

MAKE YOUR RESERVATION TODAY AT  
STATEFAREMD.COM OR 410-788-FARE (3273)



## BREAKFAST ALL DAY:

### CHICKEN AND WAFFLES \$14

chive and gouda waffle served with buttermilk soaked fried chicken, jalapeño raspberry jelly, and maple whipped butter

### BANANAS FOSTER FRENCH TOAST <sup>☞</sup> \$11

thick sliced challah bread soaked and griddled to golden brown, drowning in a sauce of vanilla and dark rum flambéed bananas

### SMOKED SALMON PLATE \$14

smoked salmon, bagel chips, capers, red onion, tomato, hard boiled egg, and garlic lemon herb cream cheese

### "THE STEVE-0" <sup>\*</sup> \$10

2 eggs any style, bacon, maple sausage, and your choice of toast

### AVOCADO ROASTED CORN TOAST <sup>☞</sup> \$12

wheat bread topped with mashed avocado, roasted corn, tomato jam, fried egg, and cotija cheese

### BREAKFAST BURRITO \$12

crumbled sausage and scrambled eggs mixed with fried onions, bell peppers, potatoes, and cheddar cheese, and avocado lime crema in an oversized flour tortilla, topped with fresh pico de gallo

### HUEVOS RANCHEROS <sup>☞</sup> \$12

crispy corn tortilla topped with fried egg, spicy ranchero sauce, crumbled chorizo, and black beans, finished with avocado lime crema

## ENTREES:

### FISH AND CHIPS \$18

flaky fried cod with fries, coleslaw and apple cider tartar sauce

### HERB MARINATED SALMON <sup>\*</sup> \$19

served alongside onion roasted fingerling potatoes and broccolini, with a blueberry balsamic aioli

### TWIN JUMBO LUMP CRAB CAKES \$26

with sautéed broccolini and apple cider tartar sauce

### SHRIMP AND GRITS \$21

sautéed with chorizo, onions, and bell pepper over creamy gouda infused grits, topped with spicy gravy and scallions

### TWIN BLACKENED CHICKEN \$19

topped with lump crab meat in a creamy white wine herb sauce with crispy brussels sprouts

### BUTTERNUT SQUASH RISOTTO <sup>\*</sup> \$16

sautéed mushrooms, cipollini onions, and parsnips with sage and shaved parmesan

### EASTERN SHORE POT PIE \$21

oysters, crab, shrimp, and fresh vegetables in a bacon herb veloute topped with flaky puff pastry

### PUB STEAK <sup>\*</sup> \$19

served alongside gnocchi with bleu cheese, sautéed mushrooms, and red wine demi-glace

### BUFFALO MAC \$16

creamy mac n cheese topped with bacon and crispy buffalo tenders

### OLD SCHOOL TV DINNER \$18

BBQ glazed meatloaf set on mashed peas with crispy potato croquette and rosemary brown butter pears

## APPETIZERS:

### FRIED MOZZARELLA CHEESE CURDS <sup>☞</sup> \$8

served with house marinara

### FRIED CALAMARI \$10

served with house marinara

### CRAB DIP \$12

served with old bay dusted fried pita chips

### STEAMED MUSSELS <sup>\*</sup> \$12

in a white wine broth with sautéed garlic, onions, sundried tomatoes, fresh rosemary, and brown butter

### FRIED CHICKEN WINGS <sup>\*</sup> \$11

pick your sauce: buffalo, old bay, thai chili, cranberry apple bbq, or honey old bay

### CHICKEN FRIED LAMB CHOPS \$13

set on arugula salad, drizzled with spicy gravy

### SHORT RIB POUTINE <sup>\*</sup> \$12

classic poutine with mozzarella curds, aromatic demi glace, and scallions

### CRISPY BRUSSELS SPROUTS <sup>\*</sup> \$10

with roasted onions and prosciutto, drizzled with balsamic glaze

### CRISPY RUEBEN POTATO SKINS <sup>\*</sup> \$9

two potato skins loaded with corned beef, sauerkraut, and swiss, topped with thousand island dressing

### PETITE MOZZARELLA STUFFED MEATBALLS \$10

wrapped in flaky puffed pastry, set on house marinara

### CRISPY FRIED PICKLES <sup>☞</sup> \$8

breaded and fried, served with buttermilk ranch dressing

### BABY BACK RIBS <sup>\*</sup> \$12

smoked, glazed with cranberry apple cider barbeque sauce, served with coleslaw and fried onions

### BACON CHEESY BREAD \$12

freshly baked, smothered in garlic butter, and loaded with bacon, cheddar and parmesan cheese

## SANDWICHES (SERVED WITH FRENCH FRIES):

### BUILD YOUR OWN BURGER <sup>☞</sup>

Starting at \$10. Ask your server about our burger card.

