



STATE ROOM VEGAN DINNER MENU

Mixed Greens, toasted walnuts, dried cherries, raspberry vinaigrette (GF) 6 / 9

Arugula Salad, pomegranate vinaigrette, candied pecans, roasted butternut squash (GF) 11

Tuscan Bean & Kale Soup (GF) 5 bowl

Roasted Brussels Sprouts, dried cranberries, toasted walnuts, balsamic reduction (GF) 9

Seared Tofu, orange plum sauce, broccolini, crispy rice noodles, stir-fried vegetables (GF) 16

Indian Lentil & Chickpea Ragout, sautéed haricots verts (GF) 15

(GF) = Gluten Friendly or can be made gluten friendly – please talk with your server

A message from our chefs

We are proud to source our ingredients from the following local producers:

MSU Bailey GREENhouse Herbs, Stan Seta's Produce (MI), Breadsmith Bread (Okemos, MI), MSU Student Organic Farm

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

If your party has 8 people or more, we have an automatic 20% service charge.



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