

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.....	13
GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette.....	10
SPECK — sourdough, spicy mustard	13
APPLE SALAD — evercrisp, honeycrisp, cotija, cilantro, onion, chipotle vinaigrette.....	14
BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino	14
TRUFFLE TOAST — burrata, persimmons, black truffle	39

STANDARDS PASTA

SEARED FOIE GRAS.....	27	PANSOTTI.....	23
roasted apple, delicata squash, pickled red onion, cornbread, pepitas		tuscan kale, house made ricotta, sausage, fennel pollen	
BEEF TARTARE	19	PAPPARDELLE	24
charred onion aioli, cured egg yolk, salt & vinegar chips		wild boar bolognese, grana	
HEARTH ROASTED OCTOPUS	25	LASAGNETTE	45
thai curry vinaigrette, peanuts <i>GF/DF</i>		black pepper, pecorino, winter truffle	
GUNDERMANN ACRES BEETS.....	13	RAVIOLI.....	21
picked herbs, caraway, mascarpone, hazelnuts, citrus		roasted squash, mascarpone, walnuts, sage cream	

HEARTH

IBERICO PORK JOWL — mushroom, celery root, brown butter.....	37
REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette	49
"GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers.....	29
SWORDFISH — pickled coriander, tarragon, smoked trout roe, citrus butter.....	35
DIVER SCALLOPS — caperberry, olive, fennel, roasted tomato broth	39
HUDSON VALLEY DUCK — crispy "dirty" risotto, roasted citrus glacé	45

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
Seared Foie Gras (SUPP \$25)	

SIDES

SZECHUAN EGGPLANT.....	9	HOUSE FRIES	8
sesame, torn herbs		bearnaise	
VENETIAN BLACK RICE.....	11	POTATO GRATIN	12
'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 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	18/72
Sancerre 2020	
Pinot Grigio, Jermann	14/56
Friuli-Venezia Giulia 2019	
Albariño, Fillaboia	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	16/64
Priorat 2020	
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 2018	
Blend, Château Queyron Pindefleurs	23/92
Saint-Emilion Grand Cru 2011	

COCKTAILS

SBAGLIATO	11
campari, sweet vermouth, cava	
SOUTHSIDE, ANTIQUE	13
treaty oak waterloo antique gin, lemon, mint, grapefruit bitters	
'SWIZZLE' in GAELIC	13
amontillado sherry, slane irish, tiki bitters, citrus, domaine de canton	
MACUMBA'S SECOND MASH	14
velho barriero cachaça, lime, st. george spiced pear, galliano, whiskey bitters	
TRINIDAD SOUR	15
angostura, rye, orgeat, lemon	
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	
Yuengling, Lager	7
Pottsville, PA	
New Belgium Fat Tire, Amber Ale	7
Fort Collins, CO	
Lone Pint, Yellow Rose, Smash IPA	12
Magnolia, TX	

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	
Sweetwater, 420, Extra Pale Ale	9
Atlanta, GA	
Sweetwater, G13 "420 Strain", Extra Pale Ale ..	9
Atlanta, GA	
St. Arnold, Oktoberfest, Märzen Lager	9
Houston, TX	
Martin House Brewing, S'mores Stout	15
Fort Worth, TX	

"MAKE HASTE WITH LEISURE"