

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
- GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette *GF/DF*..... 10
- TEXAS CITRUS SALAD — blood orange, meyer lemon, fennel, chermoula, za'atar *DF*..... 13
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 14
- BURRATA TOAST — grilled strawberry, mint, basil, hazelnut 13
- BLUE CRAB SALAD — charred asparagus, marinated artichoke, calabrian chili, snap pea... 27
- SPECK — EVOO, maldon..... 11

STANDARDS

- HEARTH ROASTED OCTOPUS 25
thai curry vinaigrette, peanuts *GF/DF*
- PANSOTTI..... 21
goat ricotta, saffron, tomato, cotija, honey
- SPAGHETTINI..... 19
cacio e pepe, grana padano
- BAY SCALLOPS.....19
salsa matcha, serrano, lime, peanuts
- STRACCI.....21
wild boar bolognese, grana padano
- TRIANGOLI27
fra diavolo, lobster, shrimp, fennel pollen

all pasta available gluten free

HEARTH

- IBERICO PORK SECRETO — mushroom, sunchoke, brown butter *GF*..... 35
- REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette *GF/DF* 48
- "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers *GF*..... 26
- TUNA — salsa verde, green olive *GF/DF* 39
- DIVER SCALLOPS — green gumbo, smoked andouille, blue crab butter 39

USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

- 8 oz SPINALIS "Best part of the Ribeye"*53
- 8 oz PETITE FILET*52
- 18 oz RIBEYE* 91
- 9 oz / 18 oz N.Y. STRIP* 45/79
- 32 oz PORTERHOUSE for 2* "45 day dry aged" 130

- Bearnaise *GF*
- Steak Butter *GF*
- Brown Butter Jus *GF*

- Roasted Mushrooms (SUPP \$10) *GF*
- "Steak Sauce" *GF/DF*
- Oscar (SUPP \$20) *GF*

SIDES

- SZECHUAN EGGPLANT 8
sesame, torn herbs *DF*
- VENETIAN BLACK RICE 10
'risotto style', bianco *GF*
- HOUSE FRIES 8
bearnaise
- WARM POTATO SALAD 9
mustard vinaigrette,
cornichons, red onion
- OAK ROASTED ASPARAGUS..... 11
scamorza, pain frite, crispy shallot

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, Navaran	8/40
Cava (Penedés) 2018	
Brut Rosé, Michel Briday	12/48
Bourgogne NV	
Brut Réserve, Charles Heidsieck	22/110
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 2020	
Sauvignon Blanc, Delaporte	16/64
Sancerre 2019	
Pinot Grigio, Jermann	14/56
Friuli-Venezia Giulia 2019	
Albariño, Fillaboa	11/44
Rias Baixas 2018	
Grüner Veltliner, "Crazy Creatures," Malat ..	11/44
Kremstal 2018	
Assyrtiko, Santo	16/64
Santorini 2018	
Chenin Blanc, Marie De Beauregard	13/52
Vouvray 2017	
Chardonnay, Schug	13/52
Sonoma Coast 2019	
Chardonnay, Chalone Estate	16/64
Monterey 2018	

ROSÉ

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

RED

Barbera d'Alba, Massolino	14/56
Piedmont 2019	
Pinot Noir, Pedroncelli	11/44
Russian River Valley 2018	
Pinot Noir, "Grand Cuvée," Soléna Estate ..	16/64
Willamette Valley 2019	
Sangiovese, "Al Passo," Tolaini	15/60
Tuscany 2016	
Tempranillo, "La Rioja Alta," Viña Alberdi ..	14/56
Rioja 2015	
Garnacha, "Camins," Alvaro Palacios	15/60
Priorat 2019	
Malbec, "Q," Zuccardi	14/56
Mendoza 2018	
Merlot, Trefethen	15/60
Napa Valley 2018	
Syrah, "Les Launes," Delas	16/64
Crozes-Hermitage 2018	
Zinfandel, Bedrock	15/60
Sonoma 2019	
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 2017	

COCKTAILS

SOUTHSIDE, ANTIQUE	13
treaty oak waterloo antique gin, lemon, mint, grapefruit bitters	
SBAGLIATO	11
campari, sweet vermouth, cava	
VENETIAN SUNSET	11
vodka, basil, grapefruit, lime, aperol, regans orange	
BOTANIST'S BOUQUET	12
dripping springs gin, strawberry basil syrup, lemon, rosemary, cava	
FUEGO d'AVERNA	13
amaro, punt e mes, aperol, peychauds, grapefruit, lime	
THE FOUR o'CLOCK FLOWER	14
santiago queirolo pisco, giffard banane, velvet falernum, suze, herbsaint	
LA PARILLA	11
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
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	7
Atlanta, GA	
St. Arnold, Spring Bock	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	
Lazy Magnolia, Southern Pecan, Brown Ale	8
Kiln, MS	
NOLA Brewing, Hoppyright Infringement, IPA ... 9	
New Orleans, LA	

"MAKE HASTE WITH LEISURE"