

DINNER

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
 3258 WESTHEIMER ROAD HOUSTON, TX 77098
 OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

TEXAS PEACHES — basil pesto, burrata, grilled bread 14
 SPECK — *evoo*, maldon salt *GF/DF* 11
 SUMMER SQUASH — pickled tomato, goat cheese, cilantro vinaigrette *GF* 9
 GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette *GF/DF* 9
 BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 14
 FARM SALAD — charred avocado, radish, crispy vegetables, farro *DF* 14
 HEARTH ROASTED OCTOPUS — thai curry vinaigrette, peanuts *GF/DF* 24

STANDARDS

WOOD GRILLED TUNA 35
 marinated beans, salsa verde, olives *GF/DF*
 REDFISH "ON THE HALF SHELL" 39
 ginger and lime vinaigrette, pearl onions
GF/DF
 JUMBO HEAD ON GULF SHRIMP (1lb) 21
 preserved citrus chermoula *GF/DF*
 "GOOD BREED" CHICKEN 24
 potato puree, charred lemon and capers *GF*
 TAGLIATELLE 17
 cacio e pepe, grana padano
 PANSOTTI 19
 "street corn style", cotija cheese, pepitas
 STRACCI 21
 wild boar bolognese, grana padano
 SPANISH IBERICO PORK COLLAR 26
 harissa, pepperonata, torn herbs *GF*

HEARTH

USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

6 OZ. SPINALIS* 40
 8 OZ. PETIT FILET* 45
 12 OZ. CENTER CUT FILET* 65
 14 OZ CENTER CUT NY STRIP* 59
 16 OZ RIBEYE* 51
 28 OZ COTE DE BOEUF for 2* 105

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|----------------------------|----------------------------|
| Bearnaise <i>GF</i> | Au Poivre <i>GF</i> |
| Steak Butter <i>GF</i> | Red Onion Jam <i>GF/DF</i> |
| Brown Butter Jus <i>GF</i> | Salsa Verde <i>GF</i> |

SIDES

SZECHUAN EGGPLANT 7
 sesame, torn herbs *DF*
 HEIRLOOM TOMATOES 7
 steen's cane vinegar *GF/DF*
 HOUSE FRIES 7
 bernaise *GF*
 SUMMER BEAN SALAD 8
 confit tomato, gremolata *GF/DF*
 POTATOES ALIGOT 9
 chives *GF*

HOURS

SUN THROUGH THURS
 4:30 PM — 9:00 PM
 FRI THROUGH SAT
 4:30 PM — 10:00 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.

BEVERAGES



WINE

SPARKLING

Brut, Naveran.....	8/40
Cava (Penedés) 2018	
Brut Rosé, Michel Briday.....	11/44
Bourgogne NV	
Brut, Taittinger.....	18/90
Champagne NV	

W H I T E

Muscadet, "Clos de la Butte," Eric Chevalier.....	10/40
Muscadet Côtes de Grand Lieu 2018	
Sauvignon Blanc, Vincent Delaporte.....	16/64
Sancerre 2019	
Sauvignon Blanc, Glazebrook.....	11/44
Marlborough 2019	
Pinot Grigio, Jermann.....	12/46
Friuli-Venezia Giulia 2018	
Albariño, Fillaboia.....	11/44
Rias Baixas 2018	
Grüner Veltliner, "Crazy Creatures," Malat.....	11/44
Kremstal 2018	
Assyrtiko, Santo.....	14/56
Santorini 2018	
Chenin Blanc, Marie De Beauregard.....	14/56
Vouvray 2017	
Chardonnay, Schug.....	13/52
Sonoma Coast 2018	
Chardonnay, Chalone Estate.....	16/64
Monterey 2015	

R O S É

Grenache, Banshee.....	11/44
Mendocino County 2018	
Pinot Noir, Famille Bourgeois.....	14/56
Sancerre 2019	

R E D

Barbera d'Alba, Massolino.....	13/52
Piedmont 2018	
Pinot Noir, Pedroncelli.....	11/44
Russian River Valley 2018	
Pinot Noir, "Grand Cuvée," Soléna Estate ..	16/64
Willamette Valley 2018	
Sangiovese, "Al Passo," Tolaini.....	15/60
Tuscany 2016	
Garnacha, "Camins," Alvaro Palacios.....	15/60
Priorat 2018	
Tempranillo, "Viña Alberdi," La Rioja Alta ..	14/56
Rioja 2015	
Syrah, E. Guigal.....	16/64
Crozes-Hermitage 2016	
Malbec, "Q," Zuccardi.....	12/48
Mendoza 2018	
Merlot, Trefethen.....	15/60
Napa Valley 2017	
Zinfandel, Brady.....	11/44
Paso Robles 2017	
Cabernet Sauvignon, Ground Effect.....	14/56
Santa Barbara 2018	
Blend, Château Queyron Pindefleurs.....	23/92
Saint-Émilion Grand Cru 2010	
Cabernet Sauvignon, Routestock.....	18/72
Napa Valley 2016	

COCKTAILS

SOUTHSIDE, ANTIQUE.....	13
treaty oak waterloo antique gin, lemon, mint, grapefruit bitters	
EAST ON NAVIGATION.....	10
kaffir infused gin, lemon grass, lime juice, yellow chartreuse, thai chili	
GARDEN PARTY.....	12
chamomile infused grappa, giffard banana, basil, honey, orange, lemon	
HUMMINGBIRD FEEDER.....	10
cathead honeysuckle vodka, lemon, honey, cava	
CITRUS PARADISI #2*.....	13
citrus vodka, lime cordial, vanilla, egg white	
LA PARILLA.....	11
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
SBAGLIATO.....	11
campari, sweet vermouth, cava	
TEXAS BUCK.....	12
rye, ginger beer, lemon, whiskey bitters	
BUFFALO SPEEDSTER.....	11
buffalo trace, aperol, rhubarb bitters	

BEER

B O T T L E S

Miller Light, Lager.....	5
Milwaukee, WI	
Lone Star, Lager.....	5
San Antonio, TX	
Corona Extra, Lager.....	6
Mexico City, MX	
Shiner, Bock.....	6
Shiner, TX	
New Belgium Fat Tire, Amber Ale.....	6
Fort Collins, CO	
Sweetwater 420, Extra Pale Ale.....	6
Atlanta, GA	
Lazy Magnolia Southern Pecan, Brown Ale.....	6
Kiln, MS	
St. Arnold, Oktoberfest.....	7
Houston, TX	
Lone Pint, Yellow Rose, Smash IPA.....	11
Magnolia, TX	

C A N S

Austin Eastciders, Dry Cider.....	6
Austin, TX	
Eureka Heights Buckle Bunny, Cream Ale.....	6
Houston, TX	
Live Oak, Hefeweizen.....	6
Austin, TX	
Destihl Brewery, Here Gose Nothin, Sour.....	6
Normal, IL	
Karbach Hopadillo, India Pale Ale.....	6
Houston, TX	

"MAKE HASTE WITH LEISURE"