

DINNER

STATE OF GRACE

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

OPPORTUNITIES

- HUSHPUPIES — TX blue crab, steen's cane syrup butter..... 10
- GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette *GF/DF*..... 10
- SPECK — EVOO, maldon..... 11
- TEXAS CITRUS SALAD — blood orange, meyer lemon, fennel, chermoula, za'atar *DF*..... 13
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 15

STANDARDS PASTA

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| BURRATA TOAST 13 grilled strawberry, mint, basil, hazelnut | LASAGNETTE 23 eggplant parmesan, burrata |
| BAY SCALLOPS 20 salsa matcha, serrano, peanuts, lime | PANSOTI 20 goat ricotta, pesto, fresh tomato, pine nuts |
| HEARTH ROASTED OCTOPUS 25 thai curry vinaigrette, peanuts <i>GF/DF</i> | STRACCI 21 wild boar bolognese, grana padano |
| BLUE CRAB SALAD 27 charred asparagus, marinated artichoke, calabrian chili, snap pea | TAGLIATELLE 22 "paglia e fieno", gulf shrimp, smoked trout |

see server for gluten free options

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
- SWORDFISH — pickled coriander, tarragon, smoked trout roe, citrus butter *GF*..... 35
- 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
- 9 oz / 18 oz N.Y. STRIP* 45/79
- 18 oz RIBEYE for 2* 91
- 32 oz PORTERHOUSE for 2* "45 day dry aged" 130

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|----------------------------|---|
| Bearnaise <i>GF</i> | Roasted Mushrooms (SUPP \$10) <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

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|---|----------------------------------|--|
| SZECHUAN EGGPLANT 8 sesame, torn herbs <i>DF</i> | HOUSE FRIES 8 bearnaise | WARM POTATO SALAD 9 mustard vinaigrette, cornichons, red onion |
| VENETIAN BLACK RICE 10 'risotto style', bianco <i>GF</i> | | OAK ROASTED ASPARAGUS 11 bearnaise, pain frite, picked herbs |

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 | 19/94 |
| Champagne NV | |

WHITE

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|--|-------|
| 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 | |
| Chenin Blanc, Marie De Beauregard | 13/52 |
| Vouvray 2017 | |
| Chardonnay, Dom. Saint Denis | 17/68 |
| Mâcon Lugny 2017 | |
| Chardonnay, Schug | 13/52 |
| Sonoma Coast 2019 | |
| Chardonnay, Chalone Estate | 16/64 |
| Monterey 2018 | |

ROSÉ

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| Grenache, Cinsault, Syrah, Peyrassol | 10/40 |
| Mediterranee 2020 | |
| Touriga Nacional, Macanita | 14/56 |
| Douro 2019 | |

RED

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| 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

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| 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

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| 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, Summer Pils | 9 |
| Houston, TX | |
| Lone Pint, Yellow Rose, Smash IPA | 11 |
| Magnolia, TX | |
| Sweetwater G13, "420 Strain", IPA | 7 |
| Atlanta, GA | |

CANS

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| Austin Eastciders, Dry Cider | 6 |
| Austin, TX | |
| Eureka Heights Wow Factor, Pilsner | 7 |
| 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 | |

"MAKE HASTE WITH LEISURE"