BRUNCH

STATE OF GRACE

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

OPPORTUNITIES

BEIGNETS 4
WARM CINNAMON ROLL — cream cheese frosting 6
BUTTER BISCUIT & HAM — prosciutto, seasonal jam 8
OAK ROASTED OYSTERS (3) — bone marrow and seaweed butter, chile 10

STANDARDS

DEVILED EGGS — prosciutto, chives, evoo 7
FARM SALAD — blueberries, gorgonzola, arugula, marcel vinaigrette 12
SHRIMP GRITS — pullman toast 11
HUSHPUPPIES — gulf crab, steen's cane syrup butter 9
YOUNG KALE CAESAR — butter fried croutons, boquerónes 13
BURRATA — grilled peach, pecan pesto, speck, saba 14
GUMBO – gulf shrimp, oysters, rice 12

PLATES

KIMCHI & EGGS 16
curried fried rice, pork belly, fried eggs

CHILAQUILES 16
two fried eggs, rice, refried beans, queso fresco

DUCK POUTINE 17
cheese curds, duck demi, fried egg

CHICKEN FRIED CHICKEN 24
sausage gravy, 2 eggs over easy, biscuit

ENCHILADA 17
fried eggs, rice and beans

T-BONE 37
16oz prime, punched potatoes, two fried eggs, bernaise

DUTCH BABY 16
hearth baked, mixed berries, lightly whipped local cream

FRIED FISH SANDWICH 21
fries, tangy tartar sauce, slaw

BUTTER BURGER 15
fries, add egg or bacon for 2.5 each

LOBSTER + CRAB OMELETTE 29
arugula, smoked trout roe, dill hollaindaise

SHARE

THICK CUT BACON — wood grilled, maple syrup 7
BREAKFAST SAUSAGE — wood grilled, maple syrup 7

HOURS
EVERY SUNDAY
10:00 AM TO 3:00 PM

EXEC. CHEF
BOBBY MATOS
@BOBBYMATOS
@STATEOFGRACEHOU

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGES

WINE

SPARKLING

Brut, Naveran 8/40
Cava (Penedés) 2015
Brut Rose, Berlucchi 14/70
Franciacorta NV
Brut, Taittinger 18/90
Champagne NV

WHITE

Fiano, Liveli 9/36
Puglia 2016
Sauvignon Blanc, Vincent Delaporte 14/56
Sancerre 2016
Sauvignon Blanc, Nautilus 11/44
Marlborough 2016
Pinot Grigio, "D'adda," Conte Brandolini 9/36
Friuli-Venezia Giulia 2015
Assyrtiko, Santo 14/56
Santorini 2016
Riesling, Kruger-Rumpf 12/48
Nahe 2014
Riesling, Schloss Gobelsburg 14/56
Kamptal 2014
White Blend, "Gessami," Gramona 9/36
Penedes 2016
Albarino, Lagar de Cervera 10/40
Rias Baixas 2016
Chenin Blanc, Clos de Gaimont 13/52
'La Monaco,' Vouvray 2015
Chardonnay, Jean-Marc Brocard 16/64
'Sainte Claire,' Chablis 2015
Chardonnay, Nothing Gold Can Stay 13/52
Napa Valley 2015
Chardonnay, Chalone Vineyards 16/64
Monterey 2014

ROSÉ

Pinot Noir, Eric Chevalier 10/40
Loire 2016
Blend, Dead Flowers 10/40
Texas High Plains 2016

RED

Barbera d'Alba, Massolino 13/52
Piedmont 2015
Pinot Noir, Pedroncelli 11/44
Russian River Valley 2015
Pinot Noir, Frederic Magnien 14/56
Bourgogne 2014
Pinot Noir, "Grand Cuvee," Solena Estate .. 16/64
Willamette Valley 2014
Sangiovese, "Al Passo," Tolaini 15/60
Tuscany 2012
Tempranillo, "Reserva," Vina Herminia 13/52
Rioja 2009
Syrah, "Les Launes," Delas 13/52
Crozes-Hermitage 2015
Zinfandel, Brady Vineyards 11/44
Paso Robles 2015
Malbec, Corazon Del Sol 14/56
Mendoza 2015
Merlot, Trefethen 15/60
Napa Valley 2014
Blend, Remo Farina 11/44
Valpolicella Ripasso Classico Superiore 2015
Blend, Ch. Queyron Pin de Fleurs 22/88
Saint-Emilion Grand Cru 1998
Cabernet/Merlot, Ch. Larose-Trintaudon 15/60
Bordeaux 2010
Cabernet Sauvignon, "Vina Cobos," Felino . 11/44
Mendoza 2015
Cabernet Sauvignon, Fortnight 14/56
Napa Valley 2015
Cabernet Sauvignon, Routestock 18/72
Napa Valley 2014

COCKTAILS

KT CAIPIRINHA 11
Novo Fogo Cachaca, coconut water, coconut milk, lime, Amaro Ciacaro

SOUTHSIDE, ANTIQUE 12
Treaty Oak Waterloo Antique Barrel Reserve Gin, lemon, fresh mint, grapefruit bitters,

LEONARD'S PUNCH 10
Vodka, gin, white rum, blanco tequila, triple sec, Pimm's, iced tea, citrus oleo sacchrum, angostura bitters

LA PARILLA 11
Reposado tequila with blistered serrano infusion, triple sec, grilled lime, smoked salt, mezcal floater

BULLEIT WITH A NAME 10
Bulleit bourbon, Pierre Ferrand Dry Curacao, lemon, honey, peppermint tea

FIFTH LEAF 11
Black Grouse Scotch, Pierre Ferrand Dry Curacao, Lapsang Souchong tea, Regan's orange bitters

TEXAS SCOFFLAW 15
Yellow Rose Outlaw bourbon, house made blackberry grenadine, dry vermouth, lemon, Regan's orange bitters

BUFFALO SPEEDSTER 11
Buffalo Trace Bourbon, Aperol, rhubarb bitters

WILD SOUR MICHELADA 7
Serrano infused reposado tequila, Here Gose Nothin' Wild Sour, bloody mary mix, lime, simple syrup

EL CHAPO 12
Mezcal, Ancho Reyes Chile Liqueur, Varnelli's Caffe Mokka, Kahlua, cold brew coffee, coffee salt

BEER

BOTTLES

Miller Lite, Lager 5
Milwaukee, WI
Budweiser, Lager 5
St. Louis, MO
Lone Star, Lager 5
San Antonio, TX
Corona Extra, Lager 6
Mexico City, MX
Shiner, Bock 6
Shiner, TX
Bell's Oberon, American Wheat Ale 6
Comstock, MI
New Belgium Fat Tire, Amber Ale 6
Fort Collins, CO
Lazy Magnolia Southern Pecan, Brown Ale 6
Kiln, MS
St. Arnold Ale Wagger, Brown Ale 6
Houston, TX
St. Arnold Oktoberfest, Seasonal Ale 6
Houston, TX

CANS

Buffalo Bayou Summer Wit, Witbier 6
Houston, TX
Buffalo Bayou Don't Fear the RIPA, Rye IPA 6
Houston, TX
Karbach Hopadillo, India Pale Ale 6
Houston, TX
Destihl Here Gose Nothin, Wild Sour 8
Bloomington, IL

"MAKE HASTE WITH LEISURE"