

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
- BEEF SALAD — picked herbs, caraway, mascarpone, hazelnuts, citrus 13
- APPLE SALAD — evercrisp, honeycrisp, cotija, cilantro, onion, chipotle vinaigrette..... 14
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino 14

STANDARDS PASTA

- | | |
|---|--|
| TRUFFLE TOAST..... 39 | RAVIOLINI.....25 |
| burrata, honeynut squash, spiced honey | LA crawfish, smoked tomato butter, serrano |
| WAGYU TARTARE* 21 | PANSOTTI.....23 |
| charred onion aioli, cured egg yolk, salt & vinegar chips | goat ricotta, brown butter, pear, walnut |
| FOIE GRAS 29 | PAPARDELLE24 |
| salted caramel apple, spiced pecan | beef cheek bolognese, grana padano |
| HEARTH ROASTED OCTOPUS 25 | LASAGNETTE45 |
| thai curry vinaigrette, peanuts <i>GF/DF</i> | cacio e pepe, winter truffle |

HEARTH

- IBERICO PORK JOWL — mushroom, sunchoke, brown butter.....39
- REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette49
- "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers.....34
- OAK ROASTED MAHI MAHI — coriander, tarragon, smoked trout roe, citrus butter.....35
- DIVER SCALLOPS — caperberry, olive, fennel, roasted tomato broth42
- CRESCENT FARMS DUCK — crispy "dirty" risotto, roasted citrus glacé.....47

USDA PRIME STEAK WOOD ROASTED OVER TEXAS PECAN & OAK

- 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 |
| Foie Gras (SUPP \$25) | |

SIDES

- | | | |
|-----------------------------|--------------------|---|
| SZECHUAN EGGPLANT..... 10 | HOUSE FRIES..... 8 | CHARRED BROCCOLI 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

Brut, Naveran	10/40
Cava (Penedés) 2019	
Brut Rosé, Michel Briday	12/48
Bourgogne NV	
Brut Réserve, Charles Heidsieck	22/110
Champagne NV	

W H I T E

Muscadet, "Clos de la Butte," Eric Chevalier	10/40
Muscadet Côtes de Grand Lieu 2018	
Sauvignon Blanc, Mt. Beautiful	12/48
North Canterbury 2020	
Sauvignon Blanc, Delaporte	19/74
Sancerre 2020	
Pinot Grigio, Jermann	15/60
Friuli-Venezia Giulia 2019	
Albariño, Fillaboa	11/44
Rias Baixas 2018	
Grüner Veltliner, "Crazy Creatures," Malat ..	11/44
Kremstal 2018	
Assyrtiko, Santo	17/70
Santorini 2019	
Chenin Blanc, Marie De Beauregard	13/52
Vouvray 2017	
Chardonnay, Schug	14/56
Sonoma Coast 2019	
Chardonnay, Chalone Estate	16/64
Monterey 2018	

R O S É

Grenache, Cinsault, Syrah, Peyrassol	11/44
Mediterranee 2020	
Touriga Nacional, Macanita	14/56
Douro 2019	

R E D

Barbera d'Alba, Massolino	14/56
Piedmont 2019	
Pinot Noir, Argyle Reserve	15/60
Willamette Valley 2018	
Pinot Noir, "Grand Cuvée," Soléna Estate ..	17/70
Willamette Valley 2019	
Sangiovese, "Al Passo," Tolaini	15/60
Tuscany 2016	
Garnacha, "Camins," Alvaro Palacios	16/64
Priorat 2020	
Tempranillo, "Viña Alberdi," La Rioja Alta ...	15/60
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	15/60
Santa Barbara 2018	
Cabernet Sauvignon, Routestock	19/74
Napa Valley 2018	
Blend, Château Queyron Pindefleurs	23/92
Saint-Emilion Grand Cru 2011	

COCKTAILS

A FRENCH NEGRONI	16
campari, lillet blanc, st. germain, ford's	
SOUTHSIDE, ANTIQUE	14
waterloo antique gin, lemon, mint, grapefruit bitters	
THE AFTER BUZZ	14
barr hill gin, egg white, herbsaint, lemon, honey	
BANHEZ BRAMBLE	14
banhez mezcal, lemon, crème de cassis	
LA PARILLA	13
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
BUFFALO SPEEDSTER	12
buffalo trace, aperol, rhubarb bitters	
TRINIDAD SOUR	15
angostura, rye, orgeat, lemon	
SCROOGE'S GIFT 2.2	15
famous grouse smokey black, st. George nola, ancho reyes chili, regan's orange bitters	

BEER BOTTLES

Lone Star, Lager	5
San Antonio, TX	
Miller Lite, Lager	6
Milwaukee, WI	
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	

C A N S

Austin Eastciders, Original, Cider	7
Austin, TX	
Destihl Brewery, Here Gose Nothin, Sour	6
Normal, IL	
Eureka Heights, Wicket Awesome, Pale Ale	8
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", IPA	9
Atlanta, GA	
St. Arnold, H-Town Pils, Pilsner	9
Houston, TX	
Martin House Brewing, S'mores Stout	15
Fort Worth, TX	

"MAKE HASTE WITH LEISURE"