



**STATE FARE**  
CATONSVILLE, MD

## Sammies

served with a choice of Old Bay chips or french fries

### CALIFORNIA CHICKEN WRAP \$14

blackened chicken, lettuce, tomato, bacon, avocado, cheddar, poblano ranch, spinach wrap

### TURKEY CLUB \$16

cranberry mayo, triple stacked, toasted rustic white bread, swiss, cheddar, shredded lettuce, tomato, crispy bacon

### CHOPPED ITALIAN COLD CUT \$15

ham, capicola, salami, lettuce, tomato, shaved red onion, provolone cheese, cherry pepper aioli

### SALMON ROCKEFELLER \$17

creamed spinach, roasted red pepper, crispy bacon, toasted brioche bun

### SHRIMP SALAD WRAP \$16

Old Bay mayo, celery, lettuce, tomato

### CRAB CAKE SANDWICH \$23

broiled, shredded lettuce, sliced tomato, brioche bun

### BUFFALO CHICKEN MAC & CHEESE WRAP \$15

crispy buffalo chicken, three cheese mac

### FGT-BLT \$14

toasted wheat bread, cornmeal dredged fried green tomatoes, romaine lettuce, applewood smoked bacon, avocado, Cajun remoulade sauce

### OPEN FACED TURKEY SANDWICH \$15

roasted turkey, toasted white bread, roasted turkey gravy, house made cranberry sauce, sweet potato fries

### BACON RANCH CRISPY CHICKEN \$15

lettuce, tomato, applewood smoked bacon, ranch, pepper jack

### ALL AMERICAN BURGER \$16

double patty, lettuce, tomato, shaved red onion, pickles, American cheese, Fare Sauce



### BUILD YOUR OWN SMASH BURGER

Starting at \$14.  
See your server for our burger card.

\*gluten free bun \$2

## Entrées

### SHRIMP AND GRITS \$19

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

### CHICKEN AND WAFFLES \$16

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

### "THE STEVE-O" \$14

two eggs any style, bacon, sausage, French Toast

### PARMESAN CRUSTED SALMON \$23

jasmine rice, sautéed spinach, sun dried tomato basil cream sauce

### PAN SEARED ROCKFISH \$26

butternut squash risotto, roasted brussel sprouts, smoked tomato butter

### BACON RANCH CHICKEN PENNE \$18

tomato, broccolini, ranch cream sauce, bacon, parmesan cheese, chives

### GARLIC BUTTER STEAK \$23

tender garlic butter steak medallions, French onion pilaf, broccolini

### VEGETABLE PRIMAVERA \$17

penne, roasted red peppers, broccolini, onions, tomato, spinach, parmesan, garlic-herb rosé sauce

## Sides

FRIES \$4 » OLD BAY CHIPS \$4 » COLESLAW \$4 » BROCCOLINI \$4  
JASMINE RICE \$4 » SWEET POTATO FRIES \$6 » BRUSSELS SPROUTS \$6  
BUTTERNUT RISOTTO \$6 » CAESAR SALAD \$6 » GARDEN SALAD \$6

## Salads

### CRISPY CHICKEN COBB SALAD \$16

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

### CAESAR SALAD<sup>vr</sup> \$10

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

### BOOKMAKER SALAD\* \$15

romaine, blackened shrimp, ham, genoa salami, provolone, hard-boiled egg, onion, grape tomatoes, parmesan vinaigrette

### SPINACH SALAD<sup>vr</sup> \$12

roasted red peppers, applewood smoked bacon strips, hard-boiled egg, warm bacon vinaigrette, caramelized onions

#### Add-ons:

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

## Desserts \$9

### PUMPKIN BREAD PUDDING

whipped cream cheese, pecan praline sauce

### APPLE CHEESE CAKE

cinnamon apples, streusel topping, bourbon caramel

### S'MORE TRIFLE

chocolate mousse, toasted marshmallow fluff, graham cracker

### RAINBOW CAKE

almond cookie cake, raspberry jam, chocolate ganache

### BROWNIE SUNDAE

dark chocolate Oreo brownie, vanilla ice cream, chocolate sauce

## JOIN THE FUN

Monday Burger Night

Whiskey Wednesday

AYCE Wing Thursday

Bottomless Brunch

and more!





