

## Snacks

<b>Queso Blanco with Green Chiles</b> .....9 <i>salsa, warm tortilla strips</i> add brisket, guacamole & pico de gallo \$6	<b>"Texas Red" Beef Chili Frito Pie</b> .....13 <i>cheddar, queso blanco, fresh jalapeño, onion</i>
<b>Dill Pickle Dip</b> .....9 <i>house bbq potato chips</i>	<b>Southern Farm Board</b> .....18 <i>smoked bacon deviled eggs, Texas cheeses, jalapeño sausage, seasoned crackers</i>
<b>Chunky Guacamole "Norteño" style</b> .....11 <i>salsa &amp; warm tortilla strips</i>	<b>Smoky Chicken Wings</b> .....12 <i>sweet sriracha, jalapeño ranch dressing, house BBQ sauce</i>
<b>Bayou Bacon Wrapped Shrimp</b> .....15 <i>texas caviar, jalapeño cheese, house bbq</i>	<b>Jalapeño Hushpuppies</b> .....7 <i>corn, jalapeño, green onion, buttermilk</i>
<b>Tuna Tartare *</b> .....18 <i>marinated tuna, avocado, cucumber, sesame, sweet soy dressing, wasabi dusted plantain chips</i>	<b>Fried Green Tomatoes</b> .....14 <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

<b>Sabine Pass Gumbo</b> .....17 <i>shrimp, andouille, blue crab, chicken long grain rice, filé</i>	<b>Smoked Chicken</b> .....15 <i>mixed greens, red grape dressing, grapes, creamy goat cheese, toasted cashews</i>	<b>Dressings:</b> <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>
<b>Oaxacan Tortilla Soup</b> .....10 <i>guajillo chicken, rich broth, avocado, crisp tortilla strips, cheese crema</i>	<b>Stacked Wedge</b> .....11 <i>tomato, red onion, blue cheese, candied pecans, bacon</i>	
<b>Sweet Greens</b> .....10 <i>mixed greens, avocado, green apple, toasted almonds, green goddess dressing, feta</i>	<b>Shrimp Louie</b> .....18 <i>house greens, avocado, tomato, cucumber, asparagus, boiled egg, red onion</i> <b>add jumbo lump crab \$9</b>	
<b>Original Southwest Caesar</b> .....10 <i>romaine, corn, black beans, cotija, pepitas, tortilla strips</i>	<b>Garden Salad</b> .....8 <i>house greens, cucumber, tomato, carrots, your choice of dressing</i>	
<b>Ahi Tuna</b> .....23 <i>sesame crusted, mixed greens, red onion, sweet-soy ginger dressing, avocado, tomato, cucumber, crispy rice</i>		

## Plates

<b>H-TOWN HOT FRIED CHICKEN</b> 24 <i>all natural half chicken, skillet cheddar potatoes &amp; cauliflower</i>	<b>Shrimp &amp; Andouille Etouffee</b> 21 <i>fried catfish, white rice</i>
<b>Pan Fried Crab Cakes</b> 21 <i>remoulade, hoppin' john</i>	<b>Nawlin BBQ Style Shrimp, Tails &amp; Grits</b> 26 <i>fried crawfish tails, heirloom grits</i>
<b>Chicken Fried Ribeye Steak</b> 24 <i>½ lb hand cut, mashed potatoes, bacony green beans, East Texas cream gravy</i>	<b>King Ranch Chicken Spaghetti</b> 18 <i>Tillamook cheddar, green chiles, queso, tomato, sweet pepper, crisp tortilla strips</i>
<b>Fried Gulf Shrimp</b> 21 <i>slaw, jalapeño hushpuppies, handcut fries</i>	<b>Purist Mac 'n Cheese</b> 13 <i>double cheese, toasted breadcrumbs</i> <b>Add "Gulf Trash" - shrimp, andouille, crab \$9</b>
<b>Ray's Fried Catfish</b> 17 <i>slaw, jalapeño hushpuppies, handcut fries</i>	<b>Smoked Double Pork Chop</b> 25 <i>creole mustard glaze, bacony green beans, mashed potatoes</i>

<b>Garlicky Spinach</b> 7	<b>Handcut French Fries</b> 7	<b>Onion Rings</b> with  burger sauce 8
<b>Skillet Cheddar Potatoes &amp; Cauliflower</b> 8	<b>Whiskey Glazed Brussels</b> 9	<b>Cream and Butter Mashed Potatoes</b> 7
<b>Bacony Green Beans</b> 7	<b>Roasted Asparagus</b> 8	<b>Hoppin' John Rice</b> 7
	<b>Side Salad</b> 5	

## Lighter Fare

<b>EaDo Poke Bowl *</b> .....	19
<i>raw tuna, white rice, cucumber, roasted corn, pickled onion, wakame, sesame, spicy mayo drizzle</i>	
<b>Seared Salmon *</b> .....	20
<i>roasted asparagus, warm tomato-caper relish</i>	
<b>Pesto Grilled Cheese</b> .....	15
<i>griddled sourdough, gruyère, mozzarella, pesto, balsamic drizzle, spinach, tomato</i>	
<b>Vegan Veggie Spaghetti</b> .....	16
<i>Beyond Meat vegan beef crumble, mushrooms, quinoa spaghetti, tomato sauce</i>	
<b>Black Bean Burger</b> .....	18
<i>arugula, tomato, green goddess dressing</i>	

## Sandwiches

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**

<b>State Fare Cheeseburger</b> .....	16
<i>Texas Akaushi beef, American cheese, tomato, onion, iceberg, b&amp;b pickles, 🍷 burger sauce</i>	
<b>Dixie Burger</b> .....	18
<i>Texas Akaushi beef, pimento cheese, crispy onion, dill pickles, housemade bbq</i>	
<b>"Texas Red" Chili Cheese Burger</b> .....	21
<i>Texas Akaushi beef, cheddar, onion, crisp jalapeño strips</i>	
<b>Kuykendahl Burger</b> .....	19
<i>house ground ribeye, brie cheese, bacon marmalade, apple jalapeño relish, baby arugula</i>	
<b>Htown Slab Pork Belly Burger</b> .....	16
<i>bánh mì relish, cilantro, jalapeño, bibb lettuce, mayo</i>	
<b>"Big Tex" Grilled Cheese</b> .....	18
<i>braised short rib, gruyère, Tillamook cheddar, pickled red onion on sourdough</i>	
<b>Fried Green Tomato BLT</b> .....	16
<i>sourdough, bibb lettuce, bacon marmalade, crispy bacon, 🍷 burger sauce</i>	
<b>All Natural 6 oz Chicken Breast (grilled or fried)</b> .....	16
<i>American cheese, tomato, onion, iceberg, b&amp;b pickles, 🍷 burger sauce</i> <i>Make your fried chicken <b>H-Town Hot</b> \$1</i>	
<b>State Fare Po' boys</b> .....	15
<i>Spicy mayo, lettuce, tomato</i> <b>Choice of shrimp, catfish, crispy chicken</b>	



**Carrot Sticks  
Fresh Fruit  
Cookie**

*choice of:*

**French Fries  
Mashed Potatoes  
or Green Beans**

*choice of:*

**Hamburger or Cheeseburger**

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

**Mac 'n Cheese**

**Fried Catfish**

**Grilled Cheese Sandwich**

**Spaghetti and Tomato Sauce**

Social and corporate events with tailored menus! Ask for a manager, call or email [events@statefarehouston.com](mailto: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.