

BRUNCH

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
WARM CINNAMON ROLL — cream cheese frosting	9
BUTTER BISCUIT & HAM — shaved ham, seasonal jam	10
DEVILED EGGS — country ham, chives	8
BEIGNETS — powdered sugar	5

STANDARDS

ARTICHOKE & ASPARAGUS — calabrian chili, charred citrus aioli, pain frite	17
BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino	15
GUMBO — smoked chicken, sausage	12
GRIDDLE CAKES — buttermilk syrup, steen’s butter.....	13
TEXAS TOAST — burrata, strawberries, pistachio, mint.....	19

PLATES

GULF SHRIMP BENEDICT*.....22	SOUTHERN SHAKSHUKA.....20
charred corn spoon bread, tomato gravy, hollandaise, poached eggs, pickled red onion	creamy grits, andouille, sunny-side-up eggs, toast
CHICKEN FRIED CHICKEN.....24	TUNA SALAD.....24
butter biscuit, sausage gravy, sunny-side-up eggs	ponzu, texas citrus, avocado, greens
HOUSE SMOKED SALMON..... 21	IBERICO PORK JOWL..... 29
everything bagel, heirloom tomato, caper berry, red onion, citrus cream cheese	barton springs grits, peperonata, fried egg
MAHI..... 29	CRAWFISH ENCHILADA..... 28
citrus brown butter, herbs, charred lemon	avocado, escabeche, cotija, cilantro

SHARE

SMOKED BACON — wood grilled, maple syrup	7
BREAKFAST SAUSAGE LINKS — wood grilled, maple syrup	7
LOADED POTATOES — bacon, sour cream, cheddar, green onion.....	8
CHEESE GRITS — toast, cracked pepper	6

HOURS
EVERY SUNDAY
11:00 AM TO 3:00 PM

EXEC. CHEF
JOHN QUINN
@JOHNQUINNTX
@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, Fillaboia	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 Manciai	13/52
Mâcon-Charnay 2020	
Chardonnay, Chalone Estate	16/64
Monterey 2018	

ROSÉ

Grenache, Cinsault, Syrah, Peyrassol	12/48
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	
Sangiovese, "Al Passo," Tolaini	15/60
Tuscany 2016	
Garnacha, "Camins," Alvaro Palacios	16/64
Priorat 2020	
Tempranillo, Crianza, Viña Herminia	12/48
Rioja, 2016	
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 Pindfleurs	23/92
Saint-Emilion Grand Cru 2009	

COCKTAILS

A FRENCH NEGRONI	16
campari, lillet blanc, st. germain, ford's	
STRAWBERRY FIELDS REIMAGINED	14
strawberry, ginger, lemon, mint, egg white	
evan williams bourbon or marfa spirits desert gin	
HOTEL NACIONAL	15
bacardi, pineapple, lime, apricot liquor	
SOUTH HAMPTON SOUR	12
george dickel rye, mango, lime, syrah float	
EL LUCHADOR	18
banhez mezcal, cilantro, honey, pineapple, lime	
LA PARILLA	14
blistered serrano infused el jimador reposado, triple sec,	
grilled lime, smoked salt, vida mezcal float	
BUFFALO SPEEDSTER	13
buffalo trace, aperol, rhubarb bitters	
TRINIDAD SOUR	16
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	

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, H-Town Pils, Pilsner	9
Houston, TX	
Eureka Heights, Wow Factor, German Pilsner	9
Houston, TX	
Lone Pint Brewery, Yellow Rose, Smash IPA	9
Houston, TX	

"MAKE HASTE WITH LEISURE"