

DINNER

STATE OF GRACE

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

OPPORTUNITIES

- HUSHPUPPIES — TX blue crab, steen's cane syrup butter 10
- FOIE GRAS — roasted pear marmalade, hazelnuts, saba, tx toast 24
- BEEF SALAD — tender greens, pt. reyes blue, pecans, steen's vinaigrette *GF* 12
- GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette *GF/DF* 10
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 14
- SPECK — EVOO, maldon 11

STANDARDS

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|--|---|
| HEARTH ROASTED OCTOPUS 25 | LASAGNETTE 37 |
| thai curry vinaigrette, peanuts <i>GF/DF</i> | cacio e pepe, grana padano, black truffle |
| JUMBO HEAD ON GULF SHRIMP 17 | PANSOTTI 19 |
| preserved citrus chermoula <i>GF</i> | butternut squash, sage, walnuts |
| DUCK CONFIT 24 | STRACCI 21 |
| pumpkin seed mole, bitter greens <i>GF</i> | wild boar bolognese, grana padano |

all pasta available gluten free

HEARTH

- IBERICO PORK SECRETTO — mushroom, sunchoke, mustard frill, brownbutter glaze *GF* ... 35
- REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette *GF/DF* 44
- "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers *GF* 26
- TUNA — salsa verde, green olive *GF/DF* 39
- SNAPPER — spicy peanuts, charred chile vinaigrette *DF* 49

USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

- 8 oz SPINALIS "Best part of the Ribeye"* 49
- 8 oz PETIT FILET* 46
- 18 oz RIBEYE* 89
- 9 oz / 18 oz N.Y. STRIP* 39/72
- 32 oz PORTERHOUSE for 2* "45 day dry aged" 119

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|----------------------------|-----------------------------|
| Bearnaise <i>GF</i> | Au Poivre <i>GF</i> |
| Steak Butter <i>GF</i> | "Steak Sauce" <i>GF/DF</i> |
| Brown Butter Jus <i>GF</i> | Oscar (SUPP \$20) <i>GF</i> |

SIDES

- | | | |
|-----------------------------------|---------------------|--|
| SZECHUAN EGGPLANT 8 | HOUSE FRIES 8 | ROOT VEGETABLE GRATIN 12 |
| sesame, torn herbs <i>DF</i> | bearnaise | yukon gold potato, rutabaga, celery root |
| VENETIAN BLACK RICE 10 | | OAK ROASTED BROCCOLI 9 |
| 'risotto style', bianco <i>GF</i> | | salsa verde, smoked beef tallow |

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	12/48
Bourgogne NV	
Brut, Taittinger	18/90
Champagne NV	

WHITE

Muscadet, "Clos de la Butte," Eric Chevalier	10/40
Muscadet Côtes de Grand Lieu 2018	
Sauvignon Blanc, Spy Valley	11/44
Marlborough 2019	
Sauvignon Blanc, Delaporte	16/64
Sancerre 2019	
Pinot Grigio, Jermann	14/56
Friuli-Venezia Giulia 2018	
Albariño, Fillaboa	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	13/52
Vouvray 2017	
Chardonnay, Schug	13/52
Sonoma Coast 2018	
Chardonnay, Chalone Estate	16/64
Monterey 2015	

ROSÉ

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

RED

Barbera d'Alba, Massolino	14/56
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	
Malbec, "Q," Zuccardi	12/48
Mendoza 2018	
Merlot, Trefethen	15/60
Napa Valley 2017	
Syrah, "Les Launes," Delas	16/64
Crozes-Hermitage 2018	
Zinfandel, Brady	12/48
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	
SBAGLIATO	11
campari, sweet vermouth, cava	
GILDED BRAMBLES*	13
flor de cana rum, raspberry, lemon, ginger, egg white	
'NOG	12
heavy cream, egg, bourbon, madeira, rum, nutmeg	
SCROOGE'S GIFT	13
st. george coffee, banhez mezcal, ancho reyes, regans orange bitters	
LA PARILLA	11
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
NEW YORK IN THE FALL	13
rye, st. george spiced pear, walnut bitters	
BUFFALO SPEEDSTER	11
buffalo trace, aperol, rhubarb bitters	

BEER

BOTTLES

Miller Lite, 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, Christmas Ale	9
Houston, TX	
Lone Pint, Yellow Rose, Smash IPA	11
Magnolia, TX	

CANS

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	
NOLA Brewing, Hoppyright Infringement, IPA ...	9
New Orleans, LA	
Wasatch, Black-O-Lantern, Pumpkin Stout	7
Salt Lake City, UT	

"MAKE HASTE WITH LEISURE"