

DINNER

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
3258 WESTHEIMER ROAD HOUSTON, TX 77098
OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

- HUSHPUPIES — blue crab, cane syrup butter 10
- OAK ROASTED OYSTERS (5) — garlic parmesan butter, seaweed 16
- TUNA CRUDO* — yuzu, miso, farm citrus, chili crisp 13
- HAM "OF THE MOMENT" — evoo, maldon salt 12

STANDARDS

- YOUNG KALE "CAESAR"* 13
manchego, pain frite, chorizo, boquerones
- LOCAL GREENS 11
pickled red onion, torn herbs, sherry vinaigrette
- TEXAS "WEDGE" 13
buttermilk vinaigrette, cheddar, bacon
- BEEF TARTARE* 19
strube ranch wagyu, sesame vinaigrette, smoked oyster mayo, cured egg yolk
- MUSSELS 18
coconut lime broth, sopping toast, keffir
- POZOLE VERDE 13
gulf shrimp, blue crab, "all the fixings"
- HEARTH GRILLED SPANISH OCTOPUS 24
thai green curry, peanuts
- SEA OF CORTEZ BAY SCALLOP 17
"a la plancha", burnt spring onion, salsa matcha
- STRAWBERRY SALAD 16
burrata cheese, pine nut, petite bitter greens, steen's vinaigrette
- DEVEILED CRAB CAKES 24
charred corn, jalapeno, nueske's bacon

PASTA

- STRACCI — 26
"cacio e pepe", black truffle
- CAPPELETTI — 23
maine lobster, carrots, snap peas
- TAGLIATELLE — 24
stinging nettle, egg, asparagus, colossal blue crab
- RISOTTO NERO — 21
venetian black rice, bianco, turnip
- ORECCHIETTE — 19
wild boar bolognese, grana padano

SUPPER

- GRILLED MAHI MAHI 29
charred bok choy, green garlic brodo, chili crisp
- DIVER SCALLOPS 38
fregola salad, marinated artichoke, salsa verde
- WHOLE ROASTED RED SNAPPER 49
charred cucumber, kimchi
- CRISPY PORK BELLY 31
"al pastor", boracho field peas, charred pineapple
- DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas
- "GOOD BREED" CHICKEN 27
whipped potato puree, grilled lemon, caper berry
- STICKY, SMOKY BEEF RIB "FOR TWO" 55
vietnamese herb salad, pickles, roti
- K.C. STRIP 72
roasted mushroom, punched potatoes, demi glace
- PHARMACY BURGER 20
shredded lettuce, pickle, tomato, onion, mustard, american cheese, fries
- OAK ROASTED REDFISH 37
"on the halfshell" charred lime, pickled onions, tomatillo vinaigrette

SHARE

- KIMCHI & COLLARDS 7
nueske's bacon, cane vinegar
- CRISPY BRUSSELS SPROUTS 9
bacon agrodolce, orange zest, mint
- SZECHUAN BROCCOLI 7
peanuts, scallion, crispy garlic, lime
- FRITO MISTO 10
spring vegetable tempura, yuzu aioli
- HOUSE FRIES 7
béarnaise
- CHEESE ENCHILADA "A LA FELIX" 9

HOURS

MON THROUGH THURS
5:00 PM — 10:00 PM
FRI THROUGH SAT
5:00 PM — 11:00 PM
SUN. 5:00 PM — 9:00 PM

EXEC. CHEF

BOBBY MATOS
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* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.