

DINNER

STATE OF GRACE

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

OPPORTUNITIES

- SPECK AMERICANO — arbequina evoo, maldon..... 11
- HUSHPUPIES — louisiana crawfish, cane syrup butter..... 9
- OAK ROASTED OYSTERS (5) — “al pastor”, pineapple relish..... 16
- SNAPPER CRUDO — puffed quinoa, ghost pepper caviar, charred citrus ponzu..... 11

STANDARDS

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| YOUNG KALE “CAESAR” 13
manchego, pain frite, chorizo, boquerones | GUMBO 12
gulf seafood “pot luck”, garlic bread |
| THE GREEN SALAD 9
picked herbs, celery, sherry vinaigrette | HEARTH GRILLED SPANISH OCTOPUS 20
thai curry vinaigrette, peanuts |
| ARTICHOKES AND ARUGULA 11
“crab boil” mozzarella, charred lemon vinaigrette | “QUESO” OAXACA 14
gulf shrimp, warm bacon fat tortillas |
| PEA SALAD 12
snow & snap peas, red onion, black olives, smoked ricotta salata, hummus | SHRIMP “A LA PLANCHA” 18
NOLA style, “bbq-ed” shrimp, sopping biscuit |
| NASHVILLE HOT QUAIL 15
b&b pickles, brioche | TARTARE* 17
strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo |

PASTA

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| PANSOTI — 18
roasted beets & goat cheese, walnuts, sage | RISOTTO — 15
prosciutto, spring peas, charred asparagus | TORTELLINI “EN BRODO” — 15
mortadella, country ham, parmesan broth |
| STRACCI — 21
ink stained, gulf shrimp & sepia sugo | | ORECCHIETTE — 19
wild boar bolognese, grana padano |

SUPPER

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| BLACKENED MAHI MAHI 28
coconut broth, black rice, charred local citrus | “GOOD BREED” CHICKEN 26
roasted lemon, caper berries, potato puree |
| SEARED SCALLOPS 36
dirty rice “porridge”, housemade crawfish chorizo | STICKY, SMOKY BEEF RIB “FOR TWO” 52
Vietnamese herb salad, pickles, roti |
| RED SNAPPER 34
mushroom dashi, first of the season peas | 20oz PRIME RIBEYE 55
punched potatoes, roasted mushrooms |
| OAK ROASTED REDFISH 37
“on the halfshell”, charred lime, pickled onion | PORK SCHNITZEL 26
sour cream spaetzel, greens |
| DUCK CARNITAS “FOR TWO” 48
mole, cotija, warm bacon fat tortillas | PHARMACY BURGER 20
“double meat” just ground butter burger, american cheese, LTO, mustard & pickles, house fries |

SHARE

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| DELICATA SQUASH TEMPURA 7
parmesan, steen’s cane syrup | BRUSSELS SPROUTS 9
orange, mint, pork belly |
| COAL ROASTED BROCCOLINI 7
slivered garlic, XO sauce | BASMATI “FRIED RICE” 11
smoked redfish, curry, peanuts, egg |
| CHEESE ENCHILADA “A LA FELIX” 9 | 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
 @BOBBYMATOS
 @STATEOFGRACETX

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