



STATE & fig

SOUPS & STARTERS

Today's Soup or Tuscan Sausage & Kale	4.5 cup/6.5 bowl
Clam Chowder – Smoked bacon	5.5 cup/7.5 bowl
House Fries – House cut Kennebec potatoes, sea salt, aioli	4.5
Garlic Fries – House fries, garlic, rosemary, crushed chile, aioli	5.5

BRUNCH PLATES - SERVED UNTIL 2:30 DAILY

BENEDICTS (All egg benedicts served with fruit & homefries. Substitute greens or extra fruit +\$1)

House Benedict – Italian ham, baby arugula, English muffin, poached eggs, pesto hollandaise, side fruit	15
Bello Benny - Grilled portabello, baby arugula, English muffin, poached eggs, pesto hollandaise, side fruit	15
BAT Benny – Smoked bacon, avocado, tomato, baby arugula, English muffin, poached eggs, Romesco hollandaise, side fruit	16

OMELETS/SCRAMBLES/BURRITOS - (3 eggs, your choice of omelet or scramble. Choice of homefries or greens. Egg whites \$1.5)

Presidio – Chorizo, market tomatoes, avocado, cheddar/jack, choice of toast, home fries, fruit	12
Pesto Mushroom – Crimini mushrooms, baby arugula, fontina cheese, basil pesto, choice of toast, fruit	12
Tom Basil – Market tomatoes, fresh basil, Buffalo mozzarella, choice of toast, fruit	12.5

Make it a burrito – includes homefries inside burrito, side of greens, tomatillo salsa, side fruit

SALADS

The Caesar – Romaine hearts, tomatoes, parmesan, house croutons, Tuscan kale, traditional Caesar dressing	9.5
Arugula – Wild baby arugula, red onion, California dates, apples, parmesan, pistachios, fig-balsamic vinaigrette	11
Summer Chop – Romaine, local corn, tomatoes, red onion, avocado, bacon, bleu cheese crumbles & dressing	12
Seasonal Grain – Roasted beets, farro, cucumbers, red onions, kale, feta cheese, citrus vinaigrette	11
Caprese – Market tomatoes, buffalo mozzarella, baby greens, basil pesto, EVOO	14
The Med Chop – Romaine, tomatoes, cucumbers, garbanzo beans, kalamata olives, feta, red onion, oregano vinaigrette	10.5

Add grilled chicken – 3.5

Add grilled Scottish Salmon – 5

Add house roasted turkey – 3.5

BURGERS - (served with house cut French fries or side greens, substitute garlic/rosemary fries +\$1)

State – Basil aioli, baby arugula, market tomato, avocado, provolone	12
Steakhouse – Horseradish/grain mustard aioli, crispy onion strings, applewood smoked bacon, fontina	11.5
Fig – Fig jam, baby arugula, caramelized onions, applewood smoked bacon, bleu cheese	12
Candied Apple – Apple chutney, spicy cilantro pesto, candied bacon, baby arugula, goat cheese	12
Turkey – Basil aioli, baby arugula, roasted peppers, provolone cheese	11
BBQ – Smoked bacon, bbq sauce, spicy slaw, cheddar cheese, crispy onion strings	11.5
Basic – Romaine, market tomatoes, red onion, chopped pickles, cheddar, house sauce	10.5

LUNCH PLATES - (sandwiches & panini's with house chips substitute house fries or baby greens +\$1, substitute garlic/rosemary fries +\$2)

Fried Chicken – Buttermilk brined chicken, spicy slaw, pickles, sriracha aioli, brioche bun	11
BLTA – Applewood bacon, baby arugula, market tomatoes, avocado, basil aioli, toasted sourdough	11
Kali Club - House roasted turkey, bacon, baby arugula, market tomatoes, avocado, basil aioli toasted sourdough	11.5
Lamb Sammy – Grilled leg of lamb, tomato jam, arugula, mint chimichurri, brioche bun	13.5
Fig & Pig Panini - Black Forest ham, Molinari mortadella, fig jam, baby arugula, fontina, pressed ciabatta	11
Chicken Panini – Grilled chicken, wild baby arugula, olive salsa verde, buffalo mozzarella, pressed ciabatta	12
Portabello Panini – Grilled portabello, roasted peppers, basil pesto, wild baby arugula, goat cheese, pressed ciabatta	11.5
Tomato Panini - Market tomatoes, Buffalo mozzarella, basil pesto, baby arugula, EVOO, pressed ciabatta	12.5
Mac & Cheese – Fontina, provolone, Parmesan, applewood bacon, cavatappi pasta, toasted breadcrumbs	14.5