



STATE HILL

CRAFT COCKTAILS AND KITCHEN

Proudly serving locally sourced meat and produce from Fantasy Land Farms, Wegman's Poultry, Smoketown Meats, the Lancaster Farm Fresh Co-op and More

SMALL PLATES

Charcuterie Board 24 <i>Chef's Choice of Locally Procured Cheese & Cured Meats, Rosemary Cracker, Seasonal Fruits, Pickles & Vegetables</i> GF: Omit Cracker	Buffalo Cauliflower 14 Choice of Blue Cheese or Ranch	Baked Brie 18 Seasonal Berry Compote, Rosemary Crackers, Herb Focaccia Bread
Asiago Stuffed Gnocchi 15 Tossed With Parmigiano Reggiano, Basil, and served with Pomodoro Sauce	Beef Tartare 18 Beef Tenderloin, Capers, Egg Yolk Dressing, Topped with Crispy Leeks GF: Bread Available	Seared Scallops 18 Pea Pesto Puree, Shaved Fennel, Snap Pea Salad, Bacon Fat Confit Cherry Tomatoes, Fried Basil
Nashville Chicken Sliders 15 Chili Cured Fried Chicken Tossed in Nashville Sauce, Parmesan Peppercorn Aioli, Pickled Slaw	Steamed Mussels 16 White Wine, Garlic, Shallots, House Garlic Bread GF: Omit Baguette	Fried Chicken Wings 17 Traditional Buffalo / Chili Crunch / Parm Peppercorn / Fermented Chili / Nashville Hot / Pineapple Teriyaki / Root Beer BBQ

FLATBREADS

Pineapple Pork Belly 18 Garlic Béchamel, Pork Belly, Jalapeño, Pineapple Teriyaki Drizzle, Sesame Seeds	Steak Gorgonzola 17 Grilled Angus Tenderloin, Gorgonzola, Garlic Bechamel, Bacon, Caramelized Onion, Parmesan
Caprese Margherita 14 Heirloom Tomato, House Red Sauce, Fresh Mozzarella, Basil Pesto, Balsamic Glaze	Barbecue Chicken 17 House Made Barbecue Sauce, Grilled Chicken, Red Onion, Mozzarella Cheese
	Prosciutto Di Parma 18 Garlic Béchamel, Prosciutto, Parmesan, Arugula, Balsamic Reduction

HANDHELDS

ALL SANDWICHES SERVED WITH HOUSE FRIES
GLUTEN-FREE BREAD/BUNS AVAILABLE

State Hill Classic Smash 20 Wagyu Ground Beef, Lettuce, Tomato, Bacon, Cheddar, Garlic Aioli,	Turkey Club 23 Sourdough, Turkey, Bacon, Romaine, Heirloom Tomato, Red Onion
Maple Bacon Smash 24 Wagyu Ground Beef, Maple Aioli, Bacon, Gouda, Romaine, Heirloom Tomato, Shaved Onion	Sate Hill French Dip 21 House Shaved Prime Rib, Arugula, Brie, Pickled Red Onion, House Demi
Sweet & Sour Smash 21 Wagyu Ground Beef, Pickled Slaw, Jalapenos, Pepperjack, Fermented Chili Aioli	Southwest Chicken Sandwich 21 Grilled Chicken, Avocado, Bacon, Roasted Red Peppers, Brie, Arugula, Tomatoes, Chipotle Aioli

PASTA

GLUTEN-FREE PASTA AVAILABLE

Pasta all'Amatriciana 24 House Wagyu Meatballs, San Marzano Tomato, Smoked Country Bacon, Pecorino Romano, Basil Dairy Free on Request Can Not Be Made Gluten Free	Cacio e Pepe 24 Burnt Onion Penne, Parm Sauce, Cracked Peppercorns
Kung Pao 26 Kung Pao Sauce, Snap Peas, Carrot, Mushroom, Shrimp	Lemon Chicken 26 Asparagus, Roasted Red Peppers, Lemon Basil Cream Sauce, Spinach Infused Mafalde
	Seafood Scampi 30 Bay Scallops, Shrimp, Tomato, Spinach, Cajun Cream Sauce

PRIME RIB

36

On Friday & Saturday Starting at 4PM, Enjoy Our Prime Rib Feature. 12-ounce Dry Rubbed Prime Rib, Tallow Confit Fingerling, Grilled Asparagus, Horseradish Cream Sauce

SALADS & SOUPS

ADD: CHICKEN 6 / SHRIMP 8 / STEAK 12 / SALMON 15

Waldorf 18 Black Grape, Green Apple, Cranberry, Gorgonzola, Toasted Pecan, Celery, Fall Greens, Blue Cheese Dressing	Southwest Cobb Salad 19 Mixed Greens, Chipotle Ranch, White Beans, Jalapenos, Corn, Tomato, Red Onion, Avocado, Tortilla Strips
Caesar 16 Artisan Romaine Hearts, Shaved Pecorino Romano, House Crouton, Anchovy, Cracked Pepper, House Creamy Caesar	White Bean & Chicken Chili 9 Shredded Chicken, White Bean, Pablano, Fried Tortilla, Cilantro
Burrata 19 Mustard Greens, Arugula, Shaved Fennel, Pickled Mustard Seed, Mixed Nuts, Strawberry Mint Vinaigrette, Strawberry Powder	Tomato Basil Bisque 8 San Marzano & Roasted Heirloom Tomatoes, Basil Cream
	Soup of the Day 8 Ask Your Server About a Daily Special

LARGE PLATES

Steak Add-ons: Roasted Garlic Butter 4 / Truffle Butter 5 / Hollandaise 4 / Caramelized Onions 3 / Sautéed Mushrooms 3

Filet Mignon 46 7oz USDA Choice Filet Mignon, Smashed New Potato, Asparagus, House Demi	Seared Halibut 31 Smokey Tomato Broth, White Bean, Fennel, Blistered Tomato
Pork Ribeye 32 Grilled Pork Ribeye, Sweet Potato Fries, Mustard Cream Sauce	Pan Seared Airline Chicken 34 Pork Belly and Pea Risotto, Red Pepper Coulis, Picante Pepper
Short Rib 32 Braised Short Rib, Polenta, House Demi-Glaze	Curry Salmon 32 Forbidden Black Rice, Curry Sauce, Cucumbers, Snap Peas, Radish
Chefs Cut Steak MKT Chefs Choice Cut Steak, Brown Butter White Bean Puree, Pink Peppercorn Au Poivre Sauce, Broccolini	

SHARABLE SIDES

Scallop Smoked Mac 18 Bay Scallops, Smoked Bacon, Sherry Cheese Sauce,	Pork Belly & Pea Risotto 12 Grilled Pork Belly, Crème Fraiche
Kung Poa Brussels 12 Kung Poa Glaze, Roasted Peanuts, Scallions	Smashed Potatoes 10 Garlic Oil, Parmesan, Smoked Sea Salt, Parsley
Grilled Asparagus 9 Garlic Oil, Parmesan	Mushroom Medley 9 Sautéed Seasonal Mushrooms
Broccolini 9 Smoked Sea Salt, Roasted Garlic Herb Butter	House Fries 10 Garlic Oil, Smoked Sea Salt, Cracked Peppercorn, Parmesan, Pesto Aioli

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

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20% gratuity is automatically applied to parties of 8 or more.
3% charge on all credit cards (Does not apply to cash/debit/3rd party payments - this is less than we pay in fees)
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.