

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



## SALADS:

### 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

### FISHERMAN COBB \$14

crisp romaine and baby greens tossed in old bay ranch topped with shrimp, and fried oysters grape tomato, onion, bacon, avocado, and roasted corn

### GARDEN CAESAR SALAD\* \$9

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

### AUTUMN SALAD\* \$12

baby greens, blackberry vinaigrette, goat cheese crumbles, craisins, chopped bacon, and duck confit

### BOOKMAKER SALAD\* \$14

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

### ADD-ONS:

chicken breast \$4, fried chicken thigh \$4, chicken salad \$5, duck confit \$5, fried oysters \$5 shrimp \$5, shrimp salad \$6, ribeye steak \$7, salmon \$7, crab cake \$8

## SOUPS:

### MD CRAB SOUP\* \$7

### CRAB AND CORN CHOWDER \$8

## BREAKFAST ALL DAY:

### CHICKEN AND WAFFLES \$12

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

### BANANA FOSTER FRENCH TOAST \$11

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

### SMOKED SALMON STACK \$12

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

### "THE STEVE-0"\* \$10

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

### AVOCADO ROASTED CORN TOAST \$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, peppers, and potatoes, and cheddar cheese in an oversized flour tortilla topped with fresh pico de gallo and avocado cream

### BRIE LT \$10

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

## APPETIZERS:

### FRIED MOZZARELLA CHEESE CURDS \$8

set on marinara sauce

### GRANNY SMITH APPLE STACK\* \$9

sliced apple drizzled with blood orange vinaigrette and topped with blue cheese crumbles, toasted pecans, and scallions

### FRIED CALAMARI \$10

dusted with corn meal served with house made marinara

### FRIED OYSTERS ROCKEFELLER STYLE \$12

set on creamy spinach and crispy bacon then topped with lemon hollandaise

### BAKED GUMBO STUFFED OYSTERS \$12

with celery, onion, and bell pepper in a dark New Orleans style sauce

## SANDWICHES (SERVED WITH FRENCH FRIES):

### BUILD YOUR OWN BURGER

ask your server about our build your own burger card

### FRIED PORK CUTLET \$12

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

### BULGOGI CHEESESTEAK \$13

on amarosso roll with sweet soy glaze, scallions, pickled carrot and bell pepper, and provolone cheese

### FRENCH DIP \$14

Tender braised beef, roasted onions, roasted poblano peppers, and provolone cheese on toasted amarosso roll with au jus on the side

### FRIED CHICKEN THIGHS \$10

tossed in raspberry bbq sauce on ciabatta bread with coleslaw and pickles

### FRIED GREEN TOMATO BLT \$10

stacked with bacon, tomato jam, baby arugula, and pimento cheese spread

### CHARCUTERIE AND CHEESE PLATE\* \$18

with chef's accoutrements

### CRAB DIP \$12

with old bay dusted fried pita chips

### STEAMED MUSSELS\* \$12

in roasted poblano pepper, garlic, beer broth with toasted crostini

### PORK WINGS IN RASPBERRY BBQ SAUCE\* \$12

served with coleslaw

### PETITE MOZZARELLA STUFFED MEATBALLS \$10

wrapped in flaky puffed pastry set on house-made marinara sauce

### CRAB CAKE \$15

on Kaiser roll with lettuce and tomato

### TURKEY BLT ON WHEAT \$11

with avocado cream, bacon, swiss cheese, and fried green 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

### RETRIEVER DOG \$14

footlong, Wagyu hotdog topped with crab dip, celery seed, and crushed old bay chips

### CRAB ROLL \$15

buttered split top bun filled with lemon chive crab salad

### FRIED OYSTER PO BOY \$13

with shredded lettuce, pickles, and old bay mayo

### FRIED CHICKEN WINGS\* \$10

pick your sauce- buffalo, Old Bay, thai chili, raspberry BBQ, honey Old Bay

### CHICKEN FRIED LAMB CHOPS \$13

set on arugula salad drizzled with black pepper gravy

### BEEF SHORT RIB POUTINE\* \$12

over fries with red wine demi glace and melted cheese curds

### CRISPY BRUSSELS SPROUTS\* \$8

with roasted onions and prosciutto drizzled with balsamic glaze

### REUBEN FILLED CRISPY POTATO SKINS\* \$9

topped with corned beef, sauerkraut, swiss cheese and 1000 island sauce

### MD CLUB \$18

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

### SEARED SALMON \$13

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

### CUBAN \$14

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

### TURDUCKEN \$15

sliced turkey, fried chicken thigh, and duck confit with pickles, lettuce, and cranberry jalapeno jam on ciabatta bread

### ITALIAN PORK \$12

braised and topped with sharp provolone, braised greens, roasted poblano peppers on amarosso roll

## ENTREES:

### FISH AND CHIPS FLAKY FRIED COD \$18

with French fries, coleslaw and an apple cider tartar sauce

### SEARED SALMON AND CREAMED SPINACH \$20

wrapped in flaky puff pastry and baked till golden brown served with blood orange dressed mesclun salad

### ROASTED ROCKFISH \$24

seared and set on roasted Brussels sprouts and mushrooms then drizzled with hollandaise sauce

### TWIN JUMBO LUMP CRAB CAKES \$26

with sautéed broccolini and roasted corn salsa

### SHRIMP AND CREAMY GOUDA CHEESE GRITS \$21

topped with sautéed wild mushrooms, scallions, and crumbled bacon finished in a spicy gravy

### 12 OZ RIBEYE STEAK FRITES\* \$25

with black peppercorn demi glace and sautéed broccolini

### BRAISED SHORT RIBS\* \$24

set on crème fraiche mashed potatoes with sautéed broccolini and red wine demi glace

### TWIN BLACKENED CHICKEN \$19

topped with lump crab meat in a creamy white wine herb sauce over roasted Brussels sprouts

### ROASTED CHIX BREAST CARBONARA OVER PAPPARDELLE PASTA \$16

with crispy bacon and spinach in a roasted red pepper cream sauce topped with a fried egg

### ROASTED SPAGHETTI SQUASH\* \$15

sautéed with wild mushrooms, baby spinach, grape tomatoes, and fresh basil

## SIDES \$4 EACH:

BRUSSELS SPROUTS, MASHED POTATOES, BROCCOLINI, COLESLAW, FRENCH FRIES

\*CAN BE PREPARED GLUTEN FREE