

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	14
GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette.....	13
BEET SALAD — picked herbs, caraway, mascarpone, hazelnuts, citrus.....	14
ARTICHOKE & 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
burrata, strawberries, pistachio, mint	
WAGYU CARPACCIO*	24
charred spring onion, horseradish, preserved lemon	
HEARTH ROASTED OCTOPUS	28
thai curry vinaigrette, peanuts	
STICKY TEXAS QUAIL	33
tamarind BBQ, pickled ramps, cilantro green goddess	
ORECCHIETTE	28
octopus, tomato confit, bone marrow, bread crumbs	
PANSOTTI	27
goat ricotta, spring garlic, sweet peas, guanciale	
PAPPARDELLE	26
beef cheek bolognese, grana padana	
LASAGNETTE	29
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, charred 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	

HOOURS

MON THROUGH SAT
5:00 PM — 10:00 PM
SUNDAY
5:00 PM — 9:00 PM

EXEC. CHEF

JOHN QUINN
@JOHNQUINNTX
@STATEOFGRACETX

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

B E V E R A G E S

W I N E

S P A R K L I N G

Brut, Naveran	10/40
Cava NV	
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, 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	

R O S É

Grenache, Cinsault, Syrah, Peyrassol	12/48
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 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 Pindefleurs	23/92
Saint-Emilion Grand Cru 2009	

COCKTAILS

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 liquour	
A FRENCH NEGRONI	16
campari, lillet blanc, st. germain, beefeater	
SOUTH HAMPTON SOUR	12
george dickel rye, mango, lime, syrah float	
EL LUCHADOR	18
ojos de tigre 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	

B E E R B O T T L E S

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	

C A N S

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"