

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
- KING CRAB — local citrus, avocado, crispy garlic, serrano 15
- SPECK AMERICANO — evoo, maldon 9

STANDARDS

- | | |
|---|--|
| YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones | GUMBO 11
smoked chicken and sausage, saltines |
| TEXAS "WEDGE" 12
buttermilk vinaigrette, cheddar, bacon | HEARTH GRILLED SPANISH OCTOPUS 24
thai green curry, peanuts |
| LOCAL GREENS 12
sherry vinaigrette, picked herbs | "QUESO" OAXACA 14
gulf shrimp, warm bacon fat tortillas |
| PERSIMMON SALAD 14
farm cheese, endive, pears, speck, chillies,
steen's vinaigrette | SEARED FOIE GRAS 23
kumquat and thai chili marmalade,
spiced cashews |
| SHRIMP "A LA PLANCHA" 18
NOLA style, "bbq-ed" shrimp,
sopping biscuit | TARTARE* 17
strube ranch wagyu, sesame vinaigrette,
cured egg yolk, smoked oyster mayo |

PASTA

- | | | |
|---|--|---|
| CAVATELLI — 19
amatriciana,
house made ricotta, basil | SPAGHETTINI— 25
cacio e pepe,
black winter truffle | RAVIOLI — 23
tallegio, roasted mushroom,
demi glace |
| STRACCI — 21
squid ink stained,
gulf shrimp fra diavolo | | ORECHIETTE — 19
wild boar bolognese,
grana padano |

SUPPER

- | | |
|---|--|
| BLACKENED GULF SNAPPER 32
coconut broth, black rice,
charred citrus | "GOOD BREED" CHICKEN 26
roasted lemon, caperberries,
potato puree |
| WOOD ROASTED DIVER SCALLOPS 34
poblano spoon bread, shishito peppers,
spiced lobster butter | STICKY, SMOKY BEEF RIB "FOR TWO" 52
vietnamese herb salad, pickles, roti |
| BRAISED COLORADO LAMB SHANK 34
stewed field peas, bitter greens,
béarnaise persimmon mostarda | KC STRIP 69
roasted mushroom, punched potatoes,
demi glace |
| PHARMACY BURGER 20
shredded lettuce, pickle, tomato, onion,
mustard | PORK SCHNITZEL 28
sour cream spaetzle, mustard vinaigrette |
| DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas | OAK ROASTED REDFISH 35
"on the halfshell" charred lime,
pickled onions |

SHARE

- | | |
|--|--|
| BROCCOLI 8
xo sauce, crispy garlic | BRUSSEL SPROUTS 8
bacon agrodolce, pork belly, mint |
| SPAGHETTI SQUASH 8
brown butter, sage, saba | KIMCHI & COLLARDS 7
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.