



STATE FARE

CATONSVILLE, MD

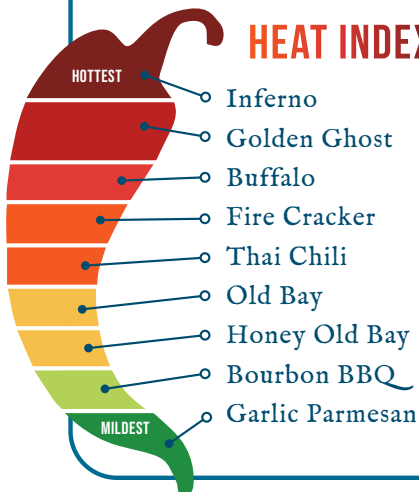
Appetizers

- LOADED TOTS \$10**
melted cheddar, applewood bacon bits, chives, fire roasted jalapeño aioli
- MARYLAND CRAB SOUP \$8**
lump crab, carrots, corn, peas, green beans, lima beans, celery, potatoes
- BIG STICKS \$12**
panko parmesan crusted mozzarella, marinara
- CRAB DIP \$16**
lump crab, Old Bay pita chips, celery sticks
- DEVILED EGGS \$10**
candied bacon, classic mustard filling, paprika, scallions
- CRISPY BRUSSELS SPROUTS \$13**
roasted onions, prosciutto, balsamic glaze
- BLACKENED ROCKFISH BITES \$15**
coleslaw, fire roasted jalapeño aioli
- CRAB CAKE EGGROLLS \$19**
dijonaise sauce, cream cheese
- STEAMED SHRIMP \$13**
½ pound, old bay seasoned, onions, cocktail sauce < full pound \$20 >
- CRAB PRETZEL \$16**
lump crab, Old Bay cream cheese, cheddar

CHICKEN WINGS \$14

served with celery and choice of Ranch or Blue Cheese dressing

HEAT INDEX



Sides \$4

BACON / SAUSAGE / SCRAPPLE / GRITS / BREAKFAST POTATOES
FRENCH FRIES / COLESLAW / BUSCUIT / HAM

Eggs & Things

- WESTERN OMELET \$14**
ham, onion, peppers, pepper jack, breakfast potato hash
- CHICKEN AND WAFFLES \$16**
cheddar waffle, served with buttermilk fried chicken, jalapeño raspberry sauce, and maple whipped butter
- "THE STEVE-0" \$14**
two eggs any style, bacon, sausage, French Toast
- STEAK AND EGGS \$18**
tender steak medallions, over easy eggs, roasted red pepper and onion potato hash
- APPLE COBBLER FRENCH TOAST[✓] \$14**
apple-compote, brown sugar-oat streusel, whipped cream
- BREAKFAST BURRITO \$14**
scrambled eggs, cheddar cheese, potatoes, bacon, sausage, onions, peppers, spicy gravy
- BISCUITS & GRAVY \$14**
house made buttermilk biscuit, sausage gravy, breakfast potato hash
- BLACKENED CHICKEN HASH \$16**
roasted red peppers & onion, potatoes, scrambled eggs, three cheese sauce
- AVOCADO TOAST[✓] \$15**
toasted wheat, arugula, red onion, smashed avocado, grape tomatoes, over easy eggs, balsamic glaze
- BUTTERMILK PANCAKES \$14**
plain, blueberry or chocolate chip, choice of bacon, pork sausage, turkey sausage, scrapple, or ham
- CRAB CAKE BENEDICT \$24**
toasted English muffin, arugula, seared tomato, Old-Bay hollandaise, breakfast potato hash
- CINNAMON BUN[✓] \$14**
cinnamon sugar swirl, vanilla icing, fresh berries
- BREAKFAST BISCUIT SANDWICH \$14**
house made buttermilk biscuit, strawberry jam, ham, scrambled eggs, American cheese, breakfast potato hash

