



Dinner MENU

STATE FARE BAR & KITCHEN

TO START

- YELLOW TOMATO SOUP** ^{GF} ^V 17
Toasted Parmesan, Whipped Goat Cheese
Tomato Pearls, Micro Basil
- AHI TUNA "NACHOS"** 28
Crispy Wontons, Jalapaños, Soy Dressing
Spring Onion, Chipotle Aioli
- AVOCADO FRIES** ^V 18
Mama Lil's Pepper Aioli, Ranchero Sauce
- CRISPY SHRIMP** 24
Citrus Cocktail Sauce, Avocado, Lime

SALADS

- WATERMELON SALAD** ^{GF} ^V 19
Pickled Yellow Watermelon, Diced Red Watermelon, Feta
Pistachio, Baby Gem Lettuce, Champagne Vinaigrette
- BABY ARUGULA SALAD** ^{GF} ^V 17
Medjool Dates, Feta Cheese, Almonds
Honey Shallot Vinaigrette
- CAESAR SALAD** 17
Parmesan Cheese, Boiled Egg, Tuile
Marinated White Anchovies

ENHANCE YOUR DISH WITH YOUR CHOICE OF:

- Chicken 10
- 7oz Steak 20
- Shrimp 15
- 5oz Salmon 17

CHEF'S FEATURES

- PICKLED CANTALOUPE & PROSCIUTTO** 35
FLATBREAD
- MAINE LOBSTER PASTA** 70
Squid Ink Linguini, Lemon Butter Sauce, Sorrel
- MOYER FARMS 14oz PRIME NY STRIP** 95 ^{GF}
Fried Potato Wedges, Grilled Asparagus, Chimichurri
- MOYER FARMS 22oz PRIME RIB EYE** 120 ^{GF}
Maitre d Butter, Truffle Parmesan Fries
- MOYER FARMS CENTER-CUT** 85 ^{GF}
7oz PRIME BEEF TENDERLOIN
Parsnip Purée, Seasonal Mushrooms, Peppercorn Sauce

ENTREES

- SMOKED GOUDA MAC & CHEESE** ^V 32
Fresh Garganelli Pasta, Truffle Bread Crumbs
- STATLER CHICKEN BREAST** ^{GF} 40
Creamy Mashed Potatoes, Charred Broccolini
Chicken Demi-Glace
- SKUNA BAY SALMON** 42
Basil Farro, Sautéed Seasonal Root Vegetable
White Asparagus, Citrus Beurre Blanc
- ALASKAN HALIBUT** ^{GF} 55
Pea Shoots, Spaghetti Squash, Baby Fennel
Parsley Oil, Butter Cream Sauce
- BRAISED KOHLRABI** ^V 32
Farro with Romesco Sauce, Pickled Mushrooms
Baby Turnips, Rutabaga Wedges, Chimichurri

- | | | SIDES |
|---------------------------|----|--------------|
| Wild Mushroom Ragout | 16 | |
| Truffle & Parmesan Frites | 16 | |
| Buttery Potato Purée | 16 | |
| Grilled Asparagus | 16 | |
| Charred Broccolini | 16 | |

^{GF} = Gluten Free ^V = Vegetarian

*An automatic gratuity of 18% will be added to parties of 8 or more.

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

