

STATE HILL

CRAFT COCKTAILS AND KITCHEN

LOCALLY SOURCED, CHEF DRIVEN,
SCRATCH CUISINE



KITCHEN HOURS: TUES-FRI 12-9,
SAT-SUN 10-9

STARTERS

Steamed Clams \$15
littleneck clams, fish garlic broth, tomato, artichoke, capers, garlic bread
Calamari \$17
tomato confit, lemon
Focaccia Board \$17
whipped feta, tomato chutney, tapenade
Jumbo Lump Crab Dip \$28
jumbo lump crab, gruyere, herbs, lemon, toasted crostini

Crispy Brussels Sprouts \$15 ^{GF}
Brussels sprouts apples, pecans tossed in gochujang honey
House Cured Wings \$18 ^{GF}
10 Jumbo wings - BBQ, peppercorn parmesan, buffalo
Mussels Fra Diavolo \$20 ^{GF}
Calabrian chili-fish broth, crispy pancetta, garlic, herbs and garlic bread

Local Pierogies \$14
cheese & potato pierogi, sauteed onion, brown butter
Stuffed Gnocchi \$16
crispy prosciutto, calabrian vodka sauce
Candied Pork Belly Bao Buns \$22
3 buns with double smoked pork belly, house pickled carrots, onions, cucumbers, jalapenos, cilantro, micro greens and gochujang aioli

SOUPS & SALADS

State Hill House Salad \$14 ^{GF}
mixed greens, cucumber, red onion, carrots, mozzarella, white balsamic
Classic Caesar Salad \$15
hearts of romaine, shaved pecorino, focaccia house croutons, house Caesar dressing
Roasted Beet Salad \$20 ^{GF}
Red and Golden Beets, mixed greens, pistachios and a ricotta vinaigrette
Iceberg Wedge \$21 ^{GF}
iceberg lettuce, candied double smoked pork belly, heirloom cherry tom, creamy blue cheese.
Mushroom Leak Soup \$14 ^v
creamy mix of roasted wild and domestic mushrooms and sauté leeks
Clam Chowder \$14
New England Style chowder
Hearty Short rib French Onion \$13
Caramelized onions and short rib in a rich beef broth topped with crispy baguette, toasted provolone and Swiss

FLATBREADS

Pulled Pork \$22
caramelized onion cheddar cheese and house made BBQ sauce
Margherita \$16 ^v
tomato sauce, fresh mozzarella, marinated tomato, basil pesto
Mushroom Broccolini \$20 ^v
wild mushrooms, broccolini, mozzarella, roasted garlic cream sauce
Meatball \$20
Fantasyland Farms wagyu beef and pork house made meatballs, mozzarella, vodka sauce
Artichoke and Arugula \$22 ^v
cream cheese, parm, mozzarella, artichokes and arugula
Fall Harvest \$20 ^v
roasted squash, goat cheese, balsamic glaze
Steak & Gorgonzola \$25
grilled flat iron, garlic confit, bechamel, bacon jam

Handhelds

Meatball Sandwich \$20
Fantasyland Farms wagyu and pork house made meatballs, marinara, provolone on a toasted roll
Fried Cod Sandwich \$18
Beer batter cod fillet on fresh toasted baguette, lettuce, tomato and remoulade sauce
Bavette Steak Sandwich \$22
Grilled 4oz Bavette, caramelized onions, provolone, horseradish demi glaze

Meaty Quesadilla \$18
smoked cheddar on a flour tortilla, pico de gallo, cilantro lime crema and your choice of pulled pork or braised short rib
State Hill BYO \$17
Choice of 2 Fantasyland Farms wagyu beef patties, grilled chicken breast or meatless patty, lettuce, tomato, onion on a toasted brioche
Billionaire Smash Burger \$23
Fantasyland Farm wagyu beef, truffle aioli, bacon onion jam, smoked cheddar, lettuce, tomato on a toasted brioche bun

Turkey & Swiss \$18
oven roasted turkey, Swiss cheese, cranberry aioli, on toasted marbled rye sourdough bread
Lobster Roll \$33
knuckle and claw meat, lemon aioli, butter toasted slid topped roll
Crabcake Sandwich \$24
house made jumbo lump crabcake, lettuce, tomato, remoulade sauce on toasted brioche bun
BBQ Pork Smash \$23
2 Fantasyland Farm Beef Patties, pulled pork, house BBQ, crispy bacon, cooper sharp on toasted brioche

Main Course

Panko Dusted Jumbo Lump Crabcakes \$45
2 house made jumbo lump crabcake patties, corn and pepper nage, fingerling potatoes and roasted red pepper and old bay aioli
Chittara With Little Neck Clams \$25
cherry tomato, butter infused seafood broth, garlic confit and garlic bread
Vegetarian Curry \$25 ^v
Seasonal veggies, chickpeas, red curry paste, scallion oil served over rice add garlic rosemary flat bread \$5
Saffron Shrimp \$35
5 Jumbo Shrimp, roasted garlic confit sauce tossed with pappardelle and garlic bread
Poke Bowl \$28
Seasoned rice, gochujang aioli, sesame seared tuna, avocado, red pepper, cucumber, house made pickle veggies, soy marinated soft boiled egg, crispy jalapenos, scallions, sesame seeds

Nori-Citrus Salt Seared Tuna \$40
pickled baby bok choy, carrots, daikon, edamame dumplings, and yuzu burr blanc
Sage Seared Pork \$36
Roasted Carrots, fennel herb pan sauce over Fontina polenta
Filet Estragon \$60
Pan seared center cut Fantasyland Farms wagyu fillet, crispy potato pave, carrots, broccolini beurre monte with sherry tarragon jus
Pan Seared Scallops \$45
brown butter butternut squash risotto, crispy brussels sprouts with onions and candied pork belly

12 oz NY strip Steak \$62 ^{GF}
Fantasyland Farms wagyu NY strip, broccolini, rainbow carrots, crispy fingerlings and dried cherries demi glaze
Meatballs and Vodka Sauce \$30
Fantasyland Farms wagyu beef and pork house made meatballs tossed with penne and garlic bread
Pan Roasted Chicken \$40 ^{GF}
Brown butter butternut squash risotto, broccolini, sage and garlic confit pan sauce
Steak Bavette \$35 ^{GF}
truffled crispy fingerling potatoes and house demi

Sides

Roasted Carrots \$10

House Potatoes \$11

Broccolini \$11

Truffle Parmesan Fries \$11

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
3% FEE ADDED TO CREDIT CARDS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES
EATING UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE THE
RISK OF FOOD-BORNE ILLNESS

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