Sammies & Salads

All sandwiches served with a choice of chips or fries

- TURKEY CLUB \$16**
toasted rustic white bread, cranberry mayo, triple stacked, swiss, cheddar, shredded romaine lettuce, tomato, crispy bacon
- SHRIMP SALAD WRAP \$16**
Old Bay mayo, celery, lettuce, tomato
- CALIFORNIA CHICKEN WRAP \$16**
blackened chicken, lettuce, tomato, bacon, avocado, cheddar, poblano ranch spinach wrap
- FGT-BLT \$14**
toasted wheat bread, cornmeal dredged fried green tomatoes, romaine lettuce, applewood smoked bacon, avocado, Cajun remoulade sauce
- VEGETABLE QUESADILLA \$14**
onions, peppers, spinach, broccolini, cheddar cheese, pepper jack, sour cream, pico de gallo
- CRAB CAKE SANDWICH \$23**
jumbo lump crab, shredded lettuce, sliced tomato, brioche bun
- ALL AMERICAN BURGER \$16**
Double patty, lettuce, tomato, shaved red onion, pickles, American cheese, Fare Sauce
- CRISPY CHICKEN COBB SALAD \$16**
romaine, baby greens, roasted corn, chopped tomato, diced bacon, hard-boiled egg, red onion, avocado, cheddar cheese, buttermilk ranch
- SALMON CAESAR SALAD \$19**
romaine, parmesan cheese, hard-boiled egg, croutons, Caesar dressing
- * gluten free bun \$2*

Sides \$6

SWEET POTATO FRIES / BRUSSELS SPROUTS
SIDE CAESAR SALAD / SIDE GARDEN SALAD / BISCUIT WITH JELLY



STATE FARE

CATONSVILLE, MD

BRUNCH BOOZE & BEVIES

Cocktails

AGAVE LEMON DROP \$14

Don Julio Blanco Tequila, fresh lemon juice, simple syrup, sugared rim

APPLE PEAR MARGARITA \$12

Corazon Tequila, fresh apple juice, pear nectar, fresh lemon & lime, 100% agave nectar, cinnamon stick

CATONSVILLE TEA \$15

Hennessy, Sprite, freshly squeezed lemon

EL GUAPO \$14

Don Julio Blanco Tequila, fresh lime, 100% agave nectar

< add a Grand Marnier float \$3 >

< add house-made flavor \$1 >
strawberry, jalapeño, blueberry

SANGRIA \$8

seasonal red and white

SLUSHEES \$8

mixed Berry Vodka Lemonade & Bourbon Peach Ginger

EVERGREEN QUEEN \$10

Aviation Gin, St. Germaine, house-made rosemary syrup, lime

SPIKED CRANBERRY FIZZ \$10

Wheatley's Vodka, brown sugar cinnamon syrup, cranberry, sparkling wine float

MUDSLIDE \$10

Wheatley's vodka, Kahlua, Bailey's chocolate, cream, salted caramel rim

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

Corazon Tequila

SPICY BLOODY \$10

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

BLOODY MARIA \$11

Altos Olmeqa Tequila, garnished with lime



Whiskey

FIRESIDE OLD FASHIONED \$12

Michter's US 1 Bourbon, black walnut bitters, house made brown sugar cinnamon syrup

CLASSIC OLD FASHIONED \$12

Bulleit Bourbon, blood orange bitters, simple syrup

BROWN DERBY \$10

Benchmark Bourbon, fresh honey syrup, grapefruit juice

BEAUMONT MANHATTAN \$12

Bulleit Rye, sweet vermouth, blood orange bitters, few drops of Luxardo cherry syrup

HUMMINGBIRD \$12

Jameson Cold Brew, Baileys Chocolate, orange & black walnut bitters, vermont maple syrup

1907 \$12

Rowan's Creek, Grand Marnier, blood orange bitters

PAPER PLANE \$13

Penelope Bourbon, Fernet, Aperol, fresh lemon

NEW YORK SOUR \$12

Makers 46, lemon juice, simple syrup, egg whites, red wine float

Bubbles

VEUVE CLICQUOT \$20/GLASS

CHANDON BRUT \$10

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

Mules \$10

KENTUCKY

Woodinville Bourbon, ginger beer, lime

MOSCOW

Wheatley's Vodka, ginger beer, lime

MEXICO

Corazon Tequila, ginger beer, lime

Mocktails \$7

ROSEMARY GRAPEFRUIT SPRITZ

fresh grapefruit juice, rosemary simple syrup, soda water

MIXED BERRY SOUR

housemade strawberry and blueberry syrup, sour, Luxardo cherry

CINNAMON BROWN SUGAR MULE

house made cinnamon brown sugar syrup, lime, ginger beer



Beer

SCAN AND TAP "THE BAR"