

STATE ROOM VEGAN MENU



Small Plates & Shareables

Lemon tahini roasted cauliflower, toasted almond dukkah, grilled naan bread *(GF without naan)* \$10

Baby carrots, garlic, ginger, sesame seeds, green onion slivers *(GF)* \$10

Charred brussels sprouts, pickled mustard seeds, roasted sweet potatoes *(GF)* \$9

Main Course

Arugula salad, orange sage vinaigrette, roasted butternut squash, turnips, rutabaga, puffed barley *(GF)* \$16

 **Hermann Moser Gelber Muskateller, Niederösterreich, Austria**

Seared tofu, pumpkin pecan vinaigrette, maple pickled raisins, haricot verts, black quinoa basmati rice *(GF)* \$18

 **Chateau Bonnet White, Entre deux Mers, Bordeaux, France**

Wilted swiss chard, baby carrots, asparagus, herb roasted red skin potatoes, fried capers, balsamic reduction *(GF)* \$17

 **Calista Pinot Noir, California**

(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 Green House 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.

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



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