cheddar crusted sourdough, smoked bacon, sliced ham, avocado, lettuce, tomato, mayonnaise & a fried egg.

MEDITERRANEAN PITA WRAP 14

marinated chicken breast, lemon garlic aioli, onion, lettuce, tomato, parsley, pickle, banana pepper & tzatziki rolled into a duo of pita bread & armenian lavash.

SIDES

fries w/ dill dip

mixed green salad

caesar salad

honey slaw

black bean & corn salad

jalapeno cheddar corn bread

cup of soup

sesame brown rice

quinoa salad ⊕ 1

pan seared broccolini ⊕ 1

sweet potato fries ⊕ 1

poutine ⊕ 2

MAINS

BAKED LASAGNA 12½

house meat sauce, ricotta, mozza & parmesan cheese.

FISH & CHIPS 15

beer battered haddock w/ house made tartar sauce, fries & slaw.

FRIED CHICKEN STRIPS 12½

buttermilk brined; breaded & fried, w/ fries & dipping sauce.

MISO SOY GLAZED SALMON 15½

garnished w/ toasted sesame seeds & slivered green onion. served w/ sesame brown rice & ginger cilantro slaw.

CHICKEN ENCHILADAS 12½

chicken, black beans, red onions & jalapenos rolled into soft tortillas; baked w/ our house enchilada sauce, jack cheese, topped w/ lettuce, cilantro & lime crema.

EGGPLANT PARMIGIANA 11½

panko crusted eggplant w/ house red sauce, mozza & grated parm; served over linguini w/ garlic toast on the side.

STEAK & SHRIMP 19¾

a grilled 8oz top sirloin w/ a skillet of lemon butter garlic shrimp; served w/ your choice of two sides.

HAPPY ENDINGS

CRÈME BRÛLÉE 5

egg yolk, fresh cream & vanilla, topped w/ a caramelized sugar crust.

DIRT PIE 5

chocolate & mocha ice cream, fudge brownie chunks & a crumbled cookie crust.

FRENCH QUARTER BEIGNETS 5

dusted w/ icing sugar & served w/ blueberry compote.

BREAD PUDDING 5

w/ raisins & custard, served warm, topped w/ rum butter sauce.

BRUNCH

served until 3pm on weekends & select holidays.

BANANA BREAD FRENCH TOAST 11

in a bailey's irish cream egg wash, served w/ brown sugar butter, tots, fresh fruit & pure maple syrup.

BREAKFAST BURRITO 10½

scrambled eggs, bacon, shredded cheese, green onion, salsa & sour cream, rolled into a soft flour tortilla. w/ crisp tots & fresh fruit.

MORNING GLORY 11½

two eggs, breakfast sausage, bacon, crisp tots, toast & fresh fruit.

THE STATE SCRAMBLER 11

tots, red peppers, chopped ham, bacon, red onion & melted cheese. w/ toast & fresh fruit.

EGGS BENEDICT 11

two poached eggs, shaved honey ham & hollandaise sauce on a toasted english muffin; w/ crisp tots & fresh fruit.

BRUNCH SIDES

toast 2

bacon 2¾

fruit skewer 2½

one egg 1½

breakfast sausage 2¾

two eggs 3

tots 3

NON-ALC BEVERAGES

soft drinks 3

iced tea 3¼

juice 3¼

voss bottled water 3½

coffee or tea 2½

STATE SLUSH 3½

peach, raspberry or original

THE SIGN OF GOOD TIMES

WWW.STATEMAIN.COM



#STATEANDMAIN

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