

# 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 — jamon serrano, seasonal jam.....	8
OAK ROASTED OYSTERS (5) — “al pastor” cilantro, serrano.....	16
HUSHPUPIES — gulf crab, steen’s cane syrup butter.....	9

### STANDARDS

DEVILED EGGS — prosciutto, chives, evoo .....	7
TEXAS WEDGE — buttermilk vinaigrette, cheddar, bacon .....	12
SHRIMP GRITS — pullman toast .....	11
YOUNG KALE CAESAR — butter fried croutons, boquerónes .....	13
GUMBO – gulf shrimp, oysters, rice.....	12
TEXAS CITRUS SALAD – smoked olivesl, evoo,fresh herbs .....	10
DUTCH BABY – hearth baked, mixed fruit, lightly whipped local cream .....	16

### PLATES

KIMCHI & EGGS..... 16	STEAK & EGGS .....	27
curried fried rice, pork belly, fried eggs	carne asada, rice & cheesy beans, jalapeno, bacon fat tortillas	
CHILAQUILES..... 16	FRIED FISH SANDWICH.....	21
two fried eggs, rice & refried beans, queso fresco	tangy tartar sauce, slaw, fries	
CHICKEN FRIED CHICKEN .....	CRAWFISH BENEDICT .....	19
butter biscuit, sausage gravy, 2 eggs over easy	bacon & crawfish etouffee, cornbread, poached eggs	
“EL FELIX” ENCHILADA .....	BUTTER BURGER .....	15
fried eggs, rice & refried beans	fries, add egg or bacon for 2.5 each	
EGG & CHEESE “TACO” .....	SMOKED SALMON HASH .....	25
country ham, pico de gallo, charred avacado	trout roe, fingerling potatoes, fried egg, caramelized onion, horseradish	

### SHARE

THICK CUT BACON — wood grilled, maple syrup .....	7
BREAKFAST SAUSAGE — wood grilled, maple syrup .....	7
PUNCHED POTATOES — cotija, farm peppers, chives .....	8
EGG TOASTS — parmesan .....	8

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.