



STATE HILL

CRAFT COCKTAILS AND KITCHEN

Proudly serving locally sourced ingredients through our partners:
Fantasyland Farms, Lancaster Farm Fresh Co-Op & Rastelli's.

SMALL PLATES

- Charcuterie Board** Sm 15 Lg 27
Chef's Choice of Locally Produced Cheese & Cured Meats, Rosemary Cracker, Seasonal Pickled Veg, Olives, House Jam
GF: Omit Cracker
- Asiago Stuffed Gnocchi** V 15
Tossed With Parmesano Reggiano, Basil, and served with Pomodoro Sauce
- Fried Chicken Sliders** 15
Chili Cured Fried Chicken, House Pickles, Peppercorn Aioli, Crisp Romaine, Smoked Gouda
- Tuna Tartare** 18
Asian Pear & Citrus Ponzu, Avocado, Scallion, Toasted Sesame, Chili Thread, Fried Wonton Chips
- Steamed Mussels** M 15
White Wine, Saffron, Fine Herbs, Chive Oil, Garlic, Butter Toasted Baguette
GF: Omit Baguette
- Pork Belly Bao** 17
BBQ Rubbed Grilled Pork Belly, Pickled Fresno Chili, Ginger Slaw, Garlic Chili Sauce
- Whipped Ricotta Dip** 14
Fresh Whipped Ricotta, Clover Honey, Mint, Smoked Sea Salt, Focaccia, Rosemary Cracker
- Shrimp Cocktail** 16
Steamed Shrimp Spanish Cocktail Sauce, Cucumber, Avocado, Cilantro, Jalapeno
- Fried Cauliflower** V GF 14
Chive-Sesame Aioli, Chili Crunch, Scallion
- Fried Chicken Wings** GF 17
1.5 lbs Jumbo Wings, Cured in a House Spice Blend & Fried Crispy To Order
Traditional Buffalo / Caribbean Jerk/ Chilli Crunch/ Parm Peppercorn / Hawaiian BBQ / Fermented Chili / Sesame Chive / Cajun Hot Honey

SOUPS

- Soup of the Day** 8
Ask your server about our daily special
- Wedding Soup** 9
House Made Italian Meatballs, Lacinato Kale, Orzo, Carrot, Celery, Onion, Basil
- Corn & Cotija Soup** V GF 9
Sweet Summer Corn, Serrano Chile, Hominy, Cotija Cheese, Cilantro

SIDES

- House Fries** V GF 9
Garlic Oil, Smoked Sea Salt, Cracked Peppercorn, Parmesan, Pesto Aioli
- Fried Gnocchi** 10
Tossed With Porcini, Parmesano Reggiano, Truffle Oil, and served with Pesto Aioli
- Scallop Smoked Mac** M 16
Seared Bay Scallop, Sherry Cream, Smoked Cheddar, Smoked Gouda, Country Bacon
Omit Scallops: 9
- Truffle Mash** V GF 8
French Whipped Potatoes, Butter, Truffle
- Brussel Sprouts** V GF 10
Crispy Brussels, Fried Shallot, Balsamic Amarena Cherry, Candied Pecan
- Corn & Cotija Salad** V GF 9
Grilled Corn, Poblano, Red Onion, Arugula, Cotija Cheese
- Grilled Asparagus** 7
Chargrilled Asparagus, Garlic Oil, Parmesan
- Seasonal Vegetable** 8
Ask your server about our seasonal sides

- V Vegetarian
- VG 100% Vegan
- GF Gluten Free
- Fish
- Mollusk
- Shellfish
- Seeds
- Tree Nuts

SALADS

- Nuts & Berries** V 16
Summer Greens, Strawberry, Blueberry, Smoked Almond, Avocado, Goat Cheese, Honey Lemon Vinaigrette
- Caesar** 16
Artisan Romaine Hearts, Shaved Pecorino Romano, House Crouton, Anchovy, Cracked Pepper, House Creamy Caesar

- Tuna Poke Salad** 21
Summer Greens, Sushi Grade Tuna, Cucumber, Snap Peas, Roasted Edamame, Avocado, Furikake, Soy-Wasabi Vinaigrette

- Thai Ginger** VG 17
Shredded Cabbage, Carrot, Thai Chili, Red onion, Mint, Cilantro, Roasted Peanut, Candied Ginger, Toasted Sesame & Lime Dressing
- Peach & Burrata** V 17
Grilled Summer Peach, Buffalo Burrata, Dry Roasted Pine Nut, Heirloom Tomato, Balsamic Reduction, Fresh Basil

Add:
Chicken 6 / Shrimp 8 / Steak 12 / Salmon 15
All Salads Can Be Prepared Gluten Free

SANDWICHES

- Wagyu Smash** 23
Fantasyland Farms Wagyu Ground Beef, Shaved Onion, Smoked Gouda, Pesto Aioli, Heirloom Tomato, Smoked Bacon
- Billionaire Smash** 24
Fantasyland Farms Wagyu Ground Beef, Bacon Onion Jam, Smoked Cheddar, Truffle Aioli, Romaine, Heirloom Tomato, Toasted Brioche
- Pastrami Smash** 25
Fantasyland Farms Wagyu Ground Beef, Shaved Onion, Shaved Pastrami, Cooper Jack Cheese, Garlic Aioli, Arugula, Tomato

