

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

STANDARDS PASTA

BURRATA	21	ORECCHIETTE	28
roasted figs, grilled peach, bing cherries, sourdough		octopus, tomato confit, bone marrow, bread crumbs	
WAGYU CARPACCIO*	24	PANSOTTI	23
charred spring onion, horseradish, preserved lemon		“street corn style”, jalapeño, cotija, pepitas	
HEARTH ROASTED OCTOPUS	28	PAPPARDELLE	26
thai curry vinaigrette, peanuts		beef cheek bolognese, grana padana	
TWICE FRIED QUAIL	27	TAGLIATELLE	35
ginger glaze, yuzu, pickled spring onion, cucumber		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 MAHI — 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

Bearnaise	Roasted Mushrooms (SUPP \$10)
Steak Butter	“Steak Sauce”
Brown Butter Jus	Au Poivre

SIDES

SZECHUAN EGGPLANT10	HOUSE FRIES8	KIMCHI COLLARDS11
sesame, torn herbs	bearnaise	nueske’s bacon
VENETIAN BLACK RICE11	FARM PEPPERS12	EL FELIX ENCHILADA13
‘risotto style’, bianco	kimchi vinaigrette, crispy garlic, thai herbs	chili gravy, white onion

HOURS

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

EXEC. CHEF

JOHN QUINN
 @JOHNQUINNNTX
 @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, 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, Jermann 14/56 Friuli, 2019
Albariño, Fillaboia 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

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
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 Pindfleurs 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

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"