

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 — foraged sea beans, calabrian chili, preserved lemon 13
- SPECK — evoo, maldon 10

STANDARDS

- YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones
- GREENS OF THE MOMENT 12
animal farms tender greens, sherry vinaigrette, picked herbs
- TEXAS "WEDGE" 12
buttermilk vinaigrette, cheddar, bacon
- CARPACCIO 15
strube ranch waygu, green olive, parmesan, horseradish
- SHRIMP "A LA PLANCHA" 18
crispy "paella", preserved lemon, soft herbs
- 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
- STRAWBERRIES AND FENNEL 13
covey rise strawberries, shaved fennel, crushed pistachio, sorghum vinaigrette
- SOFT SHELL CRAB 22
crispy panko, yuzu kosho vinaigrette, herbs, coriander cream

PASTA

CAPELLETTI — 17
artichoke, pecorino, parsley

TAGLIATELLE — 15
cacio e pepe

GNUDI — 17
ricotta dumplings, sweet peas, n'duja

PANSOTI — 19
tallegio, roasted mushroom, marsala

ORECCHIETTE — 19
wild boar bolognese, grana padano

SUPPER

- BLACKENED MAHI 32
venetian black rice, coconut lime broth, charred texas citrus
- WOOD ROASTED DIVER SCALLOPS 35
charred cucumber, pickled ramp, crispy garlic, thai basil
- HEARTH GRILLED LAMB 45
brown butter parsnip puree, pistachio, dates, curried cauliflower
- PHARMACY BURGER 20
shredded lettuce, pickle, tomato, onion, mustard, american cheese, fries
- DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas
- "GOOD BREED" CHICKEN 26
roasted lemon, caperberries, potato puree
- STICKY, SMOKY BEEF RIB "FOR TWO" 54
vietnamese herb salad, pickles, roti
- KC STRIP 65
roasted mushroom, punched potatoes, demi glace
- PORK SCHNITZEL 28
sour cream spaetzle, mustard vinagrette
- OAK ROASTED REDFISH 34
"on the halfshell" charred lime, pickled onions, tomatillo vinaigrette

SHARE

- BROCCOLI 9
xo sauce, crispy garlic
- MARINATED BEETS 8
candied walnuts, citrus
- CHEESE ENCHILADA "A LA FELIX" 9
- SQUASH FRITTERS 8
blue heron farms goat cheese, honey
- 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.