



STATE FARE

CATONSVILLE, MD

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 [☞] \$11

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

SMOKED SALMON PLATE \$14

smoked salmon, bagel chips, capers, red onion, tomato, hard boiled egg, and everything-seasoned cream cheese

"THE STEVE-O"^{*} \$10

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

SHRIMP AND GRITS \$19

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

BREAKFAST BURRITO \$13

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 black bean pico de gallo

HUEVOS RANCHEROS^{*☞} \$13

crispy corn tortilla topped with fried egg, spicy ranchero sauce, crumbled chorizo, and black bean pico de gallo, finished with avocado lime crema

ENTREES:

BLACKENED BLUE CATFISH^{*} \$18

grilled spring onion aioli, preserved lemon tapenade, corn, and summer squash hash

FISH AND CHIPS \$18

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

TWIN BLACKENED CHICKEN \$19

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

DUCK SALAD^{*} \$19

seared and sliced duck breast served over raw brussel and kale salad tossed in bacon dijon vinaigrette with pomegranate seeds, shaved parmesan, toasted walnuts, and pomegranate gastrique

BUFFALO MAC \$16

creamy mac n cheese topped with bacon and crispy buffalo tenders

TWIN JUMBO LUMP CRAB CAKES \$26

with sautéed asparagus and apple cider tartar sauce

PUB STEAK^{*} \$19

tomato butter, street corn salad, potato croquettes

HERB MARINATED SALMON^{*} \$20

served with fresh fennel and pepper slaw, roasted cauliflower, over romesco sauce

CAULIFLOWER STEAK^{*☞} \$15

steak seasoned, served with roasted tomato butter quinoa and crispy brussels, drizzled with balsamic glaze and salsa verde

APPETIZERS:

PORK POTSTICKERS \$10

served with a ginger soy dipping sauce

FRIED CALAMARI \$10

fried up with banana peppers and served with house marinara and lemon

CRAB DIP \$13

served with old bay dusted fried pita chips

FRIED PICKLES[☞] \$8

breaded and fried, served with buttermilk ranch dressing

FRIED CHICKEN WINGS^{*} \$11

pick your sauce: buffalo, old bay, thai chili, pineapple BBQ, Mambo, or honey old bay

FRIED MOZZARELLA CHEESE CURDS[☞] \$8

served with house marinara

MUSSELS^{*} \$12

in a white wine broth with tomatoes, lime, cilantro, and dried chilis, served with toast points

CHICKEN FRIED LAMB CHOPS \$13

set on arugula salad, drizzled with spicy gravy

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

STRAWBERRY BURRATA "BLT"^{**} \$14

fresh strawberries, burrata cheese, fried prosciutto, and baby arugula drizzled with balsamic glaze and basil oil

SHORT RIB POUTINE^{*} \$12

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

SANDWICHES (SERVED WITH FRENCH FRIES):

BUILD YOUR OWN BURGER[☞]

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

PORCHETTA \$14

pork belly, herb roasted pork, roasted red pepper, baby arugula, salsa verde, and provolone on a ciabatta roll

FRENCH DIP \$14

tender braised beef, roasted onions, crispy onion straws, and poblano peppers, with provolone cheese on a toasted Amoroso roll, served with au jus

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

CLASSIC ITALIAN HERO \$15

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

STATE FARE SPICY CHICKEN SANDWICH \$13

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

RETRIEVER DOG \$16

footlong topped with crab dip, crumbled crab chips, and celery seed

TURKEY BLT \$11

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

BUFFALO CHICKEN WRAP \$14

crispy chicken, lettuce, tomato, blue cheese dressing, cheddar cheese, and onion

CLASSIC PASTRAMI \$14

thin sliced pastrami on toasted rye with brown mustard, raw onions, fried pickles, and swiss cheese

SHRIMP SALAD \$14

prepared classically with lettuce, tomato, and pickles on toasted rustic white bread

THE STATE FARM^{*☞} \$13

everything-seasoned cream cheese spread, avocado, cucumber, portabella mushroom, fresh spinach, sliced tomato, and Swiss cheese on toasted bagel ^{*Add smoked salmon for \$5}

CHICKEN SALAD \$10

with Granny Smith apples, pecans, raisins, 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 and lemon aioli on ciabatta

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^{*} \$13

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

BOOKMAKER SALAD^{*} \$14

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

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

CHEESEBURGER SALAD \$11

crisp romaine, thousand island dressing, onion, tomato, bacon, and pickles topped with a smashed cheeseburger and crispy fries

SEARED AHI TUNA SALAD \$16

carrots, onion, radish, crispy wontons, fresh pear, pomegranate seeds, and soy cured soft egg over mixed greens tossed in a sesame lime vinaigrette

ADD-ONS:

Chicken Breast \$4	Fried Chicken Thigh \$4
Chicken Salad \$5	Shrimp \$5
Shrimp Salad \$6	Seared Steak \$7
Salmon \$7	Duck Breast \$8
Ahi Tuna \$9	Crab Cake \$12

SOUPS:

MD CRAB SOUP^{*} \$7

CRAB AND CORN CHOWDER \$8

SIDES \$5 EACH:

- » BRUSSELS SPROUTS
- » ASPARAGUS
- » COLESLAW
- » FRENCH FRIES

