

# 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..... 11
- GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette..... 10
- SPECK — EVOO, maldon..... 12
- HEIRLOOM TOMATOES — duke's mayo, red onion, butter fried croutons..... 15
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino ..... 14
- BURRATA TOAST — grilled tx peach, pine nut pesto, saba ..... 13

### STANDARDS PASTA

- |  |  |
|--|--|
| TEXAS QUAIL..... 18  | PANSOTTI.....20                                    |
| cotija cheese, charred jalapeno, bacon,<br>alabama white sauce   | charred "street corn", cotija, pepitas             |
| CRISPY SOFT SHELL CRAB..... 25                                   | LASAGNETTE.....23                                  |
| fried green tomatoes, marinated<br>cucumbers, charred corn aioli | eggplant parmesan, burrata cheese                  |
| HEARTH ROASTED OCTOPUS ..... 25                                  | STRACCI.....25                                     |
| thai curry vinaigrette, peanuts <i>GF/DF</i>                     | spanish octopus, bone marrow, tomato sugo          |
| MELON SALAD ..... 15   | TAGLIATELLE.....22                                 |
| steen's cane syrup vinaigrette, serrano,<br>speck, feta, arugula | "paglia e fieno", gulf shrimp, smoked<br>trout roe |

*see server for gluten free options*

## HEARTH

- IBERICO PORK SECRETO — mushroom, sunchoke, brown butter ..... 35
- REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette ..... 45
- "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers..... 26
- SWORDFISH — pickled coriander, tarragon, smoked trout roe, citrus butter..... 35
- DIVER SCALLOPS — summer squash, swiss chard, cilantro vinaigrette, pickled tomato .. 39

### USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

- 8 oz SPINALIS\* Best part of the Ribeye.....64
- 8 oz PETITE FILET\* .....74
- 9 oz N.Y. STRIP/18 oz N.Y. STRIP\* ..... 52/104
- 18 oz RIBEYE\* .....98
- 32 oz PORTERHOUSE for 2\* 45 day dry aged, sliced ..... 145

- |                  |                               |
|------------------|-------------------------------|
| Bearnaise        | Roasted Mushrooms (SUPP \$10) |
| Steak Butter     | "Steak Sauce"                 |
| Brown Butter Jus | Au Poivre                     |

### SIDES

- |                             |                    |  |
|-----------------------------|--------------------|--|
| SZECHUAN EGGPLANT.....9     | HOUSE FRIES..... 8 | BLISTERED FARM BEANS..... 9                      |
| sesame, torn herbs          | bearnaise          | kimchi vinaigrette, lime                         |
| VENETIAN BLACK RICE..... 10 |                    | CHARRED CUCUMBER..... 10                         |
| 'risotto style', bianco     |                    | serrano, pickled red onion,<br>agua chile, tajin |

**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> .....	17/68
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>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>Cabernet Sauvignon, Routestock</b> .....	18/72
Napa Valley 2016	
<b>Blend, Château Magence</b> .....	23/92
Graves 2010	

## 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, "420 Strain", IPA</b> .....	7
Atlanta, GA	

### CANS

<b>Austin Eastcider, Original Cider</b> .....	6
Austin, TX	
<b>Eureka Heights, Wow Factor, Pilsner</b> .....	7
Houston, TX	
<b>Destihl Brewery, Here Gose Nothin, Sour</b> .....	6
Normal, IL	
<b>Parish Brewery, Dr. Juice, Indian Pale Ale</b> .....	8
Broussard, LA	
<b>Lazy Magnolia, Southern Pecan, Brown Ale</b> .....	8
Kiln, MS	

"MAKE HASTE WITH LEISURE"