

Snacks

- Avocado & Street Corn Toast 7
crisp multi-grain, mashed avocado, elote, crema & tajin
- House Granola, Thick Yogurt & Berry Parfait 6
- American-style Smoked Salmon 11
potato pancakes, crème fraiche, dill
- Fruit Bowl 5
cantaloupe, pineapple, compressed watermelon, berries
- Cathead Buttermilk Biscuit 3
with whipped butter & house jam
- Shrimp Cocktail "Fulton St." Style 18
with warm tortilla strips
add on jumbo lump crab 6
- Chunky Guacamole "Norteno" Style with Salsa 10
warm tortilla strips
- Dill Pickle Dip 8
with house made BBQ potato chips
- Queso Blanco 9
with green chiles & warm tortilla strips
- Deviled Eggs Two Ways 8
2 traditional with bacon & 2 avocado-lime
- Tangy Pimento Cheese 6
with seasoned saltines
- Iron Skillet Cornbread Wedge 6
with bacon, served with local honey & whipped butter
- JIMMY'S "Texas Red" Beef Chili Cheese Fries or Frito Pie 8**
with cheddar, queso & fresh jalapeños

Griddle

XXL Buttermilk Griddlecake
one for 8 or two for 11

add ins
2 dollars
choose from

blueberries
chocolate chunks
roasted pecans
cinnamon apples

Banana Stuffed French Toast 12
house brioche, sliced banana, caramel, creamy vanilla syrup

Bacon Praline Waffle 7
sweet yeasted waffle with buttery caramel syrup & pecans

add on Boneless Fried Chicken Thighs 7

-- Brunch Plates & Bowls --

- STATE FARE BREAKFAST 16
2 eggs any style, house sausage patty, spicy brown sugar bacon, skillet hash browns & a cathead biscuit with whipped butter & house jam
- HUEVOS RANCHEROS 14
crisp tostadas, refried black beans, fried eggs, crema, avocado, cotija
- POACHED EGGS ON SHORT RIB HASH 15
red eye glaze, cathead biscuit with whipped butter & house jam
- POACHED EGGS ON CRABCAKES 18
with hot sauce hollandaise & skillet hash browns
- POACHED EGGS AND SMOKED PORK BELLY 14
on cheddar grit cakes with hollandaise & skillet hash browns
- SCRAMBLED EGGS 12
on a split biscuit with house sausage & East Texas cream gravy
- TEXAS LOCO MOCO 16
grilled Akaushi beef patty on rice topped with JIMMY'S chili, queso blanco & a fried egg
- FRIED CHICKEN WAFFLE 14
yeasted waffle, crisp chicken thigh strips, whipped butter & maple syrup
- OAXACAN DROWNED EGGS 8
three eggs poached in a mild guajillo chile vegetable broth with butter flour tortillas
- STEAK AND EGGS 19
minute NY strip (5 oz) or chicken fried ribeye (4 oz), 2 eggs any style, skillet hash browns, roasted tomato, cathead biscuit with whipped butter & house jam
- RAY'S FRIED CATFISH 18
with slaw, jalapeño hush puppies & handcut fries
- CRISPY SKIN RED SNAPPER 30
with "old school" dirty rice, roasted asparagus & lemon garlic olive oil
- FRIED GULF SHRIMP (6) 26
OR FRIED EAST BAY OYSTERS (10) 26
with slaw, jalapeño hushpuppies & handcut fries
as a combo: 3 shrimp, 5 oysters
- SEARED SALMON 25
with ham & sweet pepper hoppin' john, lemon butter sauce
- N.O. STYLE BARBECUED SHRIMP 26
on creamy organic Waco grits with green onion
- H-TOWN HOT CHICKEN 22
garlic roasted butternut squash, brussels sprouts & bacon marmalade
- FARRO RISOTTO STYLE 18
mushrooms, vegetables, kale, parmesan & tomato basil relish
- SABINE PASS GUMBO 16
shrimp, andouille, whole crab & chicken with long grain rice
- JIMMY'S "TEXAS RED" CHILI 10**
ancho & pasilla chiles with garnishes & tortilla strips

