

## Sammies

served with a choice of Old Bay chips or French fries

### PHILLY STYLE CHEESESTEAK \$15

shaved ribeye, sauteed onions, Amoroso's roll, whiz

### 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, toasted brioche bun

### CALIFORNIA CHICKEN WRAP \$15

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

### ROASTED VEGGIE WRAP \$15

spinach wrap, asparagus, mushrooms, onions, red peppers, spinach, hummus spread, smoked tomato relish

### OPEN FACED TURKEY SANDWICH \$15

roasted turkey, toasted white bread, gravy, house made cranberry sauce, French 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

## 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\* \$11

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

### BOOKMAKER SALAD\* \$16

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

### THAI STEAK SALAD \$17

toasted peanuts, marinated bistro steak, romaine, red peppers, cucumbers, cilantro, mint

### CHEESEBURGER SALAD \$15

bacon, romaine, tomato, onion, pickles, 1000 island dressing, cheddar cheese, smashed burger patty, French fries

#### Add-ons:

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

## Flat Breads

### BUFFALO CHICKEN \$16

roasted chicken, celery, marinara, mozzarella cheese, blue cheese, ranch dressing

### MARGARITA \$12

sliced tomato, mozzarella cheese, fresh basil, balsamic glaze

### SHRIMP ALFREDO \$16

garlic cream sauce, broccolini, parmesan, mozzarella, roasted garlic chili oil

### CLASSIC PEPPERONI \$14

marinara, mozzarella cheese, pepperoni

### JOIN THE FUN

Monday Burger Night

Whiskey Wednesday

AYCE Wing Thursday

Bottomless Brunch

and more!



## 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

### SHRIMP SCAMPI \$18

white wine garlic lemon butter sauce, angel hair pasta, sun dried tomatoes, capers

### CRAB CAKE EGGROLL \$23

lump crab cake stuffed, mixed vegetable fried rice, dijonnaise

### GARLIC BUTTER STEAK \$23

tender garlic butter steak medallions, French onion pilaf, broccolini

### HALF RACK RIBS \$19

Slow roasted, Bourbon BBQ sauce, cole slaw, French fries < full rack \$27 >

### FRIED LAKE TROUT \$16

corn meal crusted Baltimore style, cole slaw, French fries, tartar

### BUFFALO MAC \$16

3 cheese mac and cheese, cavatappi noodles, spicy buffalo tenders

## Sides

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

# STATE FARE

CATONSVILLE, MD

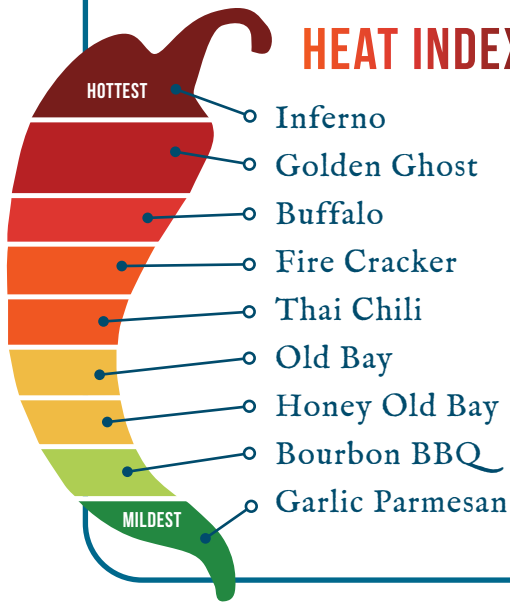
## Appetizers

### CHICKEN WINGS

\$15

served with celery and choice of Ranch or Blue Cheese dressing

### HEAT INDEX



### MARYLAND CRAB SOUP \$8

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

### BIG STICKS<sup>vr</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

### CHICKEN POT STICKERS \$12

flash fried, ponzu dipping sauce, Thai chili glaze

### CRISPY BRUSSELS SPROUTS \$13

roasted onions, prosciutto, balsamic glaze

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

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

### DEVILED EGGS\* \$10

candied bacon, classic mustard filling, paprika, scallions

### CLASSIC BRUSCHETTA\* \$10

crostini, tomato, red onion, mozzarella cheese, basil, garlic chili oil, balsamic

### CRAB PRETZEL \$16

lump crab, Old Bay cream cheese, cheddar

## Booze

### Cocktails

#### AGAVE LEMON DROP \$14

Corazon tequila, fresh agave, fresh lemon juice

#### EL GUAPO \$14

Casamigo's tequila, agave, lime juice

< add a Grand Marnier float \$4 >

< Add flavor: \$1 >

strawberry, jalapeño, blueberry

#### BEES KNEES \$12

Aviation gin, fresh lemon juice, honey simple syrup

#### BACK TO LIFE \$14

Ketel One vodka, grape Gatorade, Red Bull

#### CATONSVILLE TEA \$15

Hennessy, Sprite, fresh lemon juice

#### SANGRIA \$8

seasonal red or white

#### SLUSHEES \$10

Mixed Berry Vodka Lemonade or Bourbon Peach Ginger

#### MIMOSAS \$8

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

#### BASIL BLUEBERRY COSMOPOLITAN \$12

Basil & blueberry infused Wheatley's vodka, fresh lime, cranberry, house-made blueberry simple syrup

#### MEZCAL PINEAPPLE SOUR \$12

Union mezcal, pineapple juice, fresh lemon juice

### Whiskey

#### CLASSIC OLD FASHIONED \$12

Michter's US1 bourbon, blood orange bitters, simple syrup

#### BROWN DERBY \$10

Benchmark bourbon, honey simple syrup, grapefruit juice

#### BEAUMONT MANHATTAN \$12

Bulleit Rye, Carpano Antica vermouth, blood orange bitter

#### HOT STUFF \$12

Michter's Rye, Ancho Reyes Chile liquor, house-made jalapeño simple syrup

#### 1907 \$12

Bulleit bourbon, Grand Marnier, Angostura bitters

#### WATERMELON MINT JULEP \$15

Woodford Reserve bourbon, house-made mint simple syrup, fresh watermelon & mint

#### BLUEBERRY BOURBON COLLINS \$12

Rowan's Creek bourbon, house-made blueberry simple syrup, fresh lemon, soda

#### Mules \$10

#### KENTUCKY

Old Forester bourbon, ginger beer, lime

#### MOSCOW

Wheatley's vodka, ginger beer, lime

#### MEXICAN

Corazon tequila, ginger beer, lime

### Mocktails \$7

#### MINT & TEA LEAVES

house-made mint syrup, lemon, fresh brewed tea

#### MIXED BERRY SOUR

house-made strawberry & blueberry syrup, Red Bull, fresh lemon

#### WATERMELON BASIL SPRITZ

fresh watermelon & basil, ginger beer

*Smirnoff Crushes*  
\$9

- ORANGE
- GRAPEFRUIT
- BLUEBERRY
- STRAWBERRY SHORTCAKE
- KEY LIME
- LEMON
- WATERMELON
- PINEAPPLE

LOOKING FOR A BEER MENU?

SCAN AND TAP  
"THE BAR"

