

# 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) — parmesan seaweed butter, furikake.....	16
TEXAS BLUE CRAB FINGERS — thai vinaigrette, herbs, thai chile.....	13
SPECK AMERICANO — evoo, maldon .....	9

### STANDARDS

YOUNG KALE "CAESAR" .....	13	GUMBO .....	11
manchego, pain frite, chorizo, boquerones		smoked chicken and sausage, saltines	
LOCAL GREENS .....	12	HEARTH GRILLED SPANISH OCTOPUS .....	24
sherry vinaigrette, picked herbs		thai green curry, peanuts	
TEXAS "WEDGE" .....	12	"QUESO" OAXACA.....	14
buttermilk vinaigrette, cheddar, bacon		gulf shrimp, warm bacon fat tortillas	
COVEY RISE BEETS .....	14	WAGYU BEEF CARPACCIO* .....	17
burrata, endive, citrus, arugula, candied walnuts, steens vinaigrette		black truffle vinaigrette, arugula, sunchoke, calabrian chile	
SHRIMP "A LA PLANCHA" .....	18	LOBSTER PUFFY TACO.....	19
NOLA style, "bbq-ed" shrimp, sopping biscuit		maine lobster, chile lime vinaigrette, cotija, cabbage	

### PASTA

LASAGNETTE— 17 "carnavale style" mini meatballs, bechamel, spring peas	SPAGHETTINI — 17 cacio e pepe	RAVIOLI — 23 tallegio, roasted mushroom, marsala
TRIANGOLE — 21 gulf crab, squid ink, chili butter		ORECHIETTE — 19 wild boar bolognese, grana padano

### SUPPER

BLACKENED MAHI .....	32	"GOOD BREED" CHICKEN.....	26
venetian black rice, coconut lime broth, charred texas citrus		roasted lemon, caperberries, potato puree	
WOOD ROASTED DIVER SCALLOPS .....	35	STICKY, SMOKY BEEF RIB "FOR TWO" .....	52
carolina gold rice "porridge", swiss chard, black hill andouille and crawfish etoufee		vietnamese herb salad, pickles, roti	
GRILLED LAMB CHOPS.....	59	KC STRIP .....	69
first of the season peas, swiss chard, green garlic soffrito		roasted mushroom, punched potatoes, demi glace	
PHARMACY BURGER.....	20	PORK SCHNITZEL .....	28
shredded lettuce, pickle, tomato, onion, mustard, american cheese		sour cream spaetzle, mustard vinagrette	
DUCK CARNITAS "FOR TWO" .....	48	OAK ROASTED REDFISH .....	34
mole, cotija, warm bacon fat tortillas		"on the halfshell" charred lime, pickled onions, tomatillo vinaigrette	

### SHARE

BROCCOLI .....	8	BRUSSEL SPROUTS.....	8
xo sauce, crispy garlic		bacon agrodolce, pork belly, mint	
BARTON SPRINGS HERITAGE GRITS ....	8	KIMCHI & COLLARDS .....	7
pimento cheese		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.