STATE HILL
CRAFT COCKTAILS AND KITCHEN

Locally Sourced, Chef-Driven, Scratch Cuisine - Kitchen Hours Tue-Fri 12-9, Sat-Sun 10-9

SMALL PLATES

FOCACCIA BOARD 16
Warm focaccia bread with accompaniments - honey lemon ricotta, burrata, roasted garlic olive oil

SHRIMP & PIMENTO DIP 16
Shishito pimento cheese, corn tortilla chips

LOCAL PIEROGI 14
Potato and cheese, sage and onion brown butter, parmesan

CAULIFLOWER BITES 15
Tempura-battered cauliflower florets, sweet & spicy soy glaze

FRIED CALAMARI 16
Fresh calamari, house-breaded, marinara

HOUSE-CURED WINGS 16
Jumbo wings, seasoned, baked and fried in house
Buffalo / Parm Peppercorn / Sweet & Spicy

SMOKED SALMON CROSTINI 15
Honey lemon ricotta, sun dried tomato pesto, smoked salmon, crostini

PARMESAN BRUSSEL SPROUTS 15
Quick-fried, parmesan, garlic aioli

STUFFED GNOCCHI 15
Truffle pesto alfredo sauce

BIRRIA BAO BUNS 18
Three buns with shredded birria-style short rib, red onion, cilantro, mozzarella, side birria consommé

SOUPS & SALADS

Salad protein add-ons: Chicken 6 / Shrimp 10 / Steak 12 / Salmon 15

BUTTERNUT SQUASH SOUP 8
with toasted pepita

SOUP OF THE DAY 8
Ask your server for our chef's daily soup special

CAESAR 14
Artisan romaine hearts, shaved pecorino, house croutons, house dressing, cracked pepper
add anchovy $4

HOUSE SALAD 14
Mixed greens, cucumber, carrot, red onion, mozzarella, white balsamic vinaigrette

BEET CARPACCIO 17
Thinly sliced poached beets, mint-whipped goat cheese, arugula, chili-maple glaze

PEACH & BURRATA 19
Mixed greens, burrata, poached peaches, candied peans, white balsamic vinaigrette

FLATBREADS

CAPRESE MARGHERITA 16
House red sauce, balsamic-herb marinated tomato, fresh mozzarella, basil pesto, balsamic glaze

HOT HONEY 18
Classic red sauce, soppressata, red onion, hot honey drizzle

BIRRIA BEEF 19
Shredded birria-style short rib, red onion, cilantro, mozzarella, garlic bechamel

STEAK GORGONZOLA 19
Grilled angus tenderloin, gorgonzola, bacon onion jam, garlic bechamel

HANDHELDS

all handhelds come with fries - substitute a side caesar or house salad for $4

BILLIONAIRE SMASH 20
(2) 4 ounce local wagyu beef patties, truffle aioli, bacon onion jam, smoked cheddar, romaine, tomato, onion

STATE HILL BBQ SMASH 20
(2) 4 ounce local wagyu beef patties, fried shallots, rum & coke BBQ, bacon, white cheddar, candied jalapenos

CRAB CAKE SANDWICH 18
Brioche, lettuce, tomato, garlic aioli

MEATLOAF PATTY MELT 16
House meatloaf, gruyere, caramelized onions, truffle aioli, marble rye

CAPRESE CAESAR WRAP 15
Crisp romaine, marinated cherry tomatoes, fresh mozzarella, basil, balsamic glaze, house-Caesar dressing

CHICKEN PARM 16
Provolone, parmesan, garlic bread, side of house red sauce
choose grilled or fried chicken breast

TURKEY CLUB 18
House-roasted local Oley Valley turkey breast, bacon, romaine, tomato, red onion, avocado, provolone, chipotle aioli, sourdough

BOWLS & PASTA

WAGYU MEATLOAF BOWL 16
House meatloaf, mashed potatoes, asparagus, apple-jack demi-glace

SHRIMP & RISOTTO BOWL 18
Fresh jumbo shrimp, artichoke risotto

CHICKEN MARSALA BOWL 17
Shiitake-marsala sauce, mashed potatoes, asparagus

SESAME PORK BELLY BOWL 19
Ginger scallion rice, asparagus, sweet & spicy glaze

WILD MUSHROOM RAGOUT 24
Garlic penne, wild mushrooms, truffle zest

LEMON CHICKEN PASTA 23
Artichoke, spinach, lemon basil cream sauce, mafalda pasta

BRUNCH
Come try our brunch menu from 10-2 on Saturday and Sunday

HAPPY HOUR
Discounted apps, wine and cocktails Tuesday - Friday from 4-6

LIVE MUSIC
Live performances every Thursday, Friday and Saturday at 7pm

20% gratuity added to parties of 8 or more
3% fee added to credit card payments - this is less than we pay in fees

Please notify your server of any allergies
Eating undercooked meat, seafood or eggs may increase the risk of food-borne illness

/statehillcraftcocktailskitchen