

# BRUNCH

## 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
- 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

- |   |  |
|---|--|
| <b>SOFT SHELL BENEDICT*</b> ..... 33<br>charred spoon bread, hollandaise, poached eggs, pickled red onion             | <b>SOUTHERN SHAKSHUKA</b> ..... 21<br>creamy grits, andouille, sunny-side-up eggs, toast |
| <b>CHICKEN FRIED CHICKEN</b> ..... 24<br>butter biscuit, sausage gravy, sunny-side-up eggs                            | <b>TUNA SALAD</b> ..... 24<br>ponzu, texas citrus, avocado, greens                       |
| <b>HOUSE SMOKED SALMON</b> ..... 21<br>everything bagel, heirloom tomato, caper berry, red onion, citrus cream cheese | <b>IBERICO PORK JOWL</b> ..... 29<br>barton springs grits, pepperonata, fried egg        |
| <b>MAHI</b> ..... 29<br>citrus brown butter, herbs, charred lemon   | <b>CRAWFISH ENCHILADA</b> ..... 23<br>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  
@STATEOFGRA CETX

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> .....	10/40
Cava NV	
<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> .....	12/48
North Canterbury 2020	
<b>Sauvignon Blanc, J. de Villebois</b> .....	17/70
Pouilly Fumé 2020	
<b>Pinot Grigio, Gradis'ciutta</b> .....	12/48
San Floriano del Collio 201	
<b>Albariño, Fillaboa</b> .....	11/44
Rias Baixas 2018	
<b>Grüner Veltliner, "Crazy Creatures," Malat</b> ....	13/52
Kremstal 2018	
<b>Assyrtiko, Santo</b> .....	17/70
Santorini 2019	
<b>Chenin Blanc, Marie De Beauregard</b> .....	13/52
Vouvray 2017	
<b>Chardonnay, Schug</b> .....	14/56
Sonoma Coast 2019	
<b>Chardonnay, Jean Manciai</b> .....	13/52
Mâcon-Charnay 2020	
<b>Chardonnay, Chalone Estate</b> .....	16/64
Monterey 2018	

### ROSÉ

<b>Grenache, Cinsault, Syrah, Peyrassol</b> .....	12/48
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, Argyle Reserve</b> .....	15/60
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, Crianza, Viña Herminia</b> .....	12/48
Rioja, 2016	
<b>Syrah, "La Champine," Jean-Michel Gerin</b> .....	12/48
Colline Rhodaniennes 2014	
<b>Malbec, "Q," Zuccardi</b> .....	14/56
Mendoza 2018	
<b>Merlot, Trefethen</b> .....	15/60
Napa Valley 2018	
<b>Zinfandel, Bedrock</b> .....	15/60
Sonoma 2019	
<b>Cabernet Sauvignon, Ground Effect</b> .....	15/60
Santa Barbara 2018	
<b>Cabernet Sauvignon, Routestock</b> .....	19/74
Napa Valley 2018	
<b>Blend, Château Queyron Pindfleurs</b> .....	23/92
Saint-Emilion Grand Cru 2009	

## COCKTAILS

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

seasonal spiritless options available

## BEER

### BOTTLES

<b>Miller Lite, Lager</b> .....	6
Milwaukee, WI	
<b>Lone Star, Lager</b> .....	6
Fort Worth, TX	
<b>Corona Extra, Lager</b> .....	7
Mexico City, MX	
<b>Shiner, Bock</b> .....	6
Shiner, TX	
<b>New Belgium, Fat Tire, Amber Ale</b> .....	8
Fort Collins, CO	
<b>Yuengling, Lager</b> .....	7
Pottsville, PA	

### CANS

<b>Martin House Brewery, The Salty Lady, Gose</b> .....	10
Fort Worth, TX	
<b>Sweetwater, G13 "420 Strain", IPA</b> .....	9
Atlanta, GA	
<b>Sweetwater, 420, IPA</b> .....	9
Atlanta, GA	
<b>St. Arnold, H-Town Pils, Pilsner</b> .....	9
Houston, TX	
<b>Eureka Heights, Barely Harmless, Pale Ale</b> .....	9
Houston, TX	
<b>Lone Pint Brewery, Yellow Rose, Smash IPA</b> .....	9
Houston, TX	

"MAKE HASTE WITH LEISURE"