

CITY *and* STATE

— LET'S SHARE —

CHICKEN LOLLIPOPS \$12

Smoked and fried, house-fermented hot sauce, ranch, dill pickles, fresno peppers

CHEESESTEAK EGGROLLS \$12

Roasted red pepper aioli

CRISPY CAULIFLOWER VG VE \$10

Garlic aioli, hot agave, crispy garlic, scallions

BASIL HUMMUS VG \$10

Toasted pecans, sage oil, naan bread

MEATBALLS \$12

Tomato sauce, mozzarella, toast points

MUSHROOM LETTUCE WRAPS VG VE \$8

Goat cheese, hot agave, garlic gremolata

CHARCUTERIE BOARD \$30

Assortment of meats, cheeses, and accoutrements

CHEESE BOARD \$20

Assortment of three cheeses and fruit

SALADS

Upgrade your salad to a dinner entrée for \$6

HOUSE WEDGE \$8

Lettuce wedge, house ranch, shredded white cheddar, tomatoes, bacon

BRUSSELS SPROUT SALAD \$8

Shaved brussels, pine nuts, honey-thyme vinaigrette, radish, lardons

HARVEST SALAD VG \$8

Local greens, shaved apples, maple-mustard dressing, feta, cranberries, spiced walnuts

SPINACH + WINTER CITRUS SALAD VG \$8

Baby spinach, blood orange, grapefruit, white balsamic vinaigrette

VG Vegetarian VE Vegan GF Gluten-Free

ICONS INDICATE A PLATE THAT CAN BE PREPARED THIS WAY UPON REQUEST

Please, make your server aware of any food allergies you may have and ask for plates with indicator icons to be prepared that way

— MAINS —

PORK DUXELLES TOMAHAWK GF \$36

Whipped feta crème, tempura broccolini, persimmon demi

FILET + POMME PURÉE \$36

8oz filet, potato purée, red wine demi-glace, honey-glazed carrots

SHORT RIB BOLOGNESE \$28

Herbed tagliatelle, picked herbs, parmesan

CHICKEN FRICASSÉE \$26

Smoked chicken thigh and breast, broccolini, carrots, acorn squash, shallots, creamy espagnole

GRILLED TROUT + WHITE BEANS GF \$26

Ruby red trout, braised white beans, wilted chard, bacon, charred endive, fennel and endive salad

PEAR AND LEEK RISOTTO VG VE GF \$24

Diced pears, leeks, sun-choke chips, parmesan

CITY + STATE BURGER \$20

8oz patty, bacon, crispy onions, caramelized onions, yellow and white cheddar, lettuce, tomato

– ADD EGG / \$2



ADD ONS

CHICKEN - \$6
SHRIMP - \$6

STEAK - \$12
TROUT - \$10

— SIDES —

MAC AND CHEESE VG \$6

House pasta and cheese sauce, brown butter panko

FRIES - GARLIC AIOLI VG \$6

– ADD BACON AND MAC SAUCE / \$3

DELICATA SQUASH VG VE GF \$6

Grilled squash rings, shaved house ham, torn burrata, pomegranate sorghum, pomegranate seeds, pepitas

ROASTED BRUSSELS SPROUTS VG VE GF \$6

Pomegranate molasses, almonds, pomegranate seeds

MUSHROOMS GREMOLATA VG VE GF \$6

Black trumpets, smoked crimini, golden chanterelles, crispy capers

EXECUTIVE HEAD CHEF: *Juan Norwood*

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness