

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	14
GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette	13
BEET SALAD — picked herbs, caraway, mascarpone, hazelnuts, citrus	14
ARTICHOKES & ASPARAGUS — calabrian chili, charred citrus aioli, bread crumbs	18
BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino	15
SPECK — ciabatta, spicy mustard	19

STANDARDS PASTA

TEXAS TOAST	19	ORECCHIETTE	28
burrata, grilled strawberry, pistachio, mint		octopus, tomato confit, bone marrow, bread crumbs	
WAGYU CARPACCIO*	24	PANSOTTI	27
charred spring onion, horseradish, preserved lemon		goat ricotta, spring garlic, sweet peas, guanciale	
HEARTH ROASTED OCTOPUS	26	PAPPARDELLE	26
thai curry vinaigrette, peanuts		beef cheek bolognese, grana padana	
STICKY TEXAS QUAIL	33	LASAGNETTE	29
tamarind BBQ, pickled ramps, cilantro green goddess		cacio e pepe, oak roasted mushrooms	

HEARTH

IBERICO PORK JOWL — mushroom, sunchoke, brown butter	39
REDFISH “ON THE HALF SHELL” — ginger and lime vinaigrette	49
“GOOD BREED” HALF CHICKEN — potato puree, charred lemon, capers	34
OAK ROASTED MAHI — smoked trout roe, citrus butter, spring onion	37
DIVER SCALLOPS — caperberry, olive, fennel, roasted tomato broth	42
CRESCENT FARMS DUCK — crispy “dirty” risotto, roasted citrus glacé	55

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

SIDES

SZECHUAN EGGPLANT	10	HOUSE FRIES	8	KIMCHI COLLARDS	11
sesame, torn herbs		bearnaise		pork belly	
VENETIAN BLACK RICE	11	ASPARAGUS	13	POTATO GRATIN	12
‘risotto style’, bianco		charred lemon, torn herbs		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

JOHN QUINN
@JOHNQUINN TX
@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 NV	
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, Mt. Beautiful	12/48
North Canterbury 2020	
Sauvignon Blanc, J. de Villebois	17/70
Pouilly Fumé 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, Jean Manciat	13/52
Mâcon-Charnay 2020	
Chardonnay, Chalone Estate	16/64
Monterey 2018	

ROSÉ

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

RED

Barbera d'Alba, Massolino	14/56
Piedmont 2019	
Pinot Noir, Argyle Reserve	15/60
Willamette Valley 2019	
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	
Syrah, "La Champine," Jean-Michel Gerin	12/48
Colline Rhodaniennes 2014	
Malbec, "Q," Zuccardi	14/56
Mendoza 2018	
Merlot, Trefethen	15/60
Napa Valley 2018	
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 2009	

COCKTAILS

A FRENCH NEGRONI	16
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campari, lillet blanc, st. germain, ford's

STRAWBERRY FIELDS REIMAGINED	14
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strawberry, ginger, lemon, mint, egg white

evan williams or marfa spirits desert gin

HOTEL NACIONAL	15
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bacardi, pineapple, lime, apricot liquor

SOUTH HAMPTON SOUR	12
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george dickel rye, mango, lime, syrah float

EL LUCHADOR	17
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banhez mezcal, cilantro, honey, pineapple, lime

LA PARILLA	14
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blistered serrano infused el jimador reposado, triple sec,

grilled lime, smoked salt, vida mezcal float

BUFFALO SPEEDSTER	13
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buffalo trace, aperol, rhubarb bitters

TRINIDAD SOUR	16
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angostura, rye, orgeat, lemon

seasonal spiritless options available

BEER BOTTLES

Miller Lite, Lager	6
Milwaukee, WI	

Lone Star, Lager	6
Fort Worth, TX	

Parish Brewery, Canebreak, Wheat Ale	9
Broussard, LA	

Corona Extra, Lager	7
Mexico City, MX	

Shiner, Bock	6
Shiner, TX	

New Belgium, Fat Tire, Amber Ale	8
Fort Collins, CO	

Yuengling, Lager	7
Pottsville, PA	

Lone Pint, Yellow Rose, Smash IPA	12
Magnolia, TX	

CANS

Martin House Brewery, The Salty Lady, Gose	10
Fort Worth, TX	

Sweetwater, G13 "420 Strain", IPA	9
Atlanta, GA	

Sweetwater, 420, IPA	9
Atlanta, GA	

St. Arnold, Texas winter IPA, India Pale Ale	9
Houston, TX	

St. Arnold, H-Town Pils, Pilsner	9
Houston, TX	

Eureka Heights, Wow Factor, German Pilsner	9
Houston, TX	

"MAKE HASTE WITH LEISURE"