- Heirloom Caprese** V 15
Marinated Heirloom Tomato, Fresh Burrata Cheese, Basil Pesto, Balsamic Reduction, French Baguette
Add: Grilled Chicken 6
- Greek Gyro** 19
Spiced Beef & Lamb, Feta, Tzatziki, Red Onion, Heirloom Tomato, Cucumber, Pickled Red Chilis, Fresh Pita

- Chicken Banh Mi** 17
Lemongrass Pulled Chicken, Pickled Daikon & Carrot, Thai Chili, Kewpie Aioli, Scallion, Cilantro
- State Hill Club** 18
Pan Roasted Turkey, Country Style Bacon, Heirloom Tomato, Crisp Romaine, Famous Sauce, Harissa, Toasted Sourdough
- Prime Rib Sandwich** 21
House Recipe Prime Rib, Provolone, Garlic Aioli, Red Wine Vinegar, Arugula, Tomato, Pickled Chili, French Baguette

All sandwiches are served with house fries.
Vegan Impossible Burgers Available
GF Buns Available

PASTA & ENTREES

All of our Pasta is made fresh, in house, daily. *Gluten free pasta available*
Add a small house or caesar salad to any pasta or entree for \$5
Add garlic bread to any pasta for \$3

- Pasta all' Amatriciana** 24
Traditional House Recipe Wagyu Meatballs, San Marzano Tomato, Smoked Country Bacon, Pecorino Romano, Basil, Chitarra
Dairy Free on Request
- Chicken Pesto Primavera** 27
Pulled Lemongrass Chicken, Heirloom Tomato, Corn cob Smoked Bacon, Pesto Cream, Lemon Zest

- Black Truffle Lunette** V 29
Black Truffle Stuffed Petite Ravioli, Sweet Corn, Truffle Butter, Sauteed Leek & Wild Mushroom
- Mushroom Stroganoff** VG 26
Sauteed Wild Mushroom, Vegan Cream Sauce Roasted Garlic, Campanelle Pasta, Fried Leek, Dill

- Short Rib Bolognese** 29
Braised Choice Short Rib, San Marzano Tomato, Basil, Red Wine, Parmesano Reggiano, Malfalde
Vegan: Sub Impossible Beef, Omit Cheese
- Chitarra Alle Vongole** M 30
White Clams, Blue Mussels, Saffron, Fine Herbs, White Wine, Garlic, Chive Oil, House Made Chitarra

- Wagyu Strip** GF 45
10 oz Dry Rubbed Wagyu New York Strip, Grilled Corn & Cotija Salad, Green Mojo
- Steakhouse Angus Filet** GF 42
Two 4oz Peppercorn Crusted Filet Medallions, Caramelized Mushrooms, Cognac Demi, Grilled Asparagus, Truffle Mash
- Norwegian Salmon** GF 34
Furikake Seared Salmon, Riced Cauliflower, Roast Brussel Sprouts, Sesame Aioli, Chili Crunch, Pea Shoot

- Caribbean Jerk Chicken** GF 27
Jerk Spiced Grilled Chicken Breast, Grilled Pineapple Salsa, Jamaican Rice & Red Beans
- Cajun Butter Scallops** GF M 37
Pan Seared Cajun Spiced Sea Scallops, Sweet Summer Corn Puree, Serrano Chili, Corn Cob Smoked Bacon, Grilled Asparagus
- Pork Belly** GF 28
BBQ Grilled Pork Belly, Peach Relish, Toasted Cumin Spiced Jasmine Rice, Sugar Snap Peas, Cilantro

Prime Rib 35
On Thursday, Friday & Saturday Nights Enjoy Our Prime Rib Feature.
12 ounce Dry Rubbed Prime Rib, Roasted Whole & Sliced To Order. Pan Jus, Grilled Asparagus, Smashed Potatoes, Horseradish Cream

FLATBREADS

Add \$2: Soppressata / Crispy Prosciutto / Grilled Chicken / Golden Oyster Mushroom / Red Onion / Extra Cheese

- Tomato & Mozzarella** V 13
Classic Cheese Neopolitan With House Red Sauce & Locally Sourced Mozzarella
- Greek Gyro** 17
Spiced Beef & Lamb, Feta, Tzatziki, Red Onion, Heirloom Tomato, Cucumber, Pickled Red Chilis

- Caprese Margherita** V 14
Heirloom Tomato, House Red Sauce, Fresh Mozzarella, Basil Pesto, Balsamic Glaze
- Prosciutto Peach** 16
Grilled Peach, Burrata, Crispy Prosciutto, Fresh Basil, Balsamic Reduction

- Steak Gorgonzola** 17
Grilled Angus Tenderloin, Gorgonzola, Garlic Bechamel, Bacon Onion Jam, Parmesan
- Buffalo Blue** 16
Grilled Chicken, Buffalo Sauce, Gorgonzola, Pickled Red Chili, House Ranch

20% gratuity is automatically applied to large parties of 8 or more.
Please alert your server to any allergies or dietary restrictions you may have.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.