

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) — garlic parmesan butter, seaweed 16
- SCALLOP CRUDO — yuzu dashi, sesame, serrano, citrus, pickled herbs 13
- SPECK AMERICANO — evoo, maldon 9

STANDARDS

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| YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones | GUMBO 11
smoked chicken and sausage, saltines |
| GREENS OF THE MOMENT 12
animal farms tender greens, sherry
vinaigrette, picked herbs | HEARTH GRILLED SPANISH OCTOPUS 24
thai green curry, peanuts |
| TEXAS "WEDGE" 12
buttermilk vinaigrette, cheddar, bacon | "QUESO" OAXACA 14
gulf shrimp, warm bacon fat tortillas |
| CARPACCIO 15
strube ranch wagyu, green olive, parmesan,
horseradish | STRAWBERRIES AND FENNEL 13
covey rise strawberries, shaved fennel,
crushed pistachio, sorghum vinaigrette |
| SHRIMP "A LA PLANCHA" 18
crispy "paella", preserved lemon, soft herbs | SOFTSHELL CRAB 22
crispy panko crust, yuzu kosho vinaigrette,
coriander cream, picked herbs |

PASTA

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| CAPELLETTI — 17
artichoke, pecorino,
parsely | GNUDI — 17
ricotta dumplings,
sweet peas, n'duja | PANSOTI — 19
tallegio, roasted mushroom,
marsala |
| RISOTTO — 19
crawfish, green garlic, fennel | | ORECHIETTE — 19
wild boar bolognese,
grana padano |

SUPPER

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| BLACKENED MAHI 32
venetian black rice, coconut lime broth,
charred texas citrus | "GOOD BREED" CHICKEN 26
roasted lemon, caperberries,
potato puree |
| WOOD ROASTED DIVER SCALLOPS 35
huitlacoche tamale, charred spring onion,
black trumpet mushroom, aguachile | STICKY, SMOKY BEEF RIB "FOR TWO" 54
vietnamese herb salad, pickles, roti |
| HEARTH GRILLED LAMB 49
loin and braised shoulder, sweet peas,
green garlic, tzatziki | KC STRIP 65
roasted mushroom, punched potatoes,
demi glace |
| PHARMACY BURGER 20
shredded lettuce, pickle, tomato, onion,
mustard, american cheese, fries | PORK SCHNITZEL 28
sour cream spaetzle, mustard vinagrette |
| DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas | OAK ROASTED REDFISH 34
"on the halfshell" charred lime,
pickled onions, tomatillo vinaigrette |

SHARE

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| BROCCOLI 9
xo sauce, crispy garlic | JUMBO ASPARAGUS 8
bernaise, herb puree, onion ash |
| MARINATED BEETS 8
candied walnuts, citrus | 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.