# STATE FARE

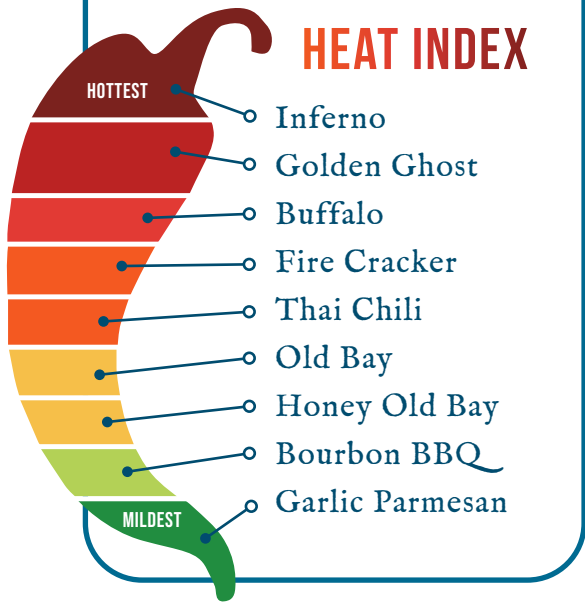
CATONSVILLE, MD

## Appetizers

### CHICKEN WINGS

\$14

served with celery and choice of Ranch or Blue Cheese dressing



### MARYLAND CRAB SOUP \$8

lump crab, carrots, corn, peas, green beans, lima beans, celery, potatoes

### BIG STICKS<sup>v</sup> \$12

panko parmesan crusted mozzarella, marinara

### CRAB DIP \$16

jumbo lump crab, Old Bay pita chips, celery sticks

### LOADED TOTS \$10

melted cheddar, applewood bacon bits, chives, fire roasted jalapeño aioli

### CRAB CAKE EGGROLLS \$19

dijonaise sauce, cream cheese

### CRISPY BRUSSELS SPROUTS \$13

roasted onions, prosciutto, balsamic glaze

### BLACKENED ROCKFISH BITES \$15

cole slaw, fire roasted jalapeno aioli

### STEAMED SHRIMP<sup>v</sup> \$13

½ pound, Old Bay seasoned, white onions, cocktail sauce < full pound: \$20 >

### DEVILED EGGS\* \$10

candied bacon, classic mustard filling, paprika, scallions

### CRAB PRETZEL \$16

lump crab, Old Bay cream cheese, cheddar

## Booze

### Cocktails

#### AGAVE LEMON DROP \$14

Corazon Tequila, fresh lemon, simple syrup, sugared rim

#### 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

#### APPLE PEAR MARGARITA \$12

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

#### SWEET ESCAPE \$10

Wheatley's Vodka, St. Germaine, lemon, champagne float

#### CATONSVILLE TEA \$15

Hennessy, Sprite, freshly squeezed lemon

#### SANGRIA \$8

seasonal red and white

#### SLUSHEES \$8

Mixed Berry Vodka Lemonade & Bourbon Peach Ginger

#### MIMOSAS \$8

Tiffany, Blueberry, Strawberry, Ruby Red, Tropical, Sangria

#### 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

### 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

### Mocktails \$7

#### MIXED BERRY SOUR

house made strawberry and blueberry syrup, sour, Luxardo cherry

#### ROSEMARY GRAPEFRUIT SPRITZ

fresh grapefruit juice, rosemary simple syrup, soda water

#### CINNAMON BROWN SUGAR MULE

house made cinnamon brown sugar syrup, lime, ginger beer



LOOKING FOR A BEER MENU?

SCAN AND TAP  
"THE BAR"



### Mules \$10

#### KENTUCKY

Woodinville Bourbon, ginger beer, lime

#### MOSCOW

Wheatley's Vodka, ginger beer, lime

#### MEXICO

Corazon Tequila, ginger beer, lime