

STATE FARE

CATONSVILLE, MD

APPETIZERS

THE ELVIS^{vr} \$8

griddled banana bread topped with hot honey butter and toasted peanuts

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

DEVEILED 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

BREAKFAST POUTINE \$10

crispy fries, sausage gravy, crispy bacon, over easy egg

MONKEY BREAD^{vr} \$10

cinnamon brown sugar crust, powdered sugar

MEDITERRANEAN MEATBALLS \$11

harissa tomato sauce, herb feta cheese, pita chips

CHICKEN WINGS

\$14

served with celery and choice of Ranch or Blue Cheese dressing

HEAT INDEX

-
- Inferno
 - Golden Ghost
 - Buffalo
 - Fire Cracker
 - Thai Chili
 - Old Bay
 - Honey Old Bay
 - Bourbon BBQ
 - Garlic Parmesan

SIDES: \$4 each

BACON / SAUSAGE / SCRAPPLE / GRITS
BREAKFAST POTATOES / FRENCH FRIES
BISCUIT WITH GRAVY / COLESLAW
BAGEL WITH CREAM CHEESE

SIDES: \$6 each

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

BREAKFAST

Served with breakfast potatoes

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

SMOKED SALMON BENEDICT \$14

english muffin, pastrami smoked salmon, poached egg, hollandaise

SMOKED SALMON EVERYTHING BAGEL SANDWICH \$14

cream cheese, onion, capers, arugula, tomato, pastrami smoked salmon

VEGGIE OMELET^{vr} \$10

spinach, roasted red pepper, feta cheese

TWIN CHICKEN EGG AND CHEESE BISCUIT \$13

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

CINNAMON BUN PANCAKE \$14

cinnamon sugar swirl, vanilla icing, toasted pecans, choice of meat

BREAKFAST BURRITO \$14

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

FRIED RICE BREAKFAST BOWL \$13

crispy jasmine rice, crumbled bacon, scallions, scrambled eggs, finished with sriracha drizzle

BREAKFAST QUESADILLA \$13

scrambled eggs, bacon, pork chorizo, sauteed onions and peppers, pico de gallo, sour cream drizzle

"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, spicy gravy, scrambled eggs, breakfast potatoes

"THE LIBERTO" \$13

breakfast potatoes, onions, bell peppers, topped with cheddar scrambled eggs and smothered with sausage gravy

STUFFED FRENCH TOAST^{vr} \$13

strawberry cream cheese, fresh berries, berry coulis

CHICKEN AND WAFFLES \$14

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

LUNCH

MARYLAND CLUB \$29

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

SHRIMP SALAD WRAP \$16

Old Bay remoulade, celery, lettuce, tomato, choice of side

TWISTED TURKEY \$14

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

FRIED FISH SANDWICH \$14

beer battered, apple cider tartar sauce, lettuce, brioche, choice of side

SALMON ROCKEFELLER \$16

creamed spinach, roasted red pepper, crispy bacon, brioche bun, choice of side

CHICKEN SALAD \$13

traditional style chicken salad, wheat bread, shredded lettuce, tomato, choice of side

TURKEY CLUB \$15

cranberry mayo, triple stacked, toasted white bread, swiss, cheddar, shredded lettuce, tomato, crispy bacon, choice of side

SHRIMP AND GRITS \$19

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

KALE AND APPLE SALAD^{vr} \$13

granny smith apples, blue cheese crumble, candied walnuts, champagne vinaigrette, raisins

CAESAR SALAD^{vr} \$10

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

ADD-ONS:

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



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COCKTAIL MENU

SPICED PEAR COLLINS \$11

Aviation Gin, St. George Spiced Pear, honey simple syrup, rosemary

CLASSIC OLD FASHIONED \$10

Bulleit Rye, blood orange bitters, simple syrup

HARVEST OLD FASHIONED \$13

Noah's Mill Bourbon, maple syrup, bitters, nutmeg

CATONSVILLE TEA \$12

Hennessy, Sprite, lemon

BLACK WALNUT OLD FASHIONED \$13

Michter's bourbon, black walnut bitters, simple syrup

CINNAMON HOT TODDY \$10

Buffalo Trace Bourbon, honey, cinnamon stick



MULES \$9

KENTUCKY

Woodinville Bourbon, ginger beer, lime

MOSCOW

Wheatley's Vodka, ginger beer, lime

MEXICO

Don Julio Blanco, ginger beer, lime

BUBBLES

VEUVE CLICQUOT \$16/GLASS

LA MARCA PROSECCO SPLIT \$10



EL GUAPO \$10

Almea Altos blanco tequila, fresh lime juice, agave nectar

< make it premium with Grand Marnier \$4 >

< Add a flavor: \$1 >

strawberry, jalapeño, blueberry

APPLE PEAR MARGARITA \$11

Olmea Altos Blanco, apple, pear, lemon, lime

1907 \$10

Elijah Craig Bourbon, Grand Marnier, blood orange bitters

MAPLE SOUR \$9

Benchmark Bourbon, maple syrup, sour mix

BEAUMONT MANHATTAN \$13

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

SANGRIA \$8

ask about our seasonal varieties

SLUSHEES \$12

Bourbon Peach or Strawberry Mango



SMIRNOFF CRUSHES \$8

ORANGE
GRAPEFRUIT
BLUEBERRY

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

SPICY BLOODY \$10

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

BLOODY MARIA \$11

Altos Olmea 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

SANGRIA

champagne, OJ, peach schnapps infused fruit

LOOKING FOR A BEER MENU?

SCAN AND TAP "THE BAR"

