

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
- BEET TOAST - whipped gorgonzola, candied walnuts, satsuma, tarragon, saba 9
- SPECK AMERICANO - evoo, maldon 9

STANDARDS

- YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones
- TEXAS "WEDGE" 12
buttermilk vinaigrette, cheddar, bacon
- LOCAL GREENS 12
charred lemon vinaigrette, parmesan, cracked 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
- TUNA CRUDO 15
ponzu, yuzu, avocado, serrano
- TARTARE* 17
strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo

PASTA

CAVATELLI — 19
"pasta e fagioli", italian sausage, mustard frills

STRACCI — 21
squid ink stained, gulf shrimp fra diavolo

SPAGHETTINI— 15
cacio e pepe, grana padano

RAVIOLINI — 17
butternut squash, crispy duck, sage, pecans

ORECCHIETTE — 19
wild boar bolognese, grana padano

SUPPER

- BLACKENED TUNA 34
coconut broth, black rice, charred citrus
- WOOD ROASTED DIVER SCALLOPS 34
poblano spoon bread, shishito peppers, spiced lobster butter
- BRAISED COLORADO LAMB SHANK 33
stewed field peas, bitter greens, persimmon mostarda
- GULF REDFISH 35
crawfish dirty rice, blue crab butter
- 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
- 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

- HEARTH ROASTED CARROTS 8
harrisa, lime, mint, curried cashews
- TEMPURA DELICATA SQUASH 7
steen's cane syrup, parmesan
- CHEESE ENCHILADA "A LA FELIX" 9
- BRUSSEL SPROUTS 8
bacon agrodolce, pork belly, mint
- KIMCHI & COLLARDS 7
bacon lardons, cane vinegar
- HOUSE FRIES 6
béarnaise

HOURS

MON THROUGH THURS
5:00 PM — 10:00 PM
FRI THROUGH SAT
5:00 PM — 11:00 PM
SUN. 5:00 PM — 9:00 PM

EXEC. CHEF

BOBBY MATOS
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@STATEOFGRACETX

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