

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



BREAKFAST

BENEDICTS: All served with baby arugula salad, blood orange vinaigrette, red onion, sliced strawberry and toasted pecans

CHESAPEAKE \$16

spinach, tomato, lump crab, poached egg, drizzled with Old Bay hollandaise on toasted English muffin

CARNIVORE \$14

sausage patty topped with pork belly, crumbled bacon, poached egg, drizzled with hollandaise on toasted English muffin

CLASSIC \$14

ham, poached egg, drizzled with hollandaise on toasted English muffin

VEGGIE \$12

roasted red pepper, arugula, port mushroom, poached egg, fried green tomato, drizzled with hollandaise on toasted English muffin

HUEVOS RANCHEROS \$12

crispy corn tortilla topped with layers of fried egg, spicy rancheros sauce, crumbled chorizo and black beans, finished with Cotija cheese and an avocado lime crema

"THE LIBERTO" \$12

fried home-style potatoes, crumbled chorizo, fried onions and peppers, topped with 2 eggs any style smothered in sausage gravy

BREAKFAST BURRITO \$12

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

CLASSIC BREAKFAST \$11

2 eggs any style, french toast, and your choice of meat

"THE STEVE-O"* \$10

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

STEAK AND EGGS \$16

seared ribeye steak topped with roasted garlic chive butter, alongside 2 eggs any style and served with fried home-style potatoes

CORNED BEEF HASH \$9

slow-cooked corned beef sautéed with crispy fried potatoes and onions, topped with two over-easy eggs

\$2 extra : REUBEN STYLE topped with sauerkraut and finished with Thousand Island-style sauce

BISCUITS AND GRAVY \$12

homemade buttermilk biscuits topped with creamy black pepper sausage gravy

CHIX AND WAFFLES \$12

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

BANANAS FOSTER FRENCH TOAST \$11

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

HOMEMADE CINNAMON BUNS \$10

flaky layers of dough, cinnamon, sugar, and pecans slathered in vanilla icing and served with fresh fruit

SMOKED SALMON STACK \$14

crispy bagel chips layered with flaked smoked salmon belly, sliced red onion, diced tomato and arugula, drizzled with avocado cream and topped with fried capers

BRIE L T \$10

ciabatta bread stuffed with melted brie, tomato jam, arugula and pickled red onion, served with home-style fried potatoes

RICOTTA TOAST \$8

crispy challah bread smeared in a lemony ricotta spread and topped with strawberry balsamic jam, served with fresh fruit

AVOCADO ROASTED CORN TOAST \$12

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

BREAKFAST CLUB \$11

toasted rustic white bread triple-layered with scrapple, creamy avocado, fried egg, cheddar cheese and bacon

SHRIMP AND GRITS \$21

jumbo prawns set on creamy gouda cheese grits topped with sautéed wild mushrooms, scallions and crumbled bacon, finished in a spicy gravy

SOUPS:

MD CRAB SOUP* \$7

CRAB AND CORN CHOWDER \$8

SIDES : \$4 each

BACON, SAUSAGE, TURKEY SAUSAGE, BREAKFAST POTATOES, FRESH FRUIT, SCRAPPLE, FRENCH FRIES, GRITS

APPETIZERS AND SALADS:

FRIED MOZZARELLA CHEESE CURDS \$8

set on marinara sauce

FRIED CHICKEN WINGS* \$10

pick your sauce- Buffalo, Old Bay, Thai chili, raspberry BBQ, honey Old Bay

CRAB DIP \$12

with Old Bay dusted fried pita chips

CRISPY BRUSSELS SPROUTS* \$8

with roasted onions and prosciutto drizzled with balsamic glaze

COBB* \$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* \$9

crisp romaine, garlicky caesar dressing, Parmesan crisps, tomato, cucumber, red onion, crumbled hard boiled egg

BOOKMAKER SALAD* \$14

crisp romaine in a Parmesan vinaigrette, with blackened shrimp, ham, salami, provolone, hardboiled egg, onion, and grape tomato

SANDWICHES

(SERVED WITH FRENCH FRIES)

FRIED PORK CUTLET \$12

on a cornmeal dusted Kaiser with baby arugula, pickled onions and garlic aioli

BULGOGI CHEESESTEAK \$13

on an Amoroso Italian roll with sweet soy glaze, scallions, pickled carrots and bell pepper, with provolone cheese

CRAB CAKE \$15

on a Kaiser roll with lettuce, tomato

SHRIMP SALAD \$14

prepared classically with lettuce and tomato on toasted rustic white bread

MD CLUB \$18

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

CHICKEN SALAD \$10

with granny smith apples, pecans, raisins, and celery on toasted wheat bread

SEARED SALMON \$13

with baby arugula, blood orange vinaigrette, sliced avocado, and tomato jam on ciabatta

TURKEY BLT ON WHEAT \$11

with avocado cream, bacon, Swiss cheese and fried green tomato

*CAN BE PREPARED GLUTEN FREE