

State Fare Brunch

KITCHEN & BAR

Snacks

Chunky Guacamole "Norteño" Style
with salsa & warm tortilla strips 11

Dill Pickle Dip 9
with house made BBQ potato chips

Queso Blanco 9
with green chiles & warm tortilla strips

Shrimp Cocktail "Fulton St." Style 19
with warm tortilla strips
add jumbo lump crab 7

Cathead Buttermilk Biscuit 4
with whipped butter & house jam

JIMMY'S "Texas Red" Beef Frito Pie or Chili Cheese Fries 10
cheddar, queso & fresh jalapeños

Toast

add on a fried egg \$1

Avocado & Street Corn Toast 8
local whole grain bread, mashed avocado, elote, crema and tajin

Deviled Egg Salad 7
brioche, crumbled bacon

Avocado 9
local whole grain bread, feta, green onion

Pimento Cheese 10
sourdough, country ham, parsley-pickle salad

House Smoked Salmon 11
brioche, sour cream, dill

Bowls

Sabine Pass Gumbo 17
shrimp, andouille, whole crab & chicken w/ long grain rice and filé

Creole Red Beans and Rice with Sausage 14

JIMMY'S "Texas Red" Chili 12
ancho & pasilla chiles with garnishes and tortilla strips

Griddle

XXL Buttermilk Griddlecake
whipped butter and maple syrup
one for 7 or two for 10

add ins
blueberries
chocolate chunks
2 dollars
choose from candied pecans
cinnamon apples

Bacon Praline Griddlecakes 7
toasted pecans, whipped butter, praline syrup

Banana Stuffed French Toast 14
house brioche, sliced banana, caramel, creamy vanilla syrup

Brunch Plates *add on a fried egg \$1*

STATE FARE BREAKFAST	17
<i>2 eggs any style, house sausage patty, spicy brown sugar bacon, skillet hash browns & a cathead biscuit with whipped butter & house jam</i>	
COUNTRY OMELET	16
<i>ham, Tillamook cheddar, toasted onion, skillet hash browns</i>	
HUEVOS RANCHEROS	14
<i>crisp tostadas, refried black beans, fried eggs, crema, avocado, cotija</i>	
POACHED EGGS ON CRAB CAKES	20
<i>hot sauce hollandaise & skillet hash browns</i>	
FRENCH OMELET	16
<i>Boursin cheese, skillet hash browns</i>	
TEXAS LOCO MOCO	16
<i>grilled Akaushi beef patty on rice topped with JIMMY'S chili, queso blanco & a fried egg</i>	
CHICKEN FRIED STEAK AND EGGS	17
<i>4 oz chicken fried ribeye, 2 eggs, skillet hash browns, cathead biscuit with whipped butter & house jam</i>	
JAMBALAYA	16
<i>shrimp, chicken, sausage, sweet pepper and long grain rice</i>	
RAY'S FRIED CATFISH	19
<i>with slaw, jalapeño hush puppies & handcut fries</i>	
SEARED SALMON	26
<i>roasted asparagus, tomato-basil relish</i>	
SHRIMP A LA CREOLE	23
<i>old style slow simmered, long grain rice</i>	
FRIED GULF SHRIMP (7)	27
<i>with slaw, jalapeño hushpuppies & handcut fries</i>	
H-TOWN HOT CHICKEN	24
<i>all natural half chicken, creole maque choux</i>	
FARRO RISOTTO STYLE	18
<i>mushrooms, vegetables, kale, parmesan & tomato basil relish</i>	

----- Loaded Hash Browns -----

add on a fried egg \$1

House Sausage, Cream Gravy, American Cheese	7
Bacon, Tillamook Cheddar, Grilled Onion	7
Smoked Salmon, Sour Cream, Dill	8
Fried Egg, Chili, Cheddar Cheese	8
Bacon, Sausage, Tillamook Cheddar, Grilled Onion	8
Diced Ham, Mushroom, Gruyère	7
Queso, Cheddar, Pico de Gallo, Salsa, Sour Cream	7

