

STATE FARE

CATONSVILLE, MD

APPETIZERS AND SALAD

BASKET OF OLD BAY CHIPS \$5

CRAB AND CORN CHOWDER \$8

roasted corn and a touch of sherry

MOZZARELLA CHEESE CURDS^{vr} \$9

served with homemade marinara sauce

CALAMARI \$12

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

CRAB DIP \$14

with Old Bay dusted fried pita chips

CRISPY BRUSSELS SPROUTS \$11

cooked with roasted onions and prosciutto, drizzled with balsamic glaze

COBB* \$13

crisp romaine and baby greens tossed in buttermilk ranch dressing topped with roasted corn, chopped grape tomatoes, chopped bacon, hardboiled egg, red onion, avocado, cheddar cheese, and crispy chicken tenders

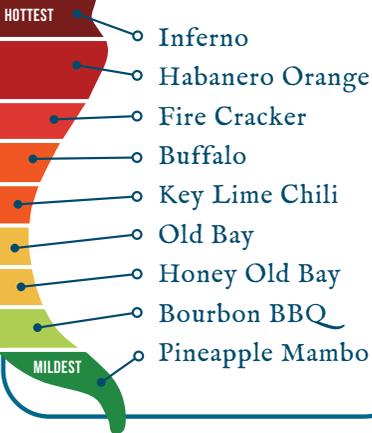
BOOKMAKER SALAD* \$14

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

CHICKEN WINGS* \$13

served with celery and choice of Ranch or Blue Cheese dressing

HEAT INDEX



SIDES : \$4 each

BACON, SAUSAGE, SCRAPPLE, TURKEY SAUSAGE, BREAKFAST POTATOES, FRENCH FRIES, GRITS, FRESH FRUIT

BREAKFAST

BENEDICTS

All served with a side of melon, pineapple, and berries

CHESAPEAKE \$18

spinach, tomato, lump crab, poached egg, drizzled with Old Bay hollandaise on toasted English muffin

CLASSIC \$14

ham, poached egg, drizzled with hollandaise on toasted English muffin

VEGGIE \$12

roasted red pepper, arugula, portabella mushroom, poached egg, fried green tomato, drizzled with hollandaise on toasted English muffin

OMELET

All served with your choice of toast

MD \$18

lump crab, roasted red pepper, arugula, and goat cheese

VEGGIE \$10

spinach, roasted mushrooms, tomato, and provolone

MEATLOVER'S \$13

Capicola ham, bacon, breakfast sausage, and melted cheddar cheese

"THE STEVE-0"* \$10

two eggs any style, bacon, maple sausage, and your choice of toast < French Toast \$2 >

STEAK AND EGGS \$19

seared pub steak with two eggs any style, served with fried home-style potatoes

"THE LIBERTO" \$12

fried home-style potatoes, crumbled chorizo, fried onions and peppers, topped with two eggs any style, smothered in sausage gravy

CHICKEN AND WAFFLES \$14

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

BISCUITS AND GRAVY \$11

homemade buttermilk biscuits topped with creamy black pepper sausage gravy

HUEVOS RANCHERO BURRITO \$13

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

BANANAS FOSTER FRENCH TOAST^{vr} \$12

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

CHICKEN EGG AND CHEESE BISCUIT \$12

crispy fried chicken, one fried egg, and cheddar cheese on a homemade buttermilk biscuit drizzled with hot honey

SHRIMP AND GRITS \$19

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

SANDWICHES

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

MD CLUB \$31

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

SHRIMP SALAD \$15

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

CRAB CAKE \$25

served on a kaiser roll with lettuce and tomato

TWISTED TURKEY \$12

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

THE BEEF \$14

roast beef, red onion, lettuce, tomato, swiss cheese, Dijon horseradish remoulade on grilled rye bread

CURRIED CHICKEN SALAD \$11

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

KEY LIME SALMON \$14

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

ADD-ONS:

Gluten Free Bun \$1 Pretzel Bun \$2



STATE FARE

CATONSVILLE, MD

COCKTAIL MENU

BLOODY MARY \$7

Wheatley Vodka, House Bloody Mary Mix, Horseradish, Old Bay, Celery Seed, Lemon Juice, Salt, Pepper and Worcestershire Sauce

CATONSVILLE TEA \$11

Hennessey, Sprite, lemon

SKINNY MARGARITA \$11

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

BASIL BOTANICAL \$11

Ketel One Peach 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 Rum, fresh mint leaves, fresh lime juice, white sugar, soda water

DARK AND STORMY \$10

Captain Black Rum, 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

RED SANGRIA \$10

Merlot, Black Raspberry Liquor, Brandy, Simple Syrup, Orange Juice, Sprite

WHITE SANGRIA \$10

White Wine, Peach Schnapps, Peach Puree, Splash of Simple Syrup

BASIL ROSEMARY OLD FASHIONED \$11

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

BOURBON GINGER LEMONADE \$11

Woodinville Bourbon, lemonade, ginger beer, mint, lemon

PALOMA \$11

Don Julio Blanco Tequila, grapefruit, blueberry, lemon, lime

KENTUCKY CRUSH \$8

Bulleit Bourbon, Orange Juice, Sprite

SLUSHEES \$12

1792 Bourbon Peach, Wheatley Strawberry Mango or Frosé

SMIRNOFF CRUSHES \$8

ORANGE
GRAPEFRUIT
BLUEBERRY
WATERMELON
KEY LIME
LEMON

COFFEE

IRISH COFFEE \$9

Gracefully Dark Roast Coffee, Jameson, Baileys Irish Cream

JAMESON COLD BREWTINI \$12

Gracefully Nitro Coffee, Jameson Cold Brew, Baileys Irish Cream

COLD BREW NITRO COFFEE \$6

REGULAR COFFEE \$3.50

Gracefully Coffee/Medium Roast

CHAMPAGNE

VEUVE CLIQUOT \$64 /BOTTLE

LAMARCA PROSECCO \$40 /BOTTLE

LA MARCA PROSECCO SPLIT \$10

CHANDON ROSE SPLIT \$10

MIMOSA \$7

Champagne, Triple Sec, Orange Juice

PEACH BELLINI \$7

La Marca Prosecco, Peach Puree

LOOKING FOR A BEER MENU?

SCAN THIS CODE AND TAP "THE BAR"

