



STATE FARE

CATONSVILLE, MD

APPETIZERS

CRAB AND CORN CHOWDER \$8

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

BLACKENED TUNA* \$13

cucumber Wasabi sauce, cucumber salad, pickled ginger

FRIED GREEN TOMATOES \$11

buttermilk dill dressing, crumbled feta, applewood bacon, corn, grape tomatoes

MOZZARELLA CHEESE CURDS^g \$9

served with homemade marinara

CHICKEN WINGS* \$14

served with celery and choice of Ranch of Blue Cheese dressing *Pick your sauce:* Buffalo, Old Bay, Habanero Orange, Key Lime Chili, Bourbon BBQ, Pineapple Mambo, Honey Old Bay, Fire Cracker

CRISPY BRUSSELS SPROUTS* \$11

cooked with roasted onions and prosciutto, drizzled with balsamic glaze

SANDWICHES (SERVED WITH A CHOICE OF OLD BAY CHIPS OR FRENCH FRIES)

BUILD YOUR OWN BURGER^g

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

TWISTED TURKEY \$12

Sriracha Ranch, bacon, tomato, melted provolone, avocado puree, pickled cucumbers, on a grilled pretzel bun

THE BEEF \$14

slow roasted and shaved thin, red onion, lettuce, and tomato, swiss cheese, Dijon horseradish remoulade on grilled rye bread

PHILLY STYLE CHEESESTEAK \$14

sautéed onions, peppers, melted white American cheese, and shaved steak on a toasted hoagie roll

STATE FARE SPICY CHICKEN SANDWICH \$13

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

CRAB CAKE \$15

served on a Kaiser roll with lettuce and tomato

MD CLUB \$19

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

CURRIED CHICKEN SALAD \$11

chicken dressed in light curry mayonnaise, craisins, red onion, and celery, shredded lettuce and tomato on a toasted wheat bread

SHRIMP SALAD \$14

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

CRISPY SHRIMP TACOS \$13

corn meal dusted shrimp, Street corn salsa, Cojitia cheese, Hot Cheetos crumble, cilantro puree

BUFFALO CHICKEN WRAP \$14

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

BLACKENED TUNA WRAP \$16

stir fried cauliflower rice, cabbage, carrots, red onions, cucumber wasabi sauce

KEY LIME SALMON \$14

lightly blackened Salmon, key lime chili sauce, lettuce, tomato and red onion, pickled ginger on toasted ciabatta

BBQ VEGGIE SANDWICH \$12

roasted portabella mushroom and eggplant, shaved red onion, melted provolone, banana peppers, toasted Ciabatta, bourbon BBQ

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*^g \$9

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

CHOPPED TUNA SALAD \$14

Cucumber, red onion, grape tomatoes, carrots, radish, wontons, and baby greens in sesame ginger vinaigrette

BOOKMAKER SALAD* \$14

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

STEAK SALAD* \$19

Seared Flat Iron steak, mixed greens, grape tomatoes, cucumbers crumbled feta, roasted red peppers, bourbon horseradish dressing, crispy Tabasco onions

ADD-ONS: Chicken Breast \$4 Shrimp \$5 Chicken Salad \$6
Shrimp Salad \$6 Seared Steak \$9 Salmon \$7 Crab Cake \$12

SIDES: \$4 EACH

» COLESLAW » BRUSSELS SPROUTS » ASPARAGUS
» FRENCH FRIES » STREET CORN SALAD » CAULIFLOWER FRIED RICE

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^g \$12

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

"THE STEVE-0"* \$10

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

CLASSIC BREAKFAST \$11

two eggs any style, French toast, and your choice of meat

SHRIMP AND GRITS \$19

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

HUEVOS RANCHERO BURRITO^g \$13

crumbed pork chorizo, bell peppers, pico de gallo, scrambled eggs, and ranchero sauce, cotija cheese wrapped in a toasted flour tortilla

ENTREES

TWIN BLACKENED CHICKEN \$19

topped with jumbo lump crabmeat in a creamy white wine herb sauce with Meyer lemon garlic butter asparagus

BABY BACK RIBS \$21

dry rubbed and slow roasted, Bourbon BBQ, Cole Slaw, and Mac and Cheese

BUFFALO MAC \$16

creamy mac n cheese topped with bacon and crispy Buffalo tenders

TEQUILA LIME PUB STEAK* \$20

flat iron steak, marinated with garlic and cilantro, served with chili dusted corn, finished with cotija cheese

TWIN JUMBO LUMP CRAB CAKES \$28

Broiled and served with Meyer lemon garlic asparagus and apple cider tartar sauce

'FIRECRACKER' SALMON* \$21

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

VEGETABLE NAPOLEON*^g \$15

roasted eggplant, portabella, red bell peppers, squash, and red onions, marinated in a yuzu citrus vinaigrette, served over stir fried cauliflower rice.



Cocktail Menu

CATONSVILLE TEA \$11

Hennessey, Sprite, Lemon

SKINNY MARGARITA \$11

Altos tequila, fresh lime juice, fresh orange juice, agave nectar

STRAWBERRY BASIL BOTANICAL \$11

Kettle Peach Orange Botanical, soda water, peach puree, basil sprigs, lemon wedges

WATERMELON GIN RICKEY \$11

Nolet Gin, fresh watermelon juice, fresh lime juice, club soda, mint leaves

MOJITO \$10

Captain White, fresh mint leaves, fresh lime juice, white sugar, soda water

DARK AND STORMY \$10

Captain Black, ginger beer, lime

MEZCAL MULE \$11

Union mezcal, ginger beer, lime

KENTUCKY MULE \$11

Bulleit bourbon, ginger beer, lime

MOSCOW MULE \$10

Wheatley vodka, ginger beer, lime

BASIL ROSEMARY OLD FASHIONED \$11

Buffalo trace, rosemary simple syrup, blood orange bitters, basil

BOURBON GINGER LEMONADE \$11

Woodinville Bourbon, lemonade, ginger ale, mint, lemon

PALOMA \$11

Don Julio Blanco Tequila, Grapefruit, Oliver's Blueberry and Lemon Sour, Lime

SMIRNOFF CRUSHES \$8

Orange, Grapefruit, Blueberry, Watermelon, Lime, or Kentucky

SLUSHEES \$12

1792 Bourbon Peach or Wheatley Strawberry Mango