### WAGYU CHILI DOG \$14

footlong topped with chili, cheese, and scallions

### TURKEY BLT \$11

with avocado lime crema, bacon, tomato, and swiss cheese on toasted wheat

### BARBEQUE STACK \$16

thick cut turkey and ham topped with pulled pork, cheddar cheese, slaw, BBQ sauce, and onion straws

### JERK CHICKEN \$14

locally sourced cranberry and orange jelly, avocado, pickled red onion, and fresh arugula on a ciabatta roll

### FRENCH DIP \$14

tender braised beef, roasted onions and poblano peppers, with provolone cheese on a toasted Amoroso roll with au jus on the side

### BULGOLGI CHEESESTEAK \$13

served on an Amoroso roll with sweet soy glaze, scallions, pickled carrots and bell peppers, and provolone cheese.

### CRAB CAKE \$15

on a Kaiser roll with lettuce and tomato

### SHRIMP SALAD \$14

prepared classically with lettuce and tomato on toasted rustic white bread

### CHICKEN SALAD \$10

with Granny Smith apples, pecans, craisins, and celery on toasted wheat bread

### MD CLUB \$19

stacked shrimp salad, broiled crab cake, lettuce, tomato, and bacon on toasted rustic white bread

### SEARED SALMON \$13

with fennel apple slaw and a grilled scallion & lemon aioli on ciabatta

### CUBAN \$14

pulled pork, sliced ham, pickles, brown mustard, and swiss cheese on ciabatta bread, pressed and grilled

### STATE FARE SPICY CHICKEN SANDWICH \$13

breaded and fried, set on ciabatta bread with coleslaw and pickles

### CLASSIC ITALIAN HERO \$15

capicola, salami, and prosciutto with fresh mozzarella cheese, oil and vinegar on an Amoroso roll

### REUBEN SANDWICH \$14

slow roasted corned beef, State Fare sauce, sauerkraut, and melted swiss cheese on Russian rye bread

**MAKE IT A RACHEL** with turkey and coleslaw

## SALADS:

### COBB <sup>\*</sup> \$12

crisp romaine and baby greens tossed with buttermilk ranch dressing, topped with roasted corn, chopped tomato, chopped bacon, hardboiled egg, red onion, avocado, cheddar cheese, and crispy chicken tenders

### GARDEN CAESAR SALAD <sup>☞</sup> \$9

crisp romaine tossed in garlicky Caesar dressing, with tomato, cucumber, red onion, and hardboiled egg, topped with a parmesan crisp

### STATE FARE SALAD \$9

baby greens tossed in lemon Dijon vinaigrette topped with crumbled goat cheese, shaved celery, toasted walnuts, and a red wine cinnamon poached pear

### BOOKMAKER SALAD <sup>\*</sup> \$14

crisp romaine tossed in a parmesan vinaigrette with blackened shrimp, capicola ham, salami, provolone, hardboiled egg, onion, and grape tomatoes

### ADD-ONS:

chicken breast \$4, fried chicken thigh \$4, chicken salad \$5, shrimp \$5, shrimp salad \$6, seared steak \$7, salmon \$7, crab cake \$12

## SOUPS:

### MD CRAB SOUP <sup>\*</sup> \$7

### CRAB AND CORN CHOWDER \$8

### BLACK BEAN AND BEEF CHILI \$7

## SIDES \$4 EACH:

» BRUSSELS SPROUTS

» BROCCOLINI

» COLESLAW

» FRENCH FRIES

<sup>\*</sup> CAN BE PREPARED GLUTEN FREE | <sup>☞</sup> VEGETARIAN OPTION AVAILABLE