

DINNER

STATE OF GRACE

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

OPPORTUNITIES

- IBERICO JAMON SERRANO — arbequina evoo 11
- HUSHPUPPIES — gulf crab, cane syrup butter 9
- OAK ROASTED OYSTERS (5) — bone marrow and seaweed butter 16
- CHARRED CALAMARI TOAST — cured black olive, chili vinaigrette, white bean puree..... 12

STANDARDS

- YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones
- MARKET SALAD 12
local apples, gorgonzola, marcel vinaigrette
- ARUGULA SALAD 11
charred citrus, fennel, parmesan
- TARTARE* 17
strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo
- CRUDITE 10
local farm vegetables, dill butter
- GUMBO 12
gulf shrimp, oysters, rice
- HEARTH GRILLED SPANISH OCTOPUS 20
thai curry vinaigrette, peanuts
- "QUESO" OAXACA 14
gulf shrimp, warm bacon fat tortillas
- TWICE FRIED K-TOWN CHICKEN 14
papaya pickles, thai herbs
- NANTUCKET BAY SCALLOPS 19
sunchoke, meyer lemon & fennel marmalade, truffle vinaigrette

PASTA

- CAPPELLETTI — 20
fried chicken, country ham brodo, foie gras
- BUCATINI — 15
cacio e pepe
- RAVIOLINI — 19
roasted apple, goat cheese, walnuts, sage
- PAPPARDELLE — 19
wild boar bolognese, grana padano
- WHOLE WHEAT ORECCHIETTE — 21
roasted octopus, tomato, bone marrow

SUPPER

- SCALLOPS 36
poblano spoonbread, lobster chile butter, shiitake mushrooms
- BLACKENED MAHI MAHI 28
coconut curry, gulf shrimp, charred local citrus
- RED SNAPPER 34
oak roasted chanterelles, chicken & truffle broth
- OAK ROASTED REDFISH 35
"on the halfshell", blackened chillies, pickled onion
- DUCK CARNITAS 48
mole, cotija, warm bacon fat tortillas
- "GOOD BREED" CHICKEN 26
roasted lemon, caper berries, potato puree
- STICKY, SMOKY BEEF RIB 52
herb salad, pickles, warm malaysian roti
- HEARTH ROASTED RIBEYE 52
sauteed mushrooms, punched potatoes
- PORK SCHNITZEL 26
sour cream spaetzle, local greens, mustard
- "THE BACKYARD BURGER" 20
2x2 butter grind & american cheese, lettuce, tomato, onion, house fries

SHARE

- KIMCHI & COLLARDS 7
neuske's bacon, steen's vinegar
- GRILLED BROCCOLI 7
crispy shallot, szechuan peppercorn
- CHEESE ENCHILADA "A LA FELIX" 9
- BRUSSELS SPROUTS 9
orange, mint, pork belly
- BASMATI "FRIED RICE" 11
smoked redfish, curry, peanuts, egg
- HOUSE FRIES 6
béarnaise

HOURS
SUNDAY SUPPER
5:00 PM — 9:00 PM
MON THROUGH THURS
5:00 PM — 10:00 PM
FRI THROUGH SAT
5:00 PM — 11:00 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.