



**STATE FARE**  
CATONSVILLE, MD

## SALADS

### CRISPY CHICKEN COBB SALAD\* \$15

romaine, baby greens, buttermilk ranch dressing, roasted corn, chopped tomato, diced bacon, hardboiled egg, red onion, avocado, cheddar cheese

### BOOKMAKER SALAD\* \$15

romaine, Parmesan vinaigrette, blackened shrimp, capicola ham, genoa salami, provolone, hardboiled egg, onion, grape tomatoes

### GARDEN CAESAR SALAD\* \$10

romaine, Caesar dressing, grape tomatoes, cucumbers, red onion, hardboiled egg, parmesan crisp

### BEETS BY CHEF WITH CHICKEN SALAD\* \$15

roasted red beets, baby kale, sunflower seeds, red onion, navel oranges, feta cheese

#### ADD-ONS:

Chicken Breast \$5 Shrimp \$6 Chicken Salad \$6 Shrimp Salad \$8  
Seared Steak \$9 Salmon \$8 Crab Cake \$20

## SANDWICHES

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

### BUILD YOUR OWN BURGER\*

Starting at \$11. See your server for our burger card.

### TWISTED TURKEY \$14

sriracha ranch, bacon, tomato, provolone cheese, smashed avocado, dill pickles, pretzel bun

### THE DIPPER \$14

slow braised beef, crispy Tabasco onions, provolone, cheddar cheese, three onion Au Jus, garlic country white

### PHILLY STYLE CHEESESTEAK \$14

sautéed onions, peppers, melted provolone cheese, shaved steak, toasted hoagie roll

### SPICY CHICKEN SANDWICH \$14

breaded and fried, toasted ciabatta bread, coleslaw, dill pickles

### CLASSIC CHICKEN SALAD \$12

shredded chicken, celery, lettuce, tomato, onion, on wheat bread

### SHRIMP SALAD WRAP \$16

Old Bay remoulade, celery, lettuce, tomato

### CRAB CAKE \$25

toasted split top Kaiser, shredded lettuce, sliced tomato

### MARYLAND CLUB \$31

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

### CRISPY SHRIMP TACOS \$15

black bean salsa, cilantro purée, hot Cheeto crumbles, chipotle lime crema, toasted corn tortillas

### BUFFALO CHICKEN WRAP \$14

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

### THE BIG FISH \$15

crispy fried, sub roll, lettuce, tomato, apple cider tartar

### KEY LIME SALMON \$15

lightly blackened salmon, key lime chili sauce, lettuce, tomato, red onion, toasted ciabatta

### VEGETABLE BURGER\* \$12

black bean burger, whipped avocado, shredded lettuce, tomato, Udi's GF bun, ancho tahini remoulade

### FRIED OYSTER PO BOY \$17

lettuce, pickles, cajun remoulade

#### ADD-ONS:

Gluten Free Bun \$1  
Pretzel Bun \$2

## SIDES: \$4 EACH

» COLESLAW » BRUSSELS SPROUTS » GREEN BEANS  
» OLD BAY CHIPS » BRAISED KALE » TWICE BAKED POTATO

## BREAKFAST ALL DAY

### CHICKEN AND WAFFLES \$14

cheddar waffle, buttermilk fried chicken, bourbon maple drizzle, whipped butter

### BANANAS FOSTER FRENCH TOAST\* \$12

brioche bread, vanilla bourbon flambeed bananas

### "THE STEVE-0"\* \$10

two eggs any style, bacon, breakfast sausage, choice of toast < Add on French Toast: \$2 >

### SHRIMP AND GRITS \$19

pork chorizo, onions, bell peppers, smoked cheddar grits, spicy gravy

### BRAISED BEEF BURRITO \$14

scrambled eggs, roasted tomatoes, sauteed peppers and onions, potatoes, cheddar cheese, toasted tortilla topped with spicy gravy

## ENTREES

### BLACKENED CHICKEN & CRAB \$24

lump crabmeat, white wine and herb cream sauce, crispy Brussels sprouts

### PORKY FIG \$21

braised Berkshire pork shank, port wine and fig reduction, braised kale, white beans, smoked turkey

### BUFFALO MAC \$16

cavatappi noodles, cheddar cheese sauce, applewood smoked bacon, buffalo tenders

### BOURBON STREET MEAT LOAF\* \$18

bourbon demi, Tabasco onions, green beans with rosemary butter, twice baked potato

### TWIN LUMP CRAB CAKES \$38

Old bay and Ritz cracker crumbs, broiled, green beans with rosemary butter, apple cider tartar sauce

### 'FIRECRACKER' SALMON\* \$21

farm raised salmon, spicy balsamic teriyaki glaze, vegetable Lo Mein

### VEGETARIAN "SCALLOPS"\* \$15

pan seared trumpet mushrooms, vegetable stir fry, broccoli, red onion, carrots, sesame ginger vinaigrette

