

# STATE FARE

CATONSVILLE, MD

## APPETIZERS AND SALADS

### BASKET OF OLD BAY CHIPS \$5

< add homemade french onion dip \$3 >

### CRAB AND CORN CHOWDER \$8

roasted corn and a touch of sherry

### BIG STIXS \$11

whole milk mozzarella, panko and parmesan crusted, diablo marinara

### CALAMARI \$13

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

### CRAB DIP\* \$15

served with Old Bay dusted pita chips

### DEVILED EGGS \$8

classic mustard filling topped with candied bacon and scallions

### CRISPY BRUSSELS SPROUTS \$11

cooked with roasted onions and prosciutto, drizzled with balsamic glaze

### COBB\* \$15

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

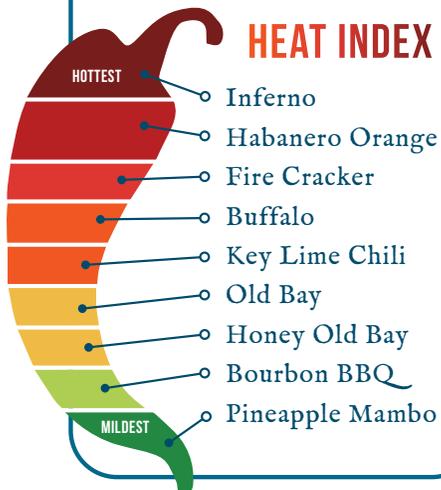
### BOOKMAKER SALAD\* \$15

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

### CHICKEN WINGS\* \$14

served with celery and choice of Ranch or Blue Cheese dressing

### HEAT INDEX



- Inferno
- Habanero Orange
- Fire Cracker
- Buffalo
- Key Lime Chili
- Old Bay
- Honey Old Bay
- Bourbon BBQ
- Pineapple Mambo

## BREAKFAST

Served with a simple salad of baby greens, lemon Dijon vinaigrette, parmesan cheese, and red onion

### CHESAPEAKE BENEDICT \$18

spinach, tomato, lump crab meat, poached eggs, drizzled with Old Bay hollandaise on a toasted English muffin

### CLASSIC BENEDICT \$14

capicola ham, poached eggs, hollandaise sauce, on a toasted English muffin

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

Two eggs any style, bacon and sausage, and your choice of toast

< substitute French Toast \$2 >

### CHICKEN FRIED STEAK AND EGGS \$16

chicken fried steak, smothered in spicy gravy, eggs over medium, breakfast potatoes

### "THE LIBERTO" \$12

breakfast potatoes, onions, bell peppers, pork chorizo, topped with cheddar scrambled eggs and smothered with spicy gravy

### CHICKEN EGG AND CHEESE BISCUIT \$13

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

### NASHVILLE HOT FISH AND GRITS \$13

crispy white fish, smoked cheddar grits, dill pickles, and scallions

### BANANAS FOSTER FRENCH TOAST<sup>✓</sup> \$12

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

### CHICKEN AND WAFFLES \$14

cheddar waffle, served with buttermilk fried chicken, bourbon honey drizzle, and maple whipped butter

### SHRIMP AND GRITS \$19

sautéed with pork chorizo, onions, bell peppers over creamy cheddar grits, topped with spicy gravy and scallions

### BRAISED BEEF BURRITO \$14

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

### SMOKED SALMON AVOCADO TOAST \$13

Norwegian salmon, wheat toast, whipped avocado, roasted tomato, feta cheese, and a sunny side up egg

### MORNING TACOS \$15

scrambled eggs, crumbled bacon, cheddar cheese, pico de gallo, ranchero sauce, and whipped avocado in roasted corn tortillas

### VEGGIE OMELET\* \$10

spinach, roasted tomato, and feta cheese

## SANDWICHES

Served with a choice of Old Bay chips or French Fries

### MARYLAND CLUB \$31

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

### SHRIMP SALAD\* \$15

toasted split top Kaiser, shredded lettuce, sliced tomato

### CRAB CAKE \$25

served on a kaiser roll with lettuce and tomato

### TWISTED TURKEY \$14

Sriracha ranch, bacon, tomato, provolone cheese, smashed avocado, dill pickles, on a grilled pretzel bun

### THE DAY AFTER BURGER\* \$15

toasted Pretzel bun, Angus burger, cheddar cheese, roasted tomato, bacon, chipotle remoulade

### CLASSIC CHICKEN SALAD\* \$12

shredded chicken, red onion, celery, shredded lettuce, and tomato, on toasted wheat bread

### KEY LIME SALMON\* \$15

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

### ADD-ONS:

Gluten Free Bun \$2 Pretzel Bun \$2

## SIDES : \$4 each

BACON / SAUSAGE / SCRAPPLE / BREAKFAST POTATOES  
FRENCH FRIES / GRITS



# STATE FARE

CATONSVILLE, MD

## COCKTAIL MENU

### CATONSVILLE TEA \$11

Hennessy, Sprite, lemon

### OLDEST FASHION \$10

Bulleit Bourbon, Fernet-Branca, 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

### HARVEST OLD FASHIONED \$12

Buffalo Trace, maple syrup, bitters, nutmeg

### MEZCAL MULE \$11

Union Mezcal, ginger beer, lime

### KENTUCKY MULE \$11

Bulleit Bourbon, ginger beer, lime

### MOSCOW MULE \$10

Wheatley Vodka, ginger beer, lime

### MANHATTAN \$14

American Prairie, Carpano Antica, Luxardo cherry, blood orange bitters

### BARDSTOWN WHISKEY SOUR \$12

Elijah Craig, maple, fresh lime and lemon juice

### APPLE PEAR MARGARITA \$10

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

### CLASSIC OLD FASHIONED \$12

Elijah Craig, blood orange bitters, simple syrup

### SMOKEY CRUSH \$11

Union Mezcal, Aperol, fresh lemon and lime juice

### SLUSHEES \$12

1792 Bourbon Peach, Wheatley Strawberry Mango



### SMIRNOFF CRUSHES \$8

ORANGE  
GRAPEFRUIT  
BLUEBERRY

## BLOODIES

all boodies are made with house bloody mary mix, horseradish, Old Bay, celery seed, lemon juice, salt, pepper and worcestershire sauce

### BLOODY MARY \$10

Wheatley Vodka

### BACON MARY \$10

Bakon Vodka, garnished with candied bacon

### SPICEY BLOODY \$10

St. Georges' Chile Vodka, garnished with grilled jalapeño pepper

### BAY MARY \$11

Wheatley Vodka, clam juice, garnished with shrimp

### BLOODY MARIA \$11

Altos Olmea Tequila, garnished with lime

### MIMOSAS \$8

### TIFFANY

champagne, lemonade, blue curacao, sugar rim, garnished with lemon wedge

### BLUEBERRY

champagne, lemon juice, blueberry simple syrup, garnished with blueberries

### STRAWBERRY

champagne, strawberry purée, Smirnoff Strawberry Vodka, OJ

### RUBY RED

champagne, grapefruit juice, Smirnoff Grapefruit Vodka

### TROPICAL

champagne, pineapple, OJ, coconut rum, splash of grenadine

### PEACH BELLINI

champagne, peach purée

LOOKING FOR A  
BEER MENU?

SCAN THIS CODE AND TAP  
"THE BAR"



### VEUVE CLICQUOT \$16/GLASS

### LA MARCA PROSECCO SPLIT \$10

### CHANDON ROSE SPLIT \$10

### SEASONAL SANGRIA \$9

red or white