Salads

- The BIG Wedge 10
tomato, bacon, blue cheese & candied pecans
 - Shrimp Louie 17
avocado, tomato, cucumber & romaine on fried green tomatoes. add jumbo lump crab 6
 - Sweet Greens 8
avocado, feta, toasted almonds & green goddess dressing
 - JIMMY'S Original Southwest Caesar Salad 9**
grilled corn, black beans, cotija, pepitas, tortilla strips
 - Smoked Chicken 14
tossed with greens, red grape vinaigrette & toasted cashews on a goat cheese 'smear'
- Add ons:**
- Grilled Chicken (6oz) 5
 - Grilled Shrimp (4 ea) 10
 - Grilled Salmon (7oz) 14
 - Grilled Flank Steak (6oz) 8
- Dressings:**
- Green Goddess
 - Herb Vinaigrette
 - Balsamic Vinaigrette
 - Jalapeño Ranch
 - Creole Honey-Mustard
 - Blue Cheese
 - Lemon Vinaigrette

Sandwiches



served with handcut fries or substitute a garden vegetable & herb salad for 1 dollar

Add a side of sauce to your fries for 2 dollars: sweet sriracha, blue cheese dressing, pickle dip, queso

Sandwich Additions for 2 dollars: bacon, avocado, mushrooms, whiskey grilled onions or fried egg

Beef burgers made with Texas grown Akaushi beef served on a mustard sizzled bun

Big Brunch Burger	19
<i>beef patty, american cheese, house sausage, spicy brown sugar bacon, crisp hash browns, fried egg</i>	
Eggy BLT	16
<i>2 firm fried eggs, ½ pound crisp bacon, tomato, sriracha mayo & iceberg lettuce leaves</i>	

State Fare Cheeseburger	15
<i>American cheese, tomato, onion, iceberg, b&b pickles & Lee's burger sauce</i>	
Ahi Tuna Burger	19
<i>griddled rare, ponzu basted, with sriracha mayo, tomato, pickled ginger & seaweed salad</i>	
"Big Tex" Grilled Cheese	16
<i>short rib, gruyere, cheddar & pickled red onion</i>	
Ray's Fried Catfish	18
<i>American cheese, iceberg, tartar sauce</i>	

Sides

Skillet Hash Browns	4
<i>top with cheese, whiskey onion or mushrooms 1</i>	
House Sausage (2 patties)	5
Spicy Brown Sugar Bacon (3 strips)	5
Smoked Pork Belly (3 thick strips)	6
One Egg / Two Eggs	2 / 3
East Texas Cream Gravy	2
Garden Vegetable Herb Salad	5
<i>with lemon</i>	
Roasted Asparagus	6
Fresh Shucked Creamed Corn	9
Onion Rings	7
<i>with Lee's burger sauce</i>	
Cream & Butter Mashed Potatoes	5
"Old School" Dirty Rice	5
JIMMY'S "Texas Red" Beef Chili	6
Garlic Roasted Butternut Squash & Brussels Sprouts	6
<i>with bacon marmalade</i>	
Bacon Onion Marmalade (3 oz)	3

Mac 'n Cheese

Mac Daddy 20
short ribs & roasted shallots

Chili Cheese 18
JIMMY'S "Texas Red" beef chili, queso, cheddar & crisp onion rings

Purist 12
two cheeses & toasted butter breadcrumbs

add on One Egg 2 / Two Eggs 3



Youngsters 12 and under

<p>Carrot Sticks</p> <p>Fresh Fruit</p> <p>Cookie</p> <p>.....</p> <p><i>choice of:</i></p> <p>Silver Dollar Pancakes</p> <p>Hash Browns</p> <p>French Fries</p> <p>Mashed Potatoes or Green Beans</p>	<p><i>choice of:</i></p> <p>Scrambled Eggs & Bacon Strips (2)</p> <p>Hamburger or Cheeseburger <i>with burger sauce</i></p> <p>Chicken Breast Strips <i>(fried or grilled)</i> <i>with house bbq sauce</i></p> <p>Mac 'n Cheese</p> <p>Fried Catfish</p> <p>Grilled Cheese Sandwich</p>
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If planning a party or event, State Fare can handle any social or corporate occasion. Whether a bridal shower, business dinner, anniversary celebration or holiday bash, our event coordinator can create custom menus tailored to special needs.

We offer:

- Deluxe boxed lunches
- On or off premise catering for either home or office

Just ask!

For more information, please contact Stephanie Tabbah at State Fare, or by email at stephanie@cherry Piehospitality.com

\$3 Charge for Splitting Items. A suggested gratuity of 20% will be added to parties of 6 or more. \$1 charge will be added to orders packaged to go. 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.