

# 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

BURRATA TOAST .....	13	PANSOTI .....	20
grilled strawberry, mint, basil, hazelnut		goat ricotta, pesto, fresh tomato, pine nuts	
BAY SCALLOPS.....	20	STRACCI.....	21
salsa matcha, serrano, peanuts, lime		wild boar bolognese, grana padano	
HEARTH ROASTED OCTOPUS .....	25	AGNOLOTTI .....	23
thai curry vinaigrette, peanuts GF/DF		sweet pea, crispy prosciutto, oregano, reggiano	
BLUE CRAB SALAD .....	27	TRIANGOLI .....	27
charred asparagus, marinated artichoke, calabrian chili, snap pea		fra diavolo, lobster, shrimp, fennel pollen	

*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

Bearnaise GF	Roasted Mushrooms (SUPP \$10) GF
Steak Butter GF	"Steak Sauce" GF/DF
Brown Butter Jus GF	Oscar (SUPP \$20) GF

### SIDES

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

<b>Brut, Naveran</b> .....	8/40
Cava (Penedés) 2018	
<b>Brut Rosé, Michel Briday</b> .....	12/48
Bourgogne NV	
<b>Brut, Taittinger</b> .....	19/94
Champagne NV	

### WHITE

<b>Muscadet, "Clos de la Butte," Eric Chevalier</b>	10/40
Muscadet Côtes de Grand Lieu 2018	
<b>Sauvignon Blanc, Spy Valley</b> .....	11/44
Marlborough 2020	
<b>Sauvignon Blanc, Delaporte</b> .....	16/64
Sancerre 2019	
<b>Pinot Grigio, Jermann</b> .....	14/56
Friuli-Venezia Giulia 2019	
<b>Albariño, Fillaboa</b> .....	11/44
Rias Baixas 2018	
<b>Grüner Veltliner, "Crazy Creatures," Malat</b> ..	11/44
Kremstal 2018	
<b>Chenin Blanc, Marie De Beauregard</b> .....	13/52
Vouvray 2017	
<b>Chardonnay, Dom. Saint Denis</b> .....	17/68
Mâcon Lugny 2017	
<b>Chardonnay, Schug</b> .....	13/52
Sonoma Coast 2019	
<b>Chardonnay, Chalone Estate</b> .....	16/64
Monterey 2018	

### ROSÉ

<b>Grenache, Cinsault, Syrah, Peyrassol</b> .....	10/40
Mediterranee 2020	
<b>Touriga Nacional, Macanita</b> .....	14/56
Douro 2019	

### RED

<b>Barbera d'Alba, Massolino</b> .....	14/56
Piedmont 2019	
<b>Pinot Noir, Pedroncelli</b> .....	11/44
Russian River Valley 2018	
<b>Pinot Noir, "Grand Cuvée," Soléna Estate</b> ..	16/64
Willamette Valley 2019	
<b>Sangiovese, "Al Passo," Tolaini</b> .....	15/60
Tuscany 2016	
<b>Tempranillo, "La Rioja Alta," Viña Alberdi</b> ..	14/56
Rioja 2015	
<b>Garnacha, "Camins," Alvaro Palacios</b> .....	15/60
Priorat 2019	
<b>Malbec, "Q," Zuccardi</b> .....	14/56
Mendoza 2018	
<b>Merlot, Trefethen</b> .....	15/60
Napa Valley 2018	
<b>Syrah, "Les Launes," Delas</b> .....	16/64
Crozes-Hermitage 2018	
<b>Zinfandel, Bedrock</b> .....	15/60
Sonoma 2019	
<b>Cabernet Sauvignon, Ground Effect</b> .....	14/56
Santa Barbara 2018	
<b>Blend, Château Queyron Pindefleurs</b> .....	23/92
Saint-Émilion Grand Cru 2010	
<b>Cabernet Sauvignon, Routestock</b> .....	18/72
Napa Valley 2017	

## COCKTAILS

<b>SOUTHSIDE, ANTIQUE</b> .....	13
treaty oak waterloo antique gin, lemon, mint, grapefruit bitters	
<b>SBAGLIATO</b> .....	11
campari, sweet vermouth, cava	
<b>VENETIAN SUNSET</b> .....	11
vodka, basil, grapefruit, lime, aperol, regans orange	
<b>BOTANIST'S BOUQUET</b> .....	12
dripping springs gin, strawberry basil syrup, lemon, rosemary, cava	
<b>FUEGO d'AVERNA</b> .....	13
amaro, punt e mes, aperol, psychauds, grapefruit, lime	
<b>THE FOUR o'CLOCK FLOWER</b> .....	14
santiago queirolo pisco, giffard banane, velvet falernum, suze, herbsaint	
<b>LA PARILLA</b> .....	11
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
<b>BUFFALO SPEEDSTER</b> .....	11
buffalo trace, aperol, rhubarb bitters	

## BEER

### BOTTLES

<b>Miller Lite, Lager</b> .....	5
Milwaukee, WI	
<b>Lone Star, Lager</b> .....	5
San Antonio, TX	
<b>Corona Extra, Lager</b> .....	6
Mexico City, MX	
<b>Shiner, Bock</b> .....	6
Shiner, TX	
<b>New Belgium Fat Tire, Amber Ale</b> .....	6
Fort Collins, CO	
<b>Sweetwater 420, Extra Pale Ale</b> .....	7
Atlanta, GA	
<b>St. Arnold, Summer Pils</b> .....	9
Houston, TX	
<b>Lone Pint, Yellow Rose, Smash IPA</b> .....	11
Magnolia, TX	
<b>Sweetwater G13, Indian Pale Ale</b> .....	7
Atlanta, GA	

### CANS

<b>Austin Eastciders, Dry Cider</b> .....	6
Austin, TX	
<b>Eureka Heights Wow Factor, Pilsner</b> .....	7
Houston, TX	
<b>Live Oak, Hefeweizen</b> .....	6
Austin, TX	
<b>Destihl Brewery, Here Gose Nothin, Sour</b> .....	6
Normal, IL	
<b>Lazy Magnolia, Southern Pecan, Brown Ale</b> .....	8
Kiln, MS	

"MAKE HASTE WITH LEISURE"