

LUNCH

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
3258 WESTHEIMER ROAD HOUSTON, TX 77098
OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

DEVILED EGGS — country ham	9
SPECK AMERICAN — evoo, maldon	13
HUSHPUPIES — blue crab, cane syrup butter	14
TEXAS TOAST — burrata, strawberries, pistachio, mint	19

STANDARDS

GUMBO	12	SMOKED SALMON BAGEL	21
smoked chicken, andouille		everything bagel, heirloom tomato, caper berry, red onion, cream cheese	
TWICE FRIED QUAIL	25	WAGYU CARPACCIO*	24
chili ginger glaze, pickled ramps, cucumber		charred spring onion, horseradish	

PLATES

PAN SEARED MAHI— 29
caperberry, citrus brown
butter, charred lemon

SPANISH OCTOPUS— 24
green curry vinaigrette,
peanuts

PAPPARDELLE— 26
beef cheek bolognese

PANSOTTI— 27
“street corn style”

SALADS SANDWICHES

TOMATO & MELON	18	GRILLED CHICKEN SALAD	18
heirloom tomato, local melon, basil, serrano ham, chili		pistachio, creamy oregano dressing	
CHARRED SUMMER SQUASH	15	CRISPY CHICKEN SANDWICH	19
peppernota, ricotta salata, basil, pepitas		aioli, kimchi slaw, pickled herbs	
GRILLED TUNA SALAD	24	PHARMACY BURGER	17
ponzu, texas citrus, avocado, greens		Lettuce, tomato, onion, pickle, mustard	
GREENS OF THE MOMENT	13	SHRIMP REMOULADE	23
spicy herbs, pickled shallot, sherry vinaigrette		Iceberg, gulf shrimp, remoulade blanc	

SHARE

HOUSE FRIES	8	VENETIAN BLACK RICE	11
béarnaise		“risotto style”, bianco	
SZECHUAN EGGPLANT	10	FARM BEANS	12
sesame, torn herbs		kimchi vinaigrette, crispy garlic, thai herbs	

HOURS EXEC. CHEF

FRIDAY
11:00 AM to 3:00 PM

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

W H I T E

Muscadet, Les Trois Toits 13/52 Muscadet Sèvre 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 Manciai 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

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 liqueur
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 ojo 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

B O T T L E S

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

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
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"