

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

- DEVEILED EGGS — prosciutto, chives, evoo 7
- FARM SALAD — blueberries, gorgonzola, arugula, marcel vinaigrette 12
- SHRIMP GRITS — pullman toast 11
- HUSHPUPIES — gulf crab, steen's cane syrup butter 9
- YOUNG KALE CAESAR — butter fried croutons, boquerónes 13
- BURRATA — roasted carrots, moroccan spices, walnuts 14
- GUMBO — gulf shrimp, oysters, rice 12

PLATES

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| <ul style="list-style-type: none"> KIMCHI & EGGS 16
curried fried rice, pork belly,
fried eggs CHILAQUILES 16
two fried eggs, rice + refried beans,
queso fresco CHICKEN FRIED CHICKEN 24
butter biscuit, sausage gravy,
2 eggs over easy "EL FELIX" ENCHILADA 17
fried eggs, rice + refried beans PORK BENEDICT 16
butter biscuit, pulled pork, kielbasa,
smoked tomato hollandaise | <ul style="list-style-type: none"> STEAK + EGGS 24
carne asada, rice + cheesy beans,
jalapeno, tortillas DUTCH BABY 16
hearth baked, mixed berries,
lightly whipped local cream FRIED FISH SANDWICH 21
tangy tartar sauce, slaw, fries BUTTER BURGER 15
fries, add egg or bacon for 2.5 each CRAB OMELETTE 25
manchego, arugula, hollandaise,
habanero chow-chow, |
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SHARE

- THICK CUT BACON — wood grilled, maple syrup 7
- BREAKFAST SAUSAGE — wood grilled, maple syrup 7
- PUNCHED POTATOES — tillamook cheddar, farm peppers, chives 8
- EVERYTHING BAGEL — smoked redfish schmear, capers, red onion 9

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

EXEC. CHEF
BOBBY MATOS
@BOBBYMATOS
@STATEOFGRACEHOU

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