

# 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
BURRATA — grilled peach, bing cherries, sourdough toast .....	21

### STANDARDS

GUMBO .....	12	WAGYU CARPACCIO* .....	24
smoked chicken, andouille		charred spring onion, horseradish	
TWICE FRIED QUAIL .....	25	CHARRED SUMMER SQUASH .....	15
chili ginger glaze, pickled ramps, cucumber		peppernota, ricotta salata, basil, pepitas	

### PLATES

PAN SEARED GULF CATCH — 29  
caperberry, citrus brown butter,  
charred lemon

SPANISH OCTOPUS— 24  
green curry vinaigrette,  
peanuts

PAPPARDELLE— 26  
beef cheek bolognese

PANSOTTI— 23  
“street corn style”

### SALADS AND SANDWICHES

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

### SHARE

HOUSE FRIES .....	8	EL FELIX ENCHILADA.....	13
béarnaise		chili gravy, white onion	
SZECHUAN EGGPLANT .....	10	FARM PEPPERS.....	12
sesame, torn herbs		kimchi vinaigrette, crispy garlic, thai herbs	

H O U R S	EXEC. CHEF
F R I D A Y	J O H N Q U I N N
11:00 AM to 3:00 PM	@ J O H N Q U I N N T X
	@ S T A T E O F G R A C E T X

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BEVERAGES



## WINE

### SPARKLING

<b>Brut, Naveran</b> ..... 10/40 Cava NV
<b>Brut Rosé, Michel Briday</b> ..... 12/48 Bourgogne NV
<b>Brut Réserve, Charles Heidsieck</b> ..... 22/110 Champagne NV

### WHITE

<b>Muscadet, Les Trois Toits</b> ..... 13/52 Muscadet Sèvre et Maine, 2020
<b>Sauvignon Blanc, Mt. Beautiful</b> ..... 12/48 North Canterbury 2020
<b>Sauvignon Blanc, J. de Villebois</b> ..... 17/70 Menetou-Salon 2020
<b>Pinot Grigio, Jermann</b> ..... 14/56 Friuli, 2019
<b>Albariño, Zarate</b> ..... 16/64 Rias Baixas, 2021
<b>Grüner Veltliner, "Crazy Creatures," Malat</b> .... 13/52 Kremstal 2018
<b>Chenin Blanc, Marie De Beauregard</b> ..... 13/52 Vouvray 2017
<b>Chardonnay, Schug</b> ..... 14/56 Sonoma Coast 2019
<b>Chardonnay, Chalone Estate</b> ..... 16/64 Monterey 2018
<b>Chardonnay, Alain Gras</b> ..... 24/96 Saint Romain, 2017

### ROSÉ

<b>Grenache, Cinsault, Syrah, Peyrassol</b> ..... 12/48 Mediterranee 2020
<b>Touriga Nacional, Macanita</b> ..... 14/56 Douro 2019

### RED

<b>Gamay, Dom. de la Chapelle des Bois</b> ..... 15/60 Morgon 2019
<b>Barbera d'Alba, Massolino</b> ..... 14/56 Piedmont 2019
<b>Pinot Noir, Argyle Reserve</b> ..... 15/60 Willamette Valley 2019
<b>Pinot Noir, "Grand Cuvee," Solena</b> ..... 15/60 Willamette Valley 2019
<b>Garnacha, "Camins," Alvaro Palacios</b> ..... 16/64 Priorat 2020
<b>Tempranillo, "Viña Alberdi," La Rioja Alta</b> ..... 15/60 Rioja, 2016
<b>Syrah, "La Champine," Jean-Michel Gerin</b> ..... 12/48 Colline Rhodaniennes 2014
<b>Malbec, "Q," Zuccardi</b> ..... 14/56 Mendoza 2018
<b>Merlot, Trefethen</b> ..... 15/60 Napa Valley 2018
<b>Zinfandel, Bedrock</b> ..... 15/60 Sonoma 2019
<b>Cabernet Sauvignon, Ground Effect</b> ..... 15/60 Santa Barbara 2018
<b>Cabernet Sauvignon, Routestock</b> ..... 19/74 Napa Valley 2018
<b>Blend, Château Queyron Pindfleurs</b> ..... 23/92 Saint-Emilion Grand Cru 2009

## COCKTAILS

<b>STRAWBERRY FIELDS REIMAGINED</b> ..... 14 strawberry, ginger, lemon, mint, egg white evan williams bourbon or marfa spirits desert gin
<b>HOTEL NACIONAL</b> ..... 15 bacardi, pineapple, lime, apricot liqueur
<b>A FRENCH NEGRONI</b> ..... 16 campari, lillet blanc, st. germain, ford's gin
<b>SOUTH HAMPTON SOUR</b> ..... 12 george dickel rye, mango, lime, syrah float
<b>LA PARILLA</b> ..... 14 blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float
<b>EL LUCHADOR</b> ..... 18 ojo de tigre mezcal, cilantro, honey, pineapple, lime
<b>BUFFALO SPEEDSTER</b> ..... 13 buffalo trace, aperol, rhubarb bitters
<b>TRINIDAD SOUR</b> ..... 16 angostura, rye, orgeat, lemon

seasonal spiritless options available

## BEER

### BOTTLES

<b>Miller Lite, Lager</b> ..... 6 Milwaukee, WI
<b>Lone Star, Lager</b> ..... 6 Fort Worth, TX
<b>Corona Extra, Lager</b> ..... 7 Mexico City, MX
<b>Shiner, Bock</b> ..... 6 Shiner, TX
<b>New Belgium, Fat Tire, Amber Ale</b> ..... 8 Fort Collins, CO
<b>Yuengling, Lager</b> ..... 7 Pottsville, PA
<b>St. Arnold, Summer Pils, Pilsner</b> ..... 11 Houston, TX

### CANS

<b>Martin House Brewery, The Salty Lady, Gose</b> ..... 10 Fort Worth, TX
<b>Sweetwater, G13 "420 Strain", IPA</b> ..... 9 Atlanta, GA
<b>Sweetwater, 420, IPA</b> ..... 9 Atlanta, GA
<b>Eureka Heights, Mostly Harmless, Pale Ale</b> ..... 9 Houston, TX
<b>Eureka Heights, Wow Factor, Pilsner</b> ..... 9 Houston, TX
<b>Lone Pint Brewery, Yellow Rose, Smash IPA</b> ..... 9 Houston, TX

"MAKE HASTE WITH LEISURE"