

Snacks

Queso Blanco with Green Chiles 🌿11 <i>salsa, warm tortilla strips</i> add braised birria beef, consommé & pico de gallo \$7	"Texas Red" Beef Chili Frito Pie14 <i>cheddar, queso blanco, fresh jalapeño, onion</i>
Dill Pickle Dip 🌿10 <i>house bbq potato chips</i>	Southern Farm Board 🍷19 <i>smoked bacon deviled eggs, Texas cheeses, jalapeño sausage, seasoned crackers</i>
Chunky Guacamole "Norteño" style 🌿12 <i>salsa & warm tortilla strips</i>	Smoky Chicken Wings15 <i>on side: sweet sriracha, jalapeño ranch dressing, house bbq sauce</i>
Bayou Bacon Wrapped Shrimp 🍷17 <i>Texas caviar, jalapeño cheese, house bbq, smoked carrot purée</i>	Jalapeño Hushpuppies 🌿9 <i>corn, cheddar, jalapeño, green onion, buttermilk</i>
Tuna Tartare *18 <i>marinated tuna, avocado, cucumber, sesame, sweet soy dressing, crispy plantain chips</i>	Fried Green Tomatoes16 <i>lump crab, remoulade, jalapeño</i>

Soups and Salads

Add ons: Grilled or Crispy Fried Chicken 8

Grilled Salmon * 14 Grilled Flank Steak * 11 Grilled Shrimp 13

Sabine Pass Gumbo 🍷17 <i>shrimp, andouille, chicken, long grain rice, okra, seasoned lavash</i> cup of gumbo \$8	Smoked Chicken16 <i>house greens, red grape dressing, grapes, creamy goat cheese, toasted cashews</i>	Dressings: Herb Vinaigrette Green Goddess Jalapeño Ranch Bleu Cheese Creole Honey-Mustard Balsamic Vinaigrette
Oaxacan Tortilla Soup12 <i>guajillo chicken, rich broth, avocado, crisp tortilla strips, crema</i> cup of soup \$8	Stacked Wedge 🍷13 <i>tomato, red onion, bleu cheese, candied pecans, bacon</i>	
Sweet Greens12 <i>house greens, avocado, green apple, toasted almonds, green goddess dressing, feta</i>	Garden Salad 🌿8 <i>house greens, cucumber, tomato, carrots, your choice of dressing</i>	
Original Southwest Caesar12 <i>romaine, corn, black beans, cotija, pepitas, tortilla strips</i>	the "Backwoods" Cobb 🍷14 <i>iceberg, romaine, corn, boiled egg, bacon, tomato, avocado, bleu cheese, jalapeño ranch</i>	
Ahi Tuna *23 <i>spinach, iceberg, sesame crusted tuna, red onion, sweet soy ginger dressing, avocado, tomato, cucumber, crispy rice</i>	Shrimp Louie19 <i>iceberg, romaine, avocado, tomato, cucumber, asparagus, boiled egg, red onion</i> add jumbo lump crab \$16	

Plates

4-Town Hot Fried Chicken26 <i>all natural half chicken, skillet cheddar potatoes & cauliflower</i>	Smoked Double Pork Chop * 🍷34 <i>creole mustard glaze, bacony green beans, mashed potatoes</i>
Pan Fried Crab Cakes 🍷36 <i>Hoppin' John rice, remoulade</i>	Braised Beef Shortrib & Shrimp33 <i>2 grilled and 2 fried jumbo shrimp, horseradish mashed potatoes, sautéed spinach</i>
Chicken Fried Ribeye Steak 🍷28 <i>½ lb hand cut, mashed potatoes, bacony green beans, East Texas cream gravy</i>	King Ranch Casserole20 <i>Smoked chicken, Tillamook cheddar, green chiles, queso, tomato, sweet pepper, crisp tortilla strips</i>
Seared Palacios Redfish38 <i>jumbo lump crab, lemon butter, garlicky spinach, mashed potatoes</i>	Purist Mac 'n Cheese 🌿15 <i>double cheese, toasted breadcrumbs</i> Add "Gulf Trash" - shrimp, andouille, crab 🍷 \$12
Haring's Fried Catfish23 <i>slaw, jalapeño hushpuppies, handcut fries</i>	N'awlins BBQ Shrimp, Tails & Grits30 <i>fried crawfish tails, stone-ground grits</i>
Fried Gulf Shrimp27 <i>slaw, jalapeño hushpuppies, handcut fries</i>	12 oz Smoked Ribeye *38 <i>finished on grill, wild mushroom ragu, roasted potato, asparagus</i>
San Luis Seafood Platter33 <i>fried Gulf shrimp, catfish filet, crawfish tails, slaw, jalapeño hushpuppies, handcut fries</i>	Shrimp & Andouille Etouffée 🍷23 <i>fried catfish & crawfish tails, white rice</i>

