



SALADS

CRISPY CHICKEN COBB SALAD \$15

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

BOOKMAKER SALAD* \$15

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

CAESAR SALAD [☞] \$10

romaine, parmesan cheese, hard boiled egg, croutons, Caesar dressing

CHEESEBURGER SALAD \$15

romaine, smash burger, American cheese, pickles, onions, tomatoes, bacon, French fries, 1000 island dressing

GREEK SALAD [☞] \$13

romaine, baby greens, cucumber, onion, tomato, kalamata olives, feta cheese, crispy pita chips, pepperoncini vinaigrette

ADD-ONS:

Chicken Breast* \$5 Chicken Tenders* \$5 Shrimp* \$6 Chicken Salad* \$6
Shrimp Salad* \$8 Salmon* \$10 Crab Cake \$16

SANDWICHES

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

TWISTED TURKEY \$14

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

CHICKEN GYRO \$13

warm pita, sliced chicken, romaine, cucumber, tomato, onion, pepperoncini vinaigrette, feta

ITALIAN CHEESESTEAK \$14

shaved ribeye, fried mozzarella sticks, banana peppers, sautéed onions, marinara

SPICY CHICKEN SANDWICH \$14

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

FIRECRACKER SALMON \$15

lightly blackened salmon, firecracker sauce, lettuce, tomato, red onion, toasted ciabatta

SHRIMP SALAD WRAP \$16

Old Bay mayo, celery, lettuce, tomato

CRAB CAKE \$22

toasted split top Kaiser, shredded lettuce, sliced tomato

MARYLAND CLUB \$29

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

PASTRAMI \$16

thin sliced pastrami, toasted marble rye, brown mustard spread, coleslaw, swiss cheese, pickles

BUFFALO CHICKEN WRAP \$14

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

MAHI REUBEN \$16

seared mahi, sauerkraut, swiss cheese, 1000 island dressing, toasted marble rye

MUFFALETA \$14

cappicola, salami, prosciutto, provolone cheese, fresh mozzarella, olive spread, toasted ciabatta

MEATLOVER STROMBOLI \$13

meatballs, pepperoni, bacon, provolone cheese wrapped in pizza dough and set on marinara sauce

SHAVED PORK SANDWICH \$13

slow roasted and shaved, arugula, pickled onions, lemon basil vinaigrette, toasted ciabatta

SOUTHWEST CHICKEN SALAD WRAP \$13

chicken breast, black beans, corn, cilantro, chipotle mayo, tomato

LOADED VEGGIE HUMMUS [☞] \$13

toasted wheat, avocado, tomato, cucumber, pickled onion, arugula, provolone

ADD-ONS:

Gluten-free Bun \$2
Pretzel Bun \$2

BREAKFAST ALL DAY

CHICKEN AND WAFFLES \$14

cheddar waffle, buttermilk fried chicken, jalapeño raspberry sauce, whipped butter

BANANAS FOSTER FRENCH TOAST [☞] \$12

brioche bread, vanilla bourbon flambéed bananas

“THE STEVE-0” \$10

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

CHICKEN FRIED STEAK \$16

smothered in spicy gravy, breakfast potatoes, over easy eggs

BREAKFAST BURRITO \$14

scrambled eggs, cheddar cheese, potatoes, bacon, sausage, onions, peppers

BUILD YOUR OWN BURGER

Starting at \$12. See your server for our burger card.

ENTREES

SHRIMP AND GRITS \$19

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

BLACKENED CHICKEN & CRAB \$24

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

BUFFALO MAC \$16

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

BBQ BEEF BRISKET \$19

cornmeal waffle, raspberry BBQ sauce, coleslaw

TWIN LUMP CRAB CAKES \$34

Old Bay and Ritz cracker crumbs, broiled, green beans with rosemary butter, apple cider tartar sauce < single crab cake: \$22 >

JERK SALMON RASTA PASTA \$22

jerk seasoned salmon, cavatappi noodles, jerk coconut cream sauce, sautéed peppers and onions

