

STATE FARE

CATONSVILLE, MD

APPETIZERS

BASKET OF OLD BAY CHIPS[✓] \$5

< add homemade burnt end brisket dip \$3 >

CRAB AND CORN CHOWDER \$9

roasted corn and a touch of sherry

BIG STIXS \$11

panko parmesan crusted mozzarella, marinara

CRAB DIP \$15

served with Old Bay dusted pita chips, celery sticks

DEVILED EGGS* \$8

classic mustard filling topped with candied bacon and scallions

CRISPY BRUSSELS SPROUTS \$12

cooked with roasted onions and prosciutto, drizzled with balsamic glaze

SRI RACHA EDAMAME*[✓] \$9

steamed then pan seared, house made sriracha salt

MONKEY BREAD[✓] \$10

cinnamon brown sugar crust, powdered sugar

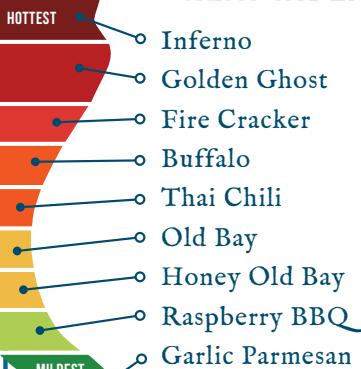
YOGURT PARFAIT[✓] \$9

Greek yogurt, fresh berries, granola, honey drizzle

CHICKEN WINGS \$14

served with celery and choice of Ranch or Blue Cheese dressing

HEAT INDEX



SIDES: \$4 each

BACON / SAUSAGE / SCRAPPLE / BREAKFAST POTATOES / FRENCH FRIES / Grits / BISCUIT WITH JELLY / COLESLAW

SIDES: \$6 each

SWEET POTATO FRIES / BRUSSELS SPROUTS / ASPARAGUS / SIDE CAESAR SALAD / SIDE GARDEN SALAD

BREAKFAST

Served with seasonal mixed fruit salad

CLASSIC BENEDICT \$14

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

CHESAPEAKE BENEDICT \$18

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

VEGGIE OMELET*[✓] \$10

spinach, roasted red pepper, feta cheese

"BISCUITS" AND SAUSAGE GRAVY \$10

puff pastry, pork sausage gravy, over easy eggs, scallions

AVOCADO TOAST[✓] \$12

toasted wheat bread, whipped avocado, over easy egg, everything bagel seasoning

CHICKEN AND WAFFLES \$14

cheddar waffle, served with buttermilk fried chicken, jalapeño raspberry sauce, and maple whipped butter

DONUT SAMMY \$12

split glazed donut, over easy egg, pork sausage, American cheese, breakfast potatoes

CHICKEN EGG AND CHEESE BISCUIT \$13

crispy fried chicken, fried egg, cheddar cheese, homemade buttermilk biscuit, hot honey, breakfast potatoes

BREAKFAST BURRITO \$14

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

LUNCH

Served with a choice of Old Bay chips or French Fries

MARYLAND CLUB \$29

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

SHRIMP SALAD WRAP \$16

Old Bay remoulade, celery, lettuce, tomato

PASTRAMI \$16

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

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 red pepper, bacon, fried egg, brown mustard aioli

FIRECRACKER SALMON \$15

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

SOUTHWEST CHICKEN SALAD WRAP \$13

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

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

SHRIMP AND GRITS \$19

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

ADD-ONS:

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

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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

Almeca 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

VEUVE CLICQUOT \$16/GLASS

LA MARCA PROSECCO SPLIT \$10

CHANDON ROSÉ SPLIT \$10

SEASONAL SANGRIA \$9

red or white

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

SLUSHIES \$12

Benchmark Bourbon Peach or Wheatley Strawberry Mango

SMIRNOFF CRUSHES \$8

ORANGE

GRAPEFRUIT

BLUEBERRY

WATERMELON

STRAWBERRY LEMONADE

KEYLIME

BLOODIES

all bloodies 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

SPICY BLOODY \$10

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

BLOODY MARIA \$11

Altos Olmeca Tequila, garnished with lime

MIMOSAS \$8

TIFFANY

champagne, lemonade, blue curaçao, 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 AND TAP "THE BAR"

