

STATE FARE

CATONSVILLE, MD

APPETIZERS

PORK POTSTICKERS \$10

served with ginger soy dipping sauce

CALAMARI \$12

breaded and fried with banana peppers and served with homemade marinara and lemon

CRAB DIP \$14

served with Old Bay dusted fried pita chips

FRIED PICKLES[✓] \$8

breaded and fried, served with buttermilk ranch dressing

CHICKEN WINGS* \$12

served with celery and choice of Ranch of Blue Cheese dressing

Pick your sauce: Buffalo, Old Bay, Thai chili, pineapple BBQ, Mambo, or honey Old Bay

MOZZARELLA CHEESE CURDS[✓] \$9

served with homemade marinara

CRISPY BRUSSELS SPROUTS* \$11

cooked with roasted onions and prosciutto, drizzled with balsamic glaze

CRISPY REUBEN POTATO SKINS* \$9

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

SANDWICHES (SERVED WITH FRENCH FRIES)

BUILD YOUR OWN BURGER[✓]

Starting at \$11. Ask your server about our burger card.

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

SHRIMP SALAD \$14

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

FRENCH DIP \$14

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

BULGOLGI CHEESESTEAK \$13

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

CRAB CAKE \$15

served 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

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 \$7

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

SALMON PO BOY \$13

blackened salmon, creole remoulade, lettuce, tomato, shaved red onion, toasted 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 tomato

CHEESEBURGER SALAD \$11

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

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

SOUP OF THE DAY \$7

CRAB AND CORN CHOWDER \$8

SIDES: \$4 EACH

» COLESLAW » BROCCOLINI
» BRUSSELS SPROUTS
» CREAMED SPINACH WITH BACON

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[✓] \$12

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

SMOKED SALMON BAGEL \$12

toasted plain bagel, everything cream cheese, shaved red onion, sliced egg, capers and scallions

"THE STEVE-0"* \$10

two 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 rancho sauce, crumbled chorizo, and black bean pico de gallo, finished with avocado lime crema

ENTREES

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

BUFFALO MAC \$16

creamy mac n cheese topped with bacon and crispy Buffalo tenders

TWIN JUMBO LUMP CRAB CAKES \$28

broiled, steamed broccolini with roasted garlic butter, apple cider tartar sauce

PUB STEAK \$20

dijon herb marinated Flat Iron steak, pan seared, applewood bacon creamed spinach, loaded twice baked potato.

'FIRECRACKER' SALMON * \$21

farm raised salmon, pan seared, spicy balsamic teriyaki glaze, served with shrimp fried cauliflower rice

CAULIFLOWER STEAK*[✓] \$15

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