

DINNER

STATE OF GRACE

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

OPPORTUNITIES

- HUSHPUPIES — blue crab, cane syrup butter 9
- OAK ROASTED OYSTERS (5) — bone marrow butter, seaweed, calabrian chili 16
- SCALLOP CRUDO — pickled blackberry, serrano, evoo 11
- BLISTERED SHISHITOS — evoo, maldon, furikake 7

STANDARDS

- YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones
- THE GREEN SALAD 9
picked herbs, celery, sherry vinaigrette
- MELON SALAD 11
speck americano, cotija, arugula
- HEIRLOOM TOMATO SALAD 13
duke's mayo, cane vinegar
- SHRIMP "A LA PLANCHA" 18
NOLA style, "bbq-ed" shrimp, sopping biscuit
- GUMBO 11
smoked chicken and sausage, saltines
- HEARTH GRILLED SPANISH OCTOPUS 24
thai green curry, peanuts
- "QUESO" OAXACA 14
gulf shrimp, warm bacon fat tortillas
- SOFT SHELL CRAB 21
charred corn salad, chili lime vinaigrette
- TARTARE* 17
strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo

PASTA

RAVIOLI — 19
"street corn style", cotija, charred jalapenos

SPAGHETTINI — 15
cacio e pepe, grana padano

RISOTTO — 17
heirloom tomato pomodoro, "crab boil" mozzarella

STRACCI — 21
squid ink stained, gulf shrimp fra diavolo

ORECCHIETTE — 19
wild boar bolognese, grana padano

SUPPER

- BLACKENED MAHI MAHI 32
coconut broth, black rice, charred citrus
- SEARED SCALLOPS 36
dirty rice "porridge", housemade crawfish chorizo
- GRILLED TUNA 34
heirloom tomato, pickled peppers, brown butter & charred nori aioli
- OAK ROASTED REDFISH 37
"on the halfshell", charred lime, pickled onion
- DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas
- "GOOD BREED" CHICKEN 26
roasted lemon, caper berries, potato puree
- STICKY, SMOKY BEEF RIB "FOR TWO" 52
vietnamese herb salad, pickles, roti
- PRIME KC STRIP 65
punched potatoes, roasted mushrooms
- PORK SCHNITZEL 28
sour cream spaetzle, mustard vinaigrette
- PHARMACY BURGER 20
"double meat" just ground butter burger, american cheese, fully dressed, fries

SHARE

- CRISPY OKRA 9
cornmeal crusted, buttermilk vinaigrette
- BARTON SPRING GRITS 8
"cheesy"
- CHEESE ENCHILADA "A LA FELIX" 9
- EGGPLANT 9
"agrodolce", slivered almonds, evoo
- KIMCHI & COLLARDS 7
bacon, lardon, vinegar
- 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.