

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) — tandoori curry, schmaltz, thai chili	16
TUNA CRUDO - ponzu, yuzu, avocado, serrano	15
SPECK AMERICANO - evoo, maldon	9

STANDARDS

YOUNG KALE "CAESAR"	13	GUMBO	11
manchego, pain frite, chorizo, boquerones		smoked chicken and sausage, saltines	
TEXAS "WEDGE"	12	HEARTH GRILLED SPANISH OCTOPUS	24
buttermilk vinaigrette, cheddar, bacon		thai green curry, peanuts	
ARUGULA SALAD	12	"QUESO" OAXACA	14
charred lemon vinaigrette, parmesan, cracked pepper		gulf shrimp, warm bacon fat tortillas	
PERSIMMON SALAD	14	BURRATA TOAST	13
farm cheese, endive, arugula, pears, speck, chillies, steen's vinaigrette		steen's cane syrup, pistachio butter	
SHRIMP "A LA PLANCHA"	18	TARTARE*	17
NOLA style, "bbq-ed" shrimp, sopping biscuit		strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo	

PASTA

CAVATELLI — 19 amatricana, house made ricotta, basil	SPAGHETTINI— 27 cacio e pepe, black burgundy truffle	CARAMELLE — 17 persimmon, red wine braised cabbage, pecans
STRACCI — 21 squid ink stained, gulf shrimp fra diavolo		ORECCHIETTE — 19 wild boar bolognese, grana padano

SUPER

BLACKENED MAHI	32	"GOOD BREED" CHICKEN	26
coconut broth, black rice, charred citrus		roasted lemon, caper berries, potato puree	
WOOD ROASTED DIVER SCALLOPS	34	STICKY, SMOKY BEEF RIB "FOR TWO"	52
poblano spoon bread, shishito peppers, spiced lobster butter		vietnamese herb salad, pickles, roti	
BRAISED COLORADO LAMB SHANK	34	RIBEYE	69
stewed field peas, bitter greens, persimmon mostarda		punched potatoes, roasted mushrooms	
OAK ROASTED REDFISH	35	PORK SCHNITZEL	28
"on the halfshell" charred lime, pickled onions		sour cream spaetzle, mustard vinaigrette	
DUCK CARNITAS "FOR TWO"	48	PHARMACY BURGER	20
mole, cotija, warm bacon fat tortillas		"double meat" just ground butter burger, american cheese, fully dressed, fries	

SHARE

HEARTH ROASTED CARROTS	8	BRUSSEL SPROUTS	8
harrisa, lime, mint, curried cashews		bacon agrodolce, pork belly, mint	
SPAGHETTI SQUASH	8	KIMCHI & COLLARDS	7
brown butter, sage, saba		bacon lardons, cane vinegar	
CHEESE ENCHILADA "A LA FELIX"	9	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
@BOBBYMATOS
@STATEOFGRACETX

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