

# 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.....	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
TEXAS TOAST — burrata, honeynut squash, spiced honey .....	19

### STANDARDS PASTA

BEEF TARTARE .....	19	PANSOTTI.....	20
charred onion aioli, cured egg yolk, salt & vinegar chips		charred "street corn", cotija, pepitas	
FOIE GRAS .....	29	PAPPARDELLE.....	24
roasted apple, delicate squash, pickled red onion, cornbread, pepitas		wild boar bolognese, grana	
HEARTH ROASTED OCTOPUS .....	25	LASAGNETTE .....	21
thai curry vinaigrette, peanuts <i>GF/DF</i>		cacio e pepe, reggiano	
GUNDERMANN ACRES BEETS.....	13	RAVIOLI .....	25
picked herbs, caraway, mascarpone, hazelnuts, citrus		louisiana crawfish, smoked tomato butter, kimchi	

## 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.....	31
OAK ROASTED TUNA — 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 .....	47

### 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 EGGPLANT.....9	HOUSE FRIES..... 8	BLISTERED SHISHITO PEPPERS .. 10
sesame, torn herbs	bearnaise	kimchi vinaigrette
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

<b>Brut, Naveran</b> .....	8/40
Cava (Penedés) 2018	
<b>Brut Rosé, Michel Briday</b> .....	12/48
Bourgogne NV	
<b>Brut Réserve, Charles Heidsieck</b> .....	22/110
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> .....	18/72
Sancerre 2020	
<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>Assyrtiko, Santo</b> .....	16/64
Santorini 2019	
<b>Chenin Blanc, Marie De Beauregard</b> .....	13/52
Vouvray 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> .....	16/64
Priorat 2020	
<b>Tempranillo, "Viña Alberdi," La Rioja Alta</b> ...	14/56
Rioja 2016	
<b>Malbec, "Q," Zuccardi</b> .....	14/56
Mendoza 2018	
<b>Merlot, Trefethen</b> .....	15/60
Napa Valley 2018	
<b>Syrah, Les Vins de Vienne</b> .....	16/64
Crozes-Hermitage 2016	
<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 2018	
<b>Blend, Château Queyron Pindefleurs</b> .....	23/92
Saint-Emilion Grand Cru 2011	

## COCKTAILS

<b>SBAGLIATO</b> .....	11
campari, sweet vermouth, cava	
<b>POINSETTIA</b> .....	11
dripping springs orange vodka, cranberry cordial, cava	
<b>SOUTHSIDE, ANTIQUE</b> .....	13
treaty oak waterloo antique gin, lemon, mint, grapefruit bitters	
<b>'NOG</b> .....	13
evan williams black label, madeira, goslings dark rum, cream, eggs, grated nutmeg	
<b>TRINIDAD SOUR</b> .....	15
angostura, rye, orgeat, lemon	
<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, Pilsner</b> .....	6
Milwaukee, WI	
<b>Lone Star, Lager</b> .....	5
San Antonio, TX	
<b>Corona Extra, Lager</b> .....	7
Mexico City, MX	
<b>Shiner, Bock</b> .....	6
Shiner, TX	
<b>Yuengling, Lager</b> .....	7
Pottsville, PA	
<b>New Belgium Fat Tire, Amber Ale</b> .....	7
Fort Collins, CO	
<b>Lone Pint, Yellow Rose, Smash IPA</b> .....	12
Magnolia, TX	

### CANS

<b>Austin Eastciders, Original, Cider</b> .....	7
Austin, TX	
<b>Destihl Brewery, Here Gose Nothin, Sour</b> .....	6
Normal, IL	
<b>Eureka Heights, Wow Factor, Pilsner</b> .....	7
Houston, TX	
<b>Lazy Magnolia, Southern Pecan, Brown Ale</b> .....	8
Kiln, MS	
<b>Parish Brewery, Dr. Juice, Indian Pale Ale</b> .....	8
Broussard, LA	
<b>Sweetwater, 420, Extra Pale Ale</b> .....	9
Atlanta, GA	
<b>Sweetwater, G13 "420 Strain", Extra Pale Ale</b> ..	9
Atlanta, GA	
<b>St. Arnold, Christmas Ale, Old Ale</b> .....	9
Houston, TX	
<b>Martin House Brewing, S'mores Stout</b> .....	15
Fort Worth, TX	

"MAKE HASTE WITH LEISURE"