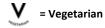
ONE STATE ST. CAFE

Week of October 6th

CAFE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Chicken & Dumpling Fiery Veggie Chili ② Tomato Basil Bisque V	Chicken & Dumpling Fiery Veggie Chili ② Tomato Basil Bisque V	Chicken Noodle Braised Beef Chili Miso Carrot Ginger ②	Chicken Noodle Braised Beef Chili Miso Carrot Ginger ♀	Chicken Noodle Loaded Baked Potato
Market Bar	Salad Greens, Fresh Vegetable Crudités and Fruit, Beans & Grains, Proteins and Cheese, Salad Dressings and Vinaigrettes, Toppings Raw Food: A Selection of Seasonal, Nutrient Dense Salads in Their Most Natural State Market Salads: Daily Selection of Seasonal Marinated and Grilled Vegetables, Grain and Bean Salads Daily RADISH Antipasti selection				
Global	Apple Festival Roast Pork Shoulder, Cider BBQ, Lady Apples Applewood Smoked Chicken, Apple Salsa Caramelized Brussels, Roasted Apples, Local Bacon Apple & Fennel Barley Pilaf Roasted Apple & Sweet Potato Salad, Candied Walnuts Apple, Cranberry, Celery Root "Waldorf Salad" Shaved Apple, Cabot Cheddar, Baby Arugula		Guyanese Pepperpot Beef Stew Garlic Fried Pork Shine Coconut Rice W Fried Cassava W Bhaji (Sauteed Spinach) W Roasted Sweet Potato Salad W Chana & Cucumber Salad W		Trattoria Cheese Pizza Pepperoni Pizza Vegetarian Pizza Specialty Pizza Stromboli Tomato Mozzarella Salad V Caesar Salad
Comfort		Herbed Falafel Tahini Crispy Fried Cauliflower ♡ Cous Cous Pilaf ♡	Chicken & Waffles Maple Mustard Yam & Potato Hash Steamed Vegetables	Applewood Smoked Turkey Apple & Apricot Chutney Mashed Potatoes V Sauteed Haricot Vert W	
Market Deli	Weekly Sandwich Specials and Made to Order Sandwiches. Fresh Cut Produce, House Roasted Deli Meats, a Variety of Toppings & Condiments. Market Deli Weekly Special La Zucca - Grilled Butternut Squash, Caramelized Onion, Fontina Cheese, Crispy Pancetta, Balsamic Glaze on Foccacia				
Chalk Board Grill	Chalk Board Grill HSB Signature Burger – LaFrieda Dry Aged Burger, Sharp Cheddar, Caramelized Onion, Dill Pickle, Signature Sauce Grilled Chicken Club – Herb Grilled Chicken, Crispy Bacon, American, Lettuce, Tomato, Garlic Aioli Southwest Turkey Burger – Grilled Turkey Burger, Pepper Jack Cheese, Smashed Avocado, Lettuce, Tomato, Chipotle Aioli Falafel Quinoa Burger – Housemade Falafel Quinoa Burger, Shaved Vegetable Slaw, Tahini Sauce				
Breakfast Grill Special	Breakfast Wrap Avocado, Tomato, Egg	"Cannoli" French Toast Whipped Ricotta	Buttermilk Pancakes Roasted Apples	Truffled Pig Omelet Bacon Tartufo	Breakfast Sandwich Bacon, Egg, Bagel
Lunch Grill Special	Southwest Chicken Wrap Crispy Chicken, Jalapeno Pepperjack, Bacon Chipotle Mayo	Gochujang Fried Chicken Crispy Korean Chicken Quick Pickled Cucumber Kimchi Aioli	Signature Smashburger Two 3oz Burgers Cheddar, Onion Chipotle Aioli	Tempura Cod Sandwich Tempura Fried Cod Napa Cabbage Slaw Yuzo Kosho Aioli	Buffalo Chicken Wings Blue Cheese Carrots, Celery French Fries
Action	Smaco Smashed. Saucy. Seriously Good. Classic Smash - Ground Beef, American, Carmelized Onions, Shredded Lettuce, Tomato, Cherry Pepper Aioli Jamaican Jerk Chicken – Jerk Spiced Chicken, Sauteed Peppers & Onions, Mango, Green Trini Sauce Salmon Burger Smash – Salmon, Fried Capers, Pickled Red Onions, Arugula, Maple Dill Mustard Sides: Mixed Greens Salad, Agave Lime Vinaigrette or Spiced Tater Tots				
Chef's Table	Chefs Table Wednesday 12pm-1pm				







Guajillo Braised Pork Shank, Sweet Potato Polenta, Grilled Chayote & Corn Salad

