

# 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
- 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
- SPECK — sourdough, spicy mustard ..... 13

### STANDARDS PASTA

- |  |   |
|--|---|
| TRUFFLE TOAST..... 36  | RAVIOLINI.....25  |
| black winter truffle, Burrata, honeynut squash, spiced honey | la crawfish, smoked tomato butter, serrano              |
| BEEF TARTARE*..... 19  | PANSOTTI.....23   |
| charred onion aioli, cured egg yolk, salt & vinegar chips    | tuscan kale, house made ricotta, sausage, fennel pollen |
| FOIE GRAS..... 29  | PAPPARDELLE.....24                                      |
| salted caramel apple, spiced pecan                           | beef cheek bolognese, grana                             |
| HEARTH ROASTED OCTOPUS..... 25                               | LASAGNETTE.....45                                       |
| thai curry vinaigrette, peanuts <i>GF/DF</i>                 | black winter truffle, cacio e pepe                      |

## HEARTH

- IBERICO PORK JOWL — mushroom, sunchoke, 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 MAHI MAHI — pickled coriander, smoked trout roe, citrus butter .....35
- DIVER SCALLOPS — caperberry, olive, fennel, roasted tomato broth .....39
- CRESCENT FARMS 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                     |
| Foie Gras (SUPP \$25) |                               |

### SIDES

- |                             |                    |   |
|-----------------------------|--------------------|---|
| SZECHUAN EGGPLANT.....9     | 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

<b>Brut, Naveran</b> .....	8/40
Cava (Penedés) 2019	
<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, Mt. Beautiful</b> .....	11/44
North Canterbury 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 Valley 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>Lone Star, Lager</b> .....	5
San Antonio, TX	
<b>Miller Lite, Lager</b> .....	6
Milwaukee, WI	
<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", IPA</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"