

# 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
roasted figs, grilled peach, bing cherries, sourdough	
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 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
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 PEPPERS .....	12
kimchi vinaigrette, crispy garlic, thai herbs	
KIMCHI COLLARDS .....	11
nueske's bacon	
EL FELIX ENCHILADA .....	13
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  
@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, Jermann .....	14/56
Friuli, 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

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 BOTLES

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"