

# THE STATE CLUB RESTAURANT

Lunch served weekdays 11 a.m. – 2 p.m. For reservations, call 919.515.0557

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## SOUP AND SALADS

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Add grilled chicken, grilled steak\*, seared tuna\* or seared salmon\* to any salad for \$6.

Dressings: balsamic vinaigrette, goat cheese ranch, honey poppy seed citronette, buttermilk blue cheese, cucumber yogurt, maple vinaigrette and oil and vinegar.

### CHEF'S SALAD | 9

Slow-roasted turkey breast, smoked ham, hard-boiled eggs, mustard seed cheddar, applewood-smoked bacon, fresh tomato and romaine lettuce.

### CAESAR SALAD | 5

Chopped hearts of romaine, house-made anchovy caesar dressing, garlic parsley croutons, filo-wrapped feta cheese and parmesan tuile.

### GARDEN SALAD | 4

Cucumber, fresh tomato, arcadian harvest spring lettuce and shaved carrots.

### BARLEY AND BUTTERNUT SALAD | 9

Roasted butternut squash cubes and nutmeg-scented barley tossed with baby spinach and dijon vinaigrette. Topped with shaved red onion, dried cranberry and spiced pepitas.

### SPINACH AND ARUGULA SALAD | 7

With marinated artichokes, feta cheese, strawberries, pumpkin seeds, pappardelle peppers, roasted red peppers and sliced olives. Drizzled with a honey poppy seed citronette.

### PEPPERED AHI TUNA SALAD\* | 14.5

Black pepper-crusting tuna steak and white bean salad over spinach and arugula, red onion, pickled carrot, fresh garden herbs, bacon lardons and a sweet dijon vinaigrette.

### BUFFALO CHICKEN SALAD | 9

Crispy buffalo-battered chicken strips over a bed of crisp romaine, applewood-smoked bacon bits, red onions, shredded carrots and celery. Topped with crumbled bleu cheese.

### SOUP DU JOUR | CUP 3 BOWL 5

Chef's daily soup creation.

### SOUP DU JOUR + HALF SANDWICH OR SALAD | 9

Soup du jour paired with your choice half sandwich or salad.

**SANDWICH OPTIONS:** Turkey + brie, local ham + cheddar or pecan chicken salad.

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

This location prepares items that may contain the following: eggs, fish, dairy, soy, gluten, shellfish, tree nuts or peanuts. If you have a food allergy or individual dietary need please ask for a manager or chef to assist you.

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# BURGERS AND SANDWICHES

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Served with your choice of house-cut fries, pasta salad, side salad or vegetable du jour

## **ENGINEER YOUR BURGER\* | 12**

Char-broiled beef with lettuce, tomato, red onion, brioche bun and two toppings of your choice: cheese (cheddar, swiss, brie, goat, gorgonzola, gouda), mushrooms, caramelized onions, peppers, bacon or artichokes.

## **ITALIAN MELT | 10**

Grilled Italian sausage, shredded kale, caramelized onions, sliced provolone and pickled mustard seeds on a hoagie bun.

## **THE CLUB | 12**

Smoked ham, slow-roasted turkey breast, cheddar cheese, swiss cheese, Carolina honey mustard, romaine lettuce, tomato and applewood-smoked bacon.

## **TURKEY WRAP | 11**

Slow-roasted local turkey breast, romaine lettuce, tomato, red onions, fresh avocados and cranberry-ginger spread in a spinach tortilla.

## **SWEET POTATO KALE PANINI | 9.5**

Caramelized sweet potato discs, lemon rubbed kale, sliced buffalo mozzarella, cut rosemary and chili flakes on a ciabatta roll and pressed.

## **PRESSED CUBAN | 10**

Pulled pork, sliced smoked ham, dijon sauce, Swiss cheese, sliced pickle and thinly sliced jalapeno on a pressed bun.

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# ENTRÉES

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## **CHICKEN CURRY POT PIE | 9**

Diced chicken breast mixed with peas, carrots, and garden vegetables. Slow cooked with a bright tumeric curry sauce and topped with garlic naan.

## **JAMBO | 11**

A hybrid of gumbo and jambalaya: shrimp, andouille sausage and chicken in a rich brown sauce with trinity vegetables and white rice. Topped with fried okra.

## **SUSHI BOWL\* | 14**

Seared yellowfin tuna accompanied with jasmine rice, crab salad, pickled ginger and avocado edamame salad.

## **APRICOT SALMON | 13**

Atlantic grilled salmon filet, tangy apricot glaze on a bed of caramelized Brussel sprouts, an apple sauté and vegetable du jour.