ONE STATE ST. CAFE

Week of November 16th

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup **8oz – 3.00** **16oz – 5.00**	Pumpkin Soup Chicken Noodle Vegetable Minestrone V	Pumpkin Soup Chicken Noodle Vegetable Minestrone V	Butternut Squash Chili Ⓥ Vegetable Beef Barley Loaded Baked Potato	Butternut Squash Chili Ⓥ Vegetable Beef Barley Loaded Baked Potato	Chicken Noodle Soup Broccoli Cheddar
Market Bar **$0.68/oz**	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 **$0.68/oz**	**Jamaican** Curry Chicken Stew Jerk Roast Pork Rice & Peas Ⓥ Callaloo Ⓥ Sweet Plantains Ⓥ Potato Salad V Citrus Coleslaw Ⓥ		**New England** Herb Roast Turkey Breast, Pan Gravy Peppercorn Roast Beef, Au Jus Herbed Bread Pudding V Mashed Potatoes V Roasted Brussels Sprouts Ⓥ Baby Greens, Apple, Pecan, Cider Vinaigrette Ⓥ Kale & Cranberry Salad Ⓥ Fresh Baked Rolls, Cranberry Chutney	**Brunch** Baked Ham Chocolate Banana FT V Zucchini Frittata V Rustic Home Fries Ⓥ Avocado & Egg Salad V Fresh Fruit Salad Ⓥ Baked Pastries	
Comfort **$0.68/oz**		Garlic Butter Shrimp Leeks & Tomato Cheddar Grits V Steamed Vegetables Ⓥ	Chicken Picatta Lemon, Artichoke Penne Primavera Ⓥ Sauteed Spinach Ⓥ	Cider Brined Pork Chop Apple Chutney Spaghetti Squash V Roasted Kale Ⓥ	
Market Deli **$10.95**	Weekly Sandwich Specials and Made to Order Sandwiches. Fresh Cut Produce, House Roasted Deli Meats, a Variety of Toppings & Condiments. **Market Deli Weekly Special** **Banh Mi –** Lemongrass Roast Chicken, Cucumber, Pickled Carrot & Daikon, Avocado, Mushroom Pate				
Chalk Board Grill **$9.95**	**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 **$2.75-9.95**	Breakfast Wrap Sausage, Chipotle Hashbrown, Avocado	Toasted Bagel Chive Cream Cheese Smoked Salmon, Caper	Breakfast Sandwich Bacon, Avocado Egg, Tomato, Sprouts	French Toast Nutella, Strawberry	Buttermilk Pancakes Choice of Topping
Lunch Grill Special **$10.95-11.95**	**Chipotle Chicken Wrap** Cheddar Cheese Crispy Bacon Buttermilk Ranch	**BBQ Smash Burger** 2 BBQ Spice Burgers Cheddar, BBQ Sauce Crispy Onion, Bacon	**Chicken Cordon Bleu** Herb Grilled Chicken Black Forest Ham, Gruyere, Dijonaise	**BBQ Brisket Melt** Slow Smoked Brisket Chipotle BBQ, Muenster Caramelized Onion	**Hot Honey Fried Chicken** Belgian Waffles Baby Kale Salad
Action **$10.95-14.95**	**Barbanzo** *A fresh and exciting take on traditional Middle Eastern cuisine* Housemade Falafel, Chicken Shawarma & Kefta Fresh Cut & Pickled Vegetables, Regional Salads & Sauces Choice of Pita, Bowl or Salad				
Chef's Table **$14.95**	**Chefs Table Wednesday 12pm-1pm** Braised Beef Shortrib, Brown Butter Honeypatch Squash Puree, Smoked Spigarello				



Ⓥ = Vegan V = Vegetarian = RAdish

Consumer Advisory: Before placing your order, please inform a manager if a person in your party has a food allergy
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.