

# State Fare

KITCHEN & BAR

## Mother's Day

### Featured Menu

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#### Appetizers

- Fried Green Tomatoes** 17  
lump crab, fresno peppers, remoulade
- Dill Pickle Dip** 11  
house bbq potato chips & pickled vegetables
- Southern Farm Board** 20  
andouille, select cheeses & curds, jalapeño sausage, deviled eggs, honey
- Crispy Wagyu Potstickers** 18  
smoked ponzu, edamame hummus, feta

#### Lunch

- State Fare Wedge** 14  
heirloom tomato, bacon, candied pecans, red onion, bleu cheese crumbles & dressing
- Smoked Chicken Cobb** 17  
avocado, corn, tomato, bacon, boiled egg, bleu cheese crumbles, jalapeño ranch dressing
- Seared Redfish** 38  
shrimp, andouille, lump crab, spinach, mashed potatoes, cajun scampi sauce
- Korean BBQ Skirt Steak\*** 35  
kimchi fried rice, gochujang aioli, fried egg
- State Fare Burger** 18  
double american cheese, tomato, onion, iceberg, b&b pickles, SF burger sauce
- Truffle & Brie Grilled Cheese** 18  
arugula, braised portabella mushrooms
- H-Town Hot Fried Chicken** 29  
street corn elote, mini biscuits, honey butter

#### Dessert

- Key Lime Pie** 11  
chantilly whipped cream
- SO'O'S (Southern Fried Oreos)** 11  
vanilla ice cream, caramel sauce

#### Brunch

- Mother's Day Board** 50  
strawberries & waffles, crab cake benedict, avocado toast
- Side "Chicks"** 15  
mini chicken biscuits
- State Fare Breakfast\*** 22  
2 eggs any style, house sausage patty, spicy brown sugar bacon, skillet hashbrowns, cathead biscuit with whipped butter & house jam
- Chicken Fried Steak & Eggs\*** 23  
2 eggs any style, skillet hashbrowns, cathead biscuit, whipped butter & house jam
- Big Brunch Burger\*** 22  
double american cheese, house sausage, spicy brown sugar bacon, hashbrowns, fried egg
- Birria Benedict\*** 18  
2 poached eggs, jalapeño cornbread waffle, pickled onion, skillet hashbrowns
- Crawfish & Creole Benedict\*** 24  
2 poached eggs, fried crawfish tails, étouffée, french bread, skillet hashbrowns
- Birria Beef Hash\*** 18  
2 eggs any style, diced potatoes, bell peppers
- N'awlins BBQ Shrimp, Tails & Grits** 28  
fried crawfish tails, stone-ground grits
- "Be Someone" Burrito** 21  
house sausage, spicy brown sugar bacon, hashbrowns, scrambled eggs, salsa, queso blanco
- Ham & Cheese Omelet** 17  
sharp cheddar, toasted onions, skillet hashbrowns
- #### Hot Off The Griddle
- XXL Buttermilk Griddlecakes** (single) 13 | (double) 16
- Bacon Praline Griddlecakes** 18  
toasted pecans, whipped butter, praline syrup
- Belgian Style Waffle Stack** 15  
**\$2 add ins:** blueberries, chocolate chips, toasted pecans, banana & nutella, **add crispy chicken \$8**
- Lemon Blueberry French Toast** 16  
vanilla, crème anglaise, whipped cream
- #### Brunch Add Ons \$6
- Spicy Brown Sugar Bacon** or **Crispy Bacon**
- House Sausage**
- 3 Eggs\*** any style
- Skillet Hashbrowns**
- Southern Grits**
- Side Fruit**
- SFK Biscuit** choice of cathead or minis