

STATE HILL

D I N E I N B R U N C H

SH BLOODY MARYS

The Basic Bloody 14
Stateside Vodka, a blend of our handcrafted basic Mary mix, garnished with lemon and Spanish olives

The State Hill Loaded 31
Stateside Vodka, a blend of our hand crafted Basic Mary Mix, two crispy pieces of bacon, seared 4oz Filet and two Old Bay Grilled Shrimp

Bloody Maria or Big Ben +2
Trade out the Stateside Vodka for a Corralejo Anejo Tequila or Beefeater Gin

Horsey Hot or Dill Pickle +2
Trade out traditional base for a spicy or pickled alternative

Additional Add ons
2 Strips of Bacon \$3 // 2 Old Bay Shrimp \$4 // 3 Scallops \$16
4 oz Filet \$14 // Mini Monte Cristo \$6 // Chicken Slider \$5

FROM THE BAR

PLEASE SEE OUR BAR MENU FOR FULL BEER / COCKTAIL LIST

Peach Bourbon Sour 14
Bulleit Bourbon, Peach, Lime, Rosemary

BOGO Mimosas 9
Orange / Cranberry / Pineapple / Mango / Peach / Pomegranate

Nuts & Berries 10
Chambord, Baileys and Berries over ice

Breakfast at Tiffany's 16
Disaronno, Curacao, Bailey's, Vanilla Vodka, Pistachio

Strawberry Lemon Drop 14
Vodka, Limoncello, House-made Strawberry syrup

Chai Espresso Martini 18
House-brewed Espresso, Buffalo Trace Bourbon Cream, Vanilla-spiced chai syrup

BRUNCH SPECIALS

Eggs Benedict 16
2 Poached Eggs, Pastrami or Ham, Toasted Buttermilk Biscuits, Chive Hollandaise

Pain Perdu ^{NEW} 15
(3) Thick Sliced Brioche French Toast, Blueberry Compote, Vanilla Bean Custard, Fresh Berries, Powdered Sugar

Steak & Eggs 24
6 oz Choice Black Angus Denver Steak, 2 Fried Eggs Any Style, Potato & Poblano Hash, Chive Hollandaise, Choice Of Toast

Classic American 14
2 Fried Eggs Any Style, Potato & Poblano Hash, Crisp Bacon, Choice of Toast

BREAKFAST BOWLS

Biscuits and Gravy 14
House Baked Buttermilk Biscuits, Pork Sausage With Fried Sage & White Gravy

State Hill Breakfast Bowl ^{NEW} 17
Potato & Poblano Hash, Chopped Bacon, Sausage, Kale, Chive Hollandaise, 2 Fried Eggs Any Style

Cauliflower Rice ^{NEW} 16
Roasted Seasonal Mushroom & Broccoli, Pickled Red Onion, Avocado, Sesame Chive Aioli, 2 fried Eggs Any Style

Corned Beef Hash 17
House Brined Choice Brisket, Poblano & Potato Hash, 2 Fried Eggs Any Style, Choice of Toast

SANDWICHES

Breakfast Bagel Sandwich 13
Toasted Everything Bagel, Fried Egg, Pan Roasted Turkey, Bacon, Spinach, Tomato, Garlic Aioli, Smoked Gouda

Chicken Sliders ^{NEW} 15
Chili Cured Fried Chicken, House Pickles, Peppercorn Aioli, Crisp Romaine, Smoked Gouda
*Add House Fries: 4

Berry Monte Cristo ^{NEW} 15
Honey Ham, Pan Roasted Turkey, Swiss, & Brioche. Dipped in Egg Custard, Fried & Served With Seasonal Berry Compote

State Hill Club ^{NEW} 14
Pan Roasted Turkey, Country Style Bacon, Heirloom Tomato, Romaine, Famous Sauce, Harissa, Sourdough
*Add House Fries: 4

SOUP

Jalapeno Popper 8

Minestrone 7

Butternut Squash 8

EXTRAS

Fruit & Yogurt bowl 5
Seasonal Fruit, Berries, Greek Yogurt

House Fries ^{NEW} 9
Garlic Oil, Smoked Sea Salt, Cracked Peppercorn, Parmesan, Pesto Aioli

Bacon 6
3 Strips Thick Cut Applewood Smoked Bacon

Potato & Poblano Hash 5
Sauteed Home Fries With Poblano Pepper & Cipollini

Toast, Bagel, or Biscuit 3
Choice of Toasted Rye, Sourdough, Bagel, or Buttermilk Biscuit w/ Whipped Butter & House Jam

1 Fried Egg Any Style 2

COFFEE

Espresso 2.5 5
Single / Double

Ristretto 1.75 3.5
Single / Double

Americano 4
Cappuccino 4.5

Latte 4.5

Macchiato 4.5

Flat White 4.5

Tea 3
Black / Green / Earl Grey

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facebook.com/StateHillCocktails

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

Please alert your server to any allergies or dietary restrictions you may have.