Lighter Fare

Roasted Airline Chicken	26
<i>sautéed seasonal vegetables, smoked carrot purée, chicken au jus</i>	
EaDo Poke Bowl *	23
<i>sushi-grade tuna, avocado, white rice, cucumber, roasted corn, pickled onion, wakame, spicy mayo drizzle</i>	
Seared Verlasso Salmon *	28
<i>roasted root vegetables, black pepper sauce</i>	
Pesto Grilled Cheese ☞	17
<i>griddled sourdough, provolone, mozzarella, pesto, balsamic drizzle, spinach, tomato</i>	
Vegan Veggie Spaghetti ☞	18
<i>Beyond Meat vegan beef crumble, mushroom, quinoa spaghetti, tomato sauce</i>	
Black Bean Burger ☞	16
<i>arugula, tomato, jalapeño ranch dressing</i>	

Burgers 'n' Sandwiches

served with handcut fries or a side salad with choice of dressing
Try a side of sauce for your fries \$2 *sweet sriracha, bleu cheese dressing, pickle dip, queso*
Add ons: *bacon, avocado or mushrooms \$2, grilled onions or fried egg \$1*
make your burger gluten free, substitute gluten free bun \$2

*** BURGERS - HALF POUND TEXAS AKAUSHI BEEF ON A MUSTARD SIZZLED POTATO BUN**

State Fare Cheeseburger	17
<i>Texas Akaushi beef, American cheese, tomato, onion, iceberg, b&b pickles, ☞ burger sauce</i>	
Dixie Burger	18
<i>Texas Akaushi beef, pimento cheese, crispy onions, dill pickle, housemade bbq</i>	
"Texas Red" Chili Cheese Burger	21
<i>Texas Akaushi beef, cheddar, onion, crisp jalapeño strips</i>	
Kuykendahl Burger ☞	19
<i>house ground ribeye, brie cheese, bacon marmalade, apple jalapeño relish, baby arugula</i>	
BBQ Pulled Pork & Avocado ☞	16
<i>ancho honey bbq, pickles, onions</i>	
The "Birria" Grilled Cheese	18
<i>Tillamook cheddar, braised short rib, provolone, diced onion, cilantro, consommé</i>	
All Natural 6 oz Chicken Breast (grilled or fried).....	16
<i>American cheese, tomato, onion, iceberg, b&b pickle, ☞ burger sauce</i> <i>Make your fried chicken H-Town Hot \$1</i>	

Garlicky Spinach ☞ 7	Handcut French Fries ☞ 7	Onion Rings with ☞ burger sauce ☞ 8
Skillet Cheddar Potatoes & Cauliflower ☞ 8	Whiskey Glazed Brussels ☞ 9	Cream and Butter Mashed Potatoes ☞ 7
Bacony Green Beans ☞ 7	Roasted Asparagus ☞ 8	Hoppin' John Rice ☞ 7
	Coffee Cup Cornbread ☞ 6	



**Carrot Sticks
Fresh Fruit
Cookie**

choice of:

**French Fries
Mashed Potatoes
or Green Beans**

choice of:

Hamburger or Cheeseburger

Chicken Breast Strips
(grilled or fried)
with house bbq sauce

Mac 'n Cheese ☞

Fried Catfish

Grilled Cheese Sandwich ☞

Spaghetti and Tomato Sauce ☞

Youngsters

Social and corporate events with tailored menus! Ask for a manager, call or email events@statefaretx.com

\$3 Charge for splitting items. A suggested gratuity of 20% will be added to parties of 5 or more. ☞ item contains pork. ☞ item is vegetarian
 * Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Some foods and wines contain sulfites. All substitutions are subject to an additional charge.