

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
- JAMON IBERICO — evoo, maldon 11

STANDARDS

- YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones
- THE GREEN SALAD 9
picked herbs, celery, sherry vinaigrette
- ARUGULA SALAD 11
charred lemon vinaigrette, grana Padano, crack pepper
- APPLES AND PEARS 13
pickled watermelon rind, shaved cucumber, tajin
- 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
- AGNOLOTTI — 17
smoked eggplant, crispy garlic, lunchbox peppers
- SPAGHETTINI — 15
cacio e pepe, grana padano
- STRACCI — 21
squid ink stained, gulf shrimp fra diavolo
- ORECCHIETTE — 19
wild boar bolognese, grana padano

SUPPER

- BLACKENED MAHI MAHI32
coconut broth, black rice, charred citrus
- HEARTH GRILLED SCALLOPS 34
charred corn puree, roasted okra salad, salsa verde, spicy peanuts
- GRILLED TUNA 34
tomato, pickled peppers, brown butter & charred nori aioli
- OAK ROASTED REDFISH37
"on the halfshell,"charred lime, pickled onion
- DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas
- "GOOD BREED" CHICKEN26
roasted lemon, caper berries, potato puree
- STICKY, SMOKY BEEF RIB "FOR TWO"52
vietnamese herb salad, pickles, roti
- PRIME RIBEYE65
punched potatoes, roasted mushrooms
- PORK SCHNITZEL 28
sour cream spaetzle, mustard vinagrette
- PHARMACY BURGER20
"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
- BLISTERED SHISITOS 7
evoo, maldon, furikake
- KIMCHI & COLLARDS 7
bacon lardons, cane 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.