



CURBSIDE PICK-UP/DELIVERY MENU

APPETIZERS:

FRIED MOZZARELLA CHEESE CURDS^{GF} \$8

served with house marinara

FRIED CALAMARI \$10

served with house marinara

CRAB DIP \$12

served with old bay dusted fried pita chips

FRIED CHICKEN WINGS* \$11

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

SHORT RIB POUTINE* \$12

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

CRISPY BRUSSELS SPROUTS* \$10

with roasted onions and prosciutto, drizzled with balsamic glaze

CRISPY RUEBEN POTATO SKINS* \$9

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

CRISPY FRIED PICKLES^{GF} \$8

breaded and fried, served with buttermilk ranch dressing

SANDWICHES (SERVED WITH FRENCH FRIES):

BUILD YOUR OWN BURGER^{GF}

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

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* \$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*^{GF} \$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* \$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* \$7

CRAB AND CORN CHOWDER \$8

SIDES \$4 EACH:

» BRUSSELS SPROUTS

» COLESLAW

» BROCCOLINI

» FRENCH FRIES

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^{GF} \$11

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

"THE STEVE-0"* \$10

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

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*^{GF} \$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* \$19

served alongside onionroasted 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

BUFFALO MAC \$16

creamy mac n cheese topped with bacon and crispy buffalo tenders

* CAN BE PREPARED GLUTEN FREE
^{GF} VEGETARIAN OPTION AVAILABLE