

Snacks

Queso Blanco with Green Chiles9 <i>salsa, warm tortilla strips</i> add brisket, guacamole & pico de gallo \$6	"Texas Red" Beef Chili Frito Pie13 <i>cheddar, queso blanco, fresh jalapeño, onion</i>
Dill Pickle Dip9 <i>house bbq potato chips</i>	Southern Farm Board18 <i>smoked bacon deviled eggs, Texas cheeses, jalapeño sausage, seasoned crackers</i>
Chunky Guacamole "Norteño" style11 <i>salsa & warm tortilla strips</i>	Smoky Chicken Wings12 <i>sweet sriracha, jalapeño ranch dressing, house BBQ sauce</i>
Bayou Bacon Wrapped Shrimp15 <i>texas caviar, jalapeño cheese, house bbq</i>	Jalapeño Hushpuppies7 <i>corn, jalapeño, green onion, buttermilk</i>
Tuna Tartare *18 <i>marinated tuna, avocado, cucumber, sesame, sweet soy dressing, wasabi dusted plantain chips</i>	Fried Green Tomatoes14 <i>lump crab, remoulade, jalapeño</i>

Soups and Salads

Add ons: Grilled Chicken (6oz) 7 Grilled Shrimp (5 ea) 13

Grilled Salmon * (5oz) 14 Grilled Flank Steak * (6oz) 9 Crispy Fried Chicken (6oz) 7

Sabine Pass Gumbo17 <i>shrimp, andouille, blue crab, chicken long grain rice, filé</i>	Smoked Chicken15 <i>mixed greens, red grape dressing, grapes, creamy goat cheese, toasted cashews</i>	Dressings: <i>Herb Vinaigrette</i> <i>Green Goddess</i> <i>Jalapeño Ranch</i> <i>Blue Cheese</i> <i>Creole Honey-Mustard</i> <i>Balsamic Vinaigrette</i>
Oaxacan Tortilla Soup10 <i>guajillo chicken, rich broth, avocado, crisp tortilla strips, cheese crema</i>	Stacked Wedge11 <i>tomato, red onion, blue cheese, candied pecans, bacon</i>	
Sweet Greens10 <i>mixed greens, avocado, green apple, toasted almonds, green goddess dressing, feta</i>	Shrimp Louie18 <i>house greens, avocado, tomato, cucumber, asparagus, boiled egg, red onion</i> add jumbo lump crab \$9	
Original Southwest Caesar10 <i>romaine, corn, black beans, cotija, pepitas, tortilla strips</i>	Ahi Tuna23 <i>sesame crusted, mixed greens, red onion, sweet-soy ginger dressing, avocado, tomato, cucumber, crispy rice</i>	
Garden Salad8 <i>house greens, cucumber, tomato, carrots, your choice of dressing</i>		

Plates

H-TOWN HOT FRIED CHICKEN 26 <i>all natural half chicken, skillet cheddar potatoes & cauliflower</i>	Shrimp & Andouille Etouffee 23 <i>fried catfish, white rice</i>
Pan Fried Crab Cakes 28 <i>remoulade, hoppin' john</i>	Braised Beef Shortrib 26 <i>horseradish mashed potatoes, mustard au jus</i>
Chicken Fried Ribeye Steak 28 <i>½ lb hand cut, mashed potatoes, bacony green beans, East Texas cream gravy</i>	N'awlins BBQ Shrimp, Tails & Grits 30 <i>fried crawfish tails, heirloom grits</i>
Seared Palacios Redfish 37 <i>crabmeat, lemon butter, garlicky spinach, mashed potatoes</i>	King Ranch Chicken Spaghetti 18 <i>Tillamook cheddar, green chiles, queso, tomato, sweet pepper, crisp tortilla strips</i>
Ray's Fried Catfish 19 <i>slaw, jalapeño hushpuppies, handcut fries</i>	Purist Mac 'n Cheese 13 <i>double cheese, toasted breadcrumbs</i> Add "Gulf Trash" - shrimp, andouille, crab \$9
Fried Gulf Shrimp 27 <i>slaw, jalapeño hushpuppies, handcut fries</i>	Smoked Double Pork Chop 27 <i>creole mustard glaze, bacony green beans, mashed potatoes</i>
San Luis Seafood Platter 30 <i>fried Gulf shrimp, catfish filet, sautéed crab cake, slaw, jalapeño hushpuppies, handcut fries</i>	12 oz Smoked Ribeye * 34 <i>finished on grill, wild mushroom ragu, roasted potato, asparagus</i>

State Fare

KITCHEN & BAR

Lighter Fare

EaDo Poke Bowl *	19
<i>raw tuna, white rice, cucumber, roasted corn, pickled onion, wakame, sesame, spicy mayo drizzle</i>	
Seared Salmon *	26
<i>roasted asparagus, warm tomato-caper relish</i>	
Pesto Grilled Cheese	15
<i>griddled sourdough, gruyère, mozzarella, pesto, balsamic drizzle, spinach, tomato</i>	
Vegan Veggie Spaghetti	16
<i>Beyond Meat vegan beef crumble, mushrooms, quinoa spaghetti, tomato sauce</i>	
Black Bean Burger	18
<i>arugula, tomato, green goddess dressing</i>	

Sandwich

served with handcut fries or a side salad with choice of dressing
Try a side of sauce for your fries \$2 queso, pickle dip, sweet sriracha, blue cheese
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	16
<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 onion, dill pickles, 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>	
Htown Slab Pork Belly Burger	18
<i>bánh mì relish, cilantro, jalapeno, bibb lettuce, mayo</i>	
"Big Tex" Grilled Cheese	18
<i>Tillamook cheddar, braised short rib, gruyère, pickled red onion on sourdough</i>	
All Natural 6 oz Chicken Breast (grilled or fried)	16
<i>American cheese, tomato, onion, iceberg, b&b pickles, 🍷 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

Youngsters



Carrot Sticks	<i>choice of:</i>	
Fresh Fruit	Hamburger or Cheeseburger	Fried Catfish
Cookie	Chicken Breast Strips (fried or grilled) with house bbq sauce	Grilled Cheese Sandwich
<i>choice of:</i>	Mac 'n Cheese	Spaghetti and Tomato Sauce
French Fries		
Mashed Potatoes or Green Beans		

Social and corporate events with tailored menus! Ask for a manager, call or email events@statefarehouston.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. All substitutions are subject to an additional charge.