SIDES: \$4 EACH

FRIES » OLD BAY CHIPS » COLESLAW » GREEN BEANS

SIDES: \$6 EACH

SWEET POTATO FRIES » BRUSSELS SPROUTS
ASPARAGUS » CAESAR SALAD » GARDEN SALAD



STATE FARE

CATONSVILLE, MD

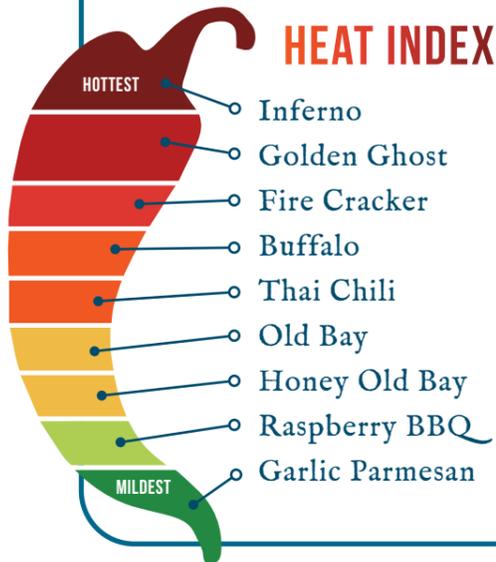
APPETIZERS

CHICKEN WINGS

\$14

served with celery and choice of Ranch or Blue Cheese dressing

HEAT INDEX



CRAB AND CORN CHOWDER \$9

roasted corn, Sherry

CALAMARI \$13

buttermilk marinated, Old Bay flour, marinara, banana peppers

BIG STICKS* \$11

panko parmesan crusted mozzarella, marinara

PAN STEAMED MUSSELS \$12

roasted garlic white wine butter sauce, roasted tomatoes, scallions, crostini

BASKET OF OLD BAY CHIPS* \$5

< add homemade burnt end brisket dip \$3 >

SLOPPY JOE EGGROLL \$10

rolled with white cheddar cheese, pickled veggies

CRISPY BRUSSELS SPROUTS \$12

roasted onions, prosciutto, balsamic glaze

AEGEAN HUMMUS PLATTER* \$11

feta cheese dip, lemon garlic hummus, celery, pita

CRAB DIP \$15

lump crab, Old Bay pita chips, celery sticks

BUFFALO SHRIMP \$14

breaded shrimp, buffalo sauce, blue cheese dressing

DEVILED EGGS* \$8

classic mustard filling topped with candied bacon and scallions

SRIRACHA EDAMAME* \$9

steamed then pan seared, house made sriracha salt

COCKTAIL MENU

CLASSIC MINT JULEP \$11

Old Forester, fresh mint, sugar, over crushed ice
< make it blackberry or mixed berry \$2 >

CLASSIC OLD FASHIONED \$12

Bulleit Rye, blood orange bitters, sugar, Luxardo cherries, orange zest

ITALIAN GREYHOUND \$11

Aviation Gin, Campari Liqueur, grapefruit juice, mint simple syrup

CATONSVILLE TEA \$11

Hennessy, Sprite, lemon

RANCH WATER \$10

Don Julio Blanco, lime juice, soda water

BOURBON LEMONADE \$9

Buffalo Trace Bourbon, lemonade

EL GUAPO \$10

Almecca Altos blanco tequila, fresh lime juice, simple syrup

< make it premium with Grand Marnier \$4 >
< Add a flavor: \$1 >
strawberry, jalapeño, blackberry, blueberry

MIXED BERRY COSMO \$10

Wheatley vodka, fresh lime juice, cranberry, mixed berry simple syrup

1907 \$10

Noah's Mill Bourbon, Grand Marnier, blood orange bitters, orange zest

PEACH BOURBON SOUR \$12

Woodinville Bourbon, peach syrup, lemon juice

WATERMELON BOURBON

COOLER \$14

Elijah Craig Bourbon, watermelon juice, lemon, basil simple syrup

THE BEES-KNEES \$10

Nolet's Gin, fresh lemon juice, honey syrup

BEAUMONT MANHATTAN \$14

Rowan's Creek Bourbon, Carpano Antica sweet vermouth, blood orange bitters, Luxardo cherry juice

SLUSHEES \$12

Benchmark Bourbon Peach or Wheatley Strawberry Mango

SMIRNOFF CRUSHES \$8

ORANGE
GRAPEFRUIT
BLUEBERRY
WATERMELON
STRAWBERRY LEMONADE
KEYLIME



MIMOSAS \$8

Tiffany, Blueberry, Strawberry, Ruby Red, Tropical, Peach Bellini

LOOKING FOR A BEER MENU?

SCAN AND TAP
"THE BAR"



DESSERTS \$8

CARROT CAKE BREAD PUDDING

pineapple, pecan, white chocolate cream cheese, salted honey caramel

PRETZEL BLONDIE

crushed pretzels, pecans, brown sugar mascarpone

MIXED BERRY COBBLER

lemon biscuit, coconut crumble, vanilla whipped cream

SAMOA CANNOLI

chocolate chip filling, chocolate coconut dipped, bourbon caramel

FRIENDLY SUNDAE

vanilla ice cream, Oreo cookie crumbles, vanilla whipped cream, chocolate dipped cone