

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
CHARRED SUMMER SQUASH — peppernota, ricotta salata, basil, pepitas	15
TOMATO & MELON — heirloom tomato, local melon, basil, spanish ham, serrano.....	18
BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino	15
SPECK — ciabatta, spicy mustard, evoo, maldon.....	19
GRILLED PEACHES — limoncello, bing cherries, rosemary, yogurt	17

STANDARDS

PASTA

BURRATA.....	21
hearth roasted figs, saba, sourdough TX toast	
WAGYU CARPACCIO*	24
charred spring onion, horseradish, preserved lemon	
HEARTH ROASTED OCTOPUS	28
thai curry vinaigrette, peanuts	
TWICE FRIED QUAIL.....	27
ginger glaze, yuzu, pickled spring onion, cucumber	
ORECCHIETTE	28
octopus, tomato confit, bone marrow, bread crumbs	
PANSOTTI.....	23
"street corn style", jalapeño, cotija, pepitas	
PAPPARDELLE	26
beef cheek bolognese, grana padana	
TAGLIATELLE	35
cacio e pepe, summer truffle	

HEARTH

IBERICO PORK JOWL — mushroom, texas onion soubise, brown butter.....	39
REDFISH "ON THE HALF SHELL" — ginger and lime vinaigrette	49
"GOOD BREED" HALF CHICKEN — potato puree, charred lemon, capers	34
BLACKENED SWORDFISH — corn spoonbread, collard greens, sunflower brown butter.....	37
DIVER SCALLOPS — field peas, lobster velouté, okra, eggplant	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 N.Y. STRIP*	104
18 oz RIBEYE*	98
Béarnaise	Roasted Mushrooms (SUPP \$10)
Steak Butter	"Steak Sauce"
Brown Butter Jus	Au Poivre

SIDES

SZECHUAN EGGPLANT	10
sesame, torn herbs	
VENETIAN BLACK RICE.....	11
'risotto style', bianco	
HOUSE FRIES	8
béarnaise	
FARM BEANS.....	12
kimchi vinaigrette, crispy garlic, thai herbs	
KIMCHI COLLARDS	11
nueske's bacon	
EL FELIX ENCHILADA	13
chili gravy, white onion	

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.

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, Les Trois Toits	13/52
Muscadet Sévre et Maine, 2020	
Sauvignon Blanc, Mt. Beautiful.....	12/48
North Canterbury 2020	
Sauvignon Blanc, J. de Villebois.....	17/70
Menetou-Salon 2020	
Pinot Grigio, Gradis'ciutta	12/48
Collio, 2019	
Albariño, Fillaboa.....	11/44
Rias Baixas 2018	
Grüner Veltliner, "Crazy Creatures," Malat	13/52
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	12/48
Mediterranee 2020	
Touriga Nacional, Macanita.....	14/56
Douro 2019	

RED

Gamay, Dom. de la Chapelle des Bois	15/60
Morgon 2019	
Barbera d'Alba, Massolino	14/56
Piedmont 2019	
Pinot Noir, Argyle Reserve	15/60
Willamette Valley 2019	
Pinot Noir, "Grand Cuvee," Solena	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 liquor	
A FRENCH NEGRONI	16
campari, lillet blanc, st. germain, ford's gin	
SOUTH HAMPTON SOUR	12
george dickel rye, mango, lime, syrah float	
LA PARILLA	14
blistered serrano infused el jimador reposado,	
triple sec, grilled lime, smoked salt, vida mezcal float	
EL LUCHADOR	18
ojos de tigre mezcal, cilantro, honey, pineapple, lime	
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	
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	
St. Arnold, Summer Pils, Pilsner	11
Houston, 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	
Eureka Heights, Mostly Harmless, Pale Ale	9
Houston, TX	
Eureka Heights, Wow Factor, Pilsner	9
Houston, TX	
Lone Pint Brewery, Yellow Rose, Smash IPA	9
Houston, TX	

"MAKE HASTE WITH LEISURE"