### CAJUN CRUSTED RAINBOW TROUT\* \$19

cornmeal crusted, bell pepper, onion, sauteed shrimp, jalapeno honey glaze, braised kale with smoked turkey

\* ASK HOW TO MAKE IT GLUTEN-FREE  
\* VEGETARIAN OPTION AVAILABLE



# STATE FARE

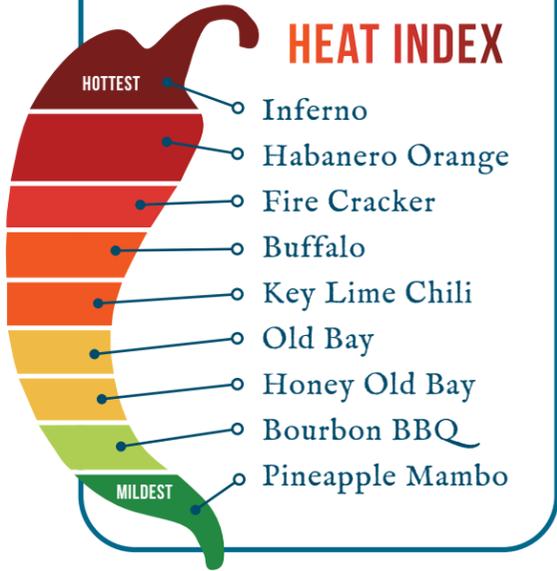
CATONSVILLE, MD

## APPETIZERS

### CHICKEN WINGS\*

\$14

served with celery and choice of Ranch or Blue Cheese dressing



### CRAB AND CORN CHOWDER \$8

roasted corn, Sherry

### CALAMARI \$13

butter milk marinated, Old bay flour, diablo marinara

### BIG STICKS \$11

whole milk mozzarella, panko and parmesan crust, diablo marinara

### FRIED OYSTERS<sup>gr</sup> \$13

Ritz cracker crust, tabasco onions, horseradish sriracha remoulade

### BASKET OF OLD BAY CHIPS \$5

>>ADD: homemade french onion dip \$3

### NASHVILLE HOT FISH \$10

crispy white fish, pickle slaw, hot butter, apple cider tartar

### CRISPY BRUSSELS SPROUTS \$11

roasted onions, prosciutto, balsamic glaze

### BRAISED BEEF POUTINE \$12

French onion gravy, Swiss cheese, braised beef, sidewinder fries

### COWBOY CAVIAR \$10

jalapeno, corn, bacon, cream cheese bites, buttermilk ranch

### CRAB DIP \$15

lump crab, Old Bay pita chips

### BUFFALO SHRIMP \$13

breaded shrimp, buffalo sauce, blue cheese dressing

### DEVILED EGGS \$8

classic mustard filling topped with candied bacon and scallions

## COCKTAIL MENU

### CATONSVILLE TEA \$11

Hennessey, Sprite, lemon

### OLDEST FASHIONED \$10

Bulleit Bourbon, fernet, maple syrup, bitters

### BLACK WALNUT SAZERAC \$13

High West Double Rye, black walnut bitters, absinthe

### BOURBON SIDE CAR \$13

Eagle Rare, Cointreau, lemon

### CINNAMON HOT TODDY \$10

Woodinville Bourbon, honey, cinnamon

### GIN COLLINS \$10

Aviation Gin, rosemary, lemon, honey, pear juice

### MEZCAL MULE \$11

Union Mezcal, ginger beer, lime

### KENTUCKY MULE \$11

Bulleit Bourbon, ginger beer, lime

### MOSCOW MULE \$10

Wheatley Vodka, ginger beer, lime

### HARVEST OLD FASHIONED \$12

Buffalo Trace, maple syrup, bitters, nutmeg

### MANHATTAN \$14

High West American Prairie, Carpana antica, Luxardo cherry, blood orange bitters

### BARDSTOWN WHISKEY SOUR \$12

Elijah Craig Small Batch, maple, fresh lime, lemon juice

### APPLE PEAR MARGARITA \$10

Olmea Altos, apple juice, pear juice, house sour mix

### CLASSIC OLD FASHIONED \$12

Jefferson's Reserve, blood orange bitters, simple syrup

### SMIRNOFF CRUSHES \$8

ORANGE  
GRAPEFRUIT  
BLUEBERRY

### SMOKEY CRUSH \$11

Union Mezcal, Aperol, fresh lemon and lime juice

### SLUSHEES \$12

1792 Bourbon Peach, Wheatley Strawberry Mango

## DESSERTS \$8

### APPLE CAKE

maple cider glaze, creme anglaise, ginger apple compote, pecan brittle

### BREAD PUDDING

cinnamon vanilla custard soaked brioche, bourbon caramel

### GUINNESS BROWNIE

caramel cornflake crunch, toasted marshmallow fluff

### BOURBON GLAZED CHERRY COBBLER

vanilla ice cream, brown butter coconut oatmeal crumble