----- Salads -----

DOUBLE Wedge	11	Add ons: Grilled Chicken (6oz) 7 Grilled Shrimp (4 ea) 12 Grilled Salmon (7oz) 15 Grilled Flank Steak (6oz) 8
<i>tomato, bacon, blue cheese, candied pecans</i>		
Italian Chopped	9	
<i>iceberg and romaine, vegetables, tomato, green olive, parmesan, herb vinaigrette</i>		
Shrimp Louie	18	Dressings: Green Goddess Herb Vinaigrette Balsamic Vinaigrette Jalapeño Ranch Creole Honey-Mustard Cilantro-Lime Blue Cheese
<i>avocado, tomato, cucumber, romaine</i>		
<i>add jumbo lump crab 7</i>		
Sweet Greens	9	
<i>avocado, feta, toasted almonds, green goddess</i>		
JIMMY'S Original Southwest Caesar Salad	10	
<i>grilled corn, black beans, cotija, pepitas, tortilla strips</i>		

Sandwiches

Two Cathead Buttermilk Biscuits served with Skillet Hash Browns: <i>add on</i> a pair of fried eggs \$2	
House Breakfast Sausage, American Cheese, East Texas cream gravy	18
Pimento Cheese, Sliced Avocado, Crisp Bacon	18
Southern Fried Chicken Thighs, Tillamook Cheddar, Bread & Butter Pickles, side local honey	19

served with handcut fries or a side salad with choice of dressing

Try a side of sauce for your fries for \$2: sweet sriracha, blue cheese dressing, pickle dip, queso

ADD-ONS: bacon, avocado, mushrooms \$2 each, grilled onions or fried egg \$1 each

Chile Glazed Donut with Chopped *Ellis Brothers* BBQ brisket 8
brisket, onion, b&b pickles, sliced fresh jalapeño

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

Big Brunch Burger 18
house sausage, spicy brown sugar bacon, hash browns, fried egg, side house jam

State Fare Cheeseburger 16
American cheese, tomato, onion, iceberg, b&b pickles, *Lee's* burger sauce

JIMMY'S "Texas Red" Chili Cheeseburger 19
cheddar, queso, onion, crisp jalapeño strips

Veggie Burger 16
house mushroom, barley & bean patty, tomato, onion, iceberg, b&b pickles, *Lee's* burger sauce

All Natural 6 oz Chicken Breast (grilled or fried crisp) 16
American cheese, tomato, onion, iceberg, b&b pickles, *Lee's* burger sauce

"Big Tex" Grilled Cheese 17
braised short rib, gruyère and cheddar, pickled red onion on sourdough

Sides

Toast grain or brioche, butter, jam	4
Skillet Hash Browns	4
Spicy Brown Sugar Bacon (3 strips)	5
Crisp Bacon (3)	4
House Sausage (2)	5
1 Egg	2
2 Eggs	3
East Texas Cream Gravy	2
Side Salad (choice dressing)	5
Roasted Asparagus	7
Bacony Green Beans	6
"Old School" Dirty Rice	5
Creole Macque Choux	7
Garlicky Spinach	7
Onion Rings	8
with <i>Lee's</i> burger sauce	
Cream & Butter Mashed Potatoes	6
Handcut French Fries	6

<i>Mac 'n Cheese</i>	Brunch Mac 20 ham, bacon, double cheese, fried egg
	Mac Daddy 21 short ribs & roasted shallots
	Chili Cheese 19 JIMMY'S "Texas Red" beef chili, queso, cheddar & crisp onion rings
	Purist 13 two cheeses & toasted butter breadcrumbs
	<i>add on</i> a fried egg \$1

Youngsters

choice of:

Carrot Sticks	<i>choice of:</i>	Scrambled Eggs & Bacon Strips (2)
Fresh Fruit		Hamburger or Cheeseburger
Cookie		with burger sauce
<i>choice of:</i>		Chicken Breast Strips (fried or grilled)
Silver Dollar Pancakes		with house bbq sauce
Hash Browns		Mac 'n Cheese
French Fries		Fried Catfish
Mashed Potatoes or Green Beans		Grilled Cheese Sandwich

**\$10
12 and
under**

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