

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 — sourdough, spicy mustard 13
- APPLE SALAD — ginger gold, honeycrisp, cotija, cilantro, onion, chipotle vinaigrette 14
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 14
- BURRATA TOAST — grilled tx peach, pine nut pesto, saba 13

STANDARDS PASTA

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|--|--|
| FOIE GRAS 27 | PANSOTTI.....20 |
| pan seared, oak roasted apple, lemon
olive oil cake, hazelnut | charred "street corn", cotija, pepitas |
| BEEF TARTARE 19 | TAGLIATELLE.....23 |
| charred onion aioli, cured egg yolk,
salt & vinegar chips | beef cheek bolognese, grana |
| HEARTH ROASTED OCTOPUS 25 | CHITARRA19 |
| thai curry vinaigrette, peanuts <i>GF/DF</i> | cacio e pepe, reggiano |
| GUNDERMANN ACRES BEETS..... 13 | TRIANGOLI.....20 |
| picked herbs, caraway, raiti | farm squash, walnut, sage, parmesan,
brown butter |

HEARTH

- IBERICO PORK SECRETO — mushroom, celery root, brown butter 35
- REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette 49
- "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers..... 26
- SWORDFISH — pickled coriander, tarragon, smoked trout roe, citrus butter..... 35
- DIVER SCALLOPS — summer squash, pickled tomato, cilantro vinaigrette 39

USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

- 8 oz BAVETTE*41
- 8 oz PETITE FILET*74
- 9 oz N.Y. STRIP.....52
- 18 oz RIBEYE*.....98
- 18 oz N.Y. STRIP* 104

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

SIDES

- | | | |
|------------------------------|---------------------|--|
| SZECHUAN EGGPLANT9 | HOUSE FRIES 8 | BLISTERED FARM PEPPERS..... 9 |
| sesame, torn herbs | bearnaise | kimchi vinaigrette, lime |
| VENETIAN BLACK RICE 10 | | POTATO GRATIN 11 |
| 'risotto style', bianco | | yukon gold, taleggio, parmesan,
pan frite |

HOURS
MON THROUGH SAT
5:00 PM — 10:00 PM
SUNDAY
5:00 PM — 9:00 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, Nicolas Feuillatte	19/95
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	18/72
Sancerre 2020	
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 2019	
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, Cinsault, Syrah, Peyrassol	10/40
Mediterranee 2020	
Touriga Nacional, Macanita	14/56
Douro 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	
Garnacha, "Camins," Alvaro Palacios	15/60
Priorat 2019	
Tempranillo, "La Rioja Alta," Viña Alberdi ...	14/56
Rioja 2016	
Malbec, "Q," Zuccardi	14/56
Mendoza 2018	
Merlot, Trefethen	15/60
Napa Valley 2018	
Syrah, Les Vins de Vienne	16/64
Crozes-Hermitage 2016	
Zinfandel, Bedrock	15/60
Sonoma 2019	
Cabernet Sauvignon, Ground Effect	14/56
Santa Barbara 2018	
Cabernet Sauvignon, Routestock	18/72
Napa Valley 2018	
Blend, Château Queyron Pindefleurs	23/92
Saint-Emilion Grand Cru 2010	

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, psychauds, grapefruit, lime	
THE FOUR o'CLOCK FLOWER	14
santiago queirolo pisco, tempus fugit 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, Pilsner	6
Milwaukee, WI	
Lone Star, Lager	5
San Antonio, TX	
Corona Extra, Lager	7
Mexico City, MX	
Shiner, Bock	6
Shiner, TX	
New Belgium Fat Tire, Amber Ale	7
Fort Collins, CO	
Sweetwater 420, Extra Pale Ale	8
Atlanta, GA	
St. Arnold, Summer Pils, Pilsner	9
Houston, TX	
Lone Pint, Yellow Rose, Smash IPA	12
Magnolia, TX	
Lone Pint, Saison Doug, Belgian Farmhouse Ale	12
Magnolia, TX	
Boulevard, Barrel Aged Imperial Porter	11
Kansas City, MO	

CANS

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

"MAKE HASTE WITH LEISURE"