

# 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
MELON & TOMATO — local melon & tomato, 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
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	
SHRIMP A LA PLANCHA.....	25	TAGLIATELLE.....	35
curried corn broth, charred scallion, soppin’ toast		cacio e pepe, black 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 RIBEYE*.....	98

### SIDES

SZECHUAN EGGPLANT.....10	HOUSE FRIES.....8	KIMCHI COLLARDS.....11
sesame, torn herbs	bearnaise	nueske’s bacon
VENETIAN BLACK RICE.....11	FARM PEPPERS.....12	EL FELIX ENCHILADA.....13
‘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

<b>Brut, Naveran</b> ..... 11/44 Cava NV
<b>Brut Rosé, Michel Briday</b> ..... 12/48 Bourgogne NV
<b>Blanc de Noir, Argyle</b> ..... 17/68 Willamette Valley 2017
<b>Brut Réserve, Charles Heidsieck</b> ..... 22/110 Champagne NV

### WHITE

<b>Muscadet, Eric Chevalier</b> ..... 13/52 Côtes de Grand Lieu, 2020
<b>Sauvignon Blanc, Spy Valley</b> ..... 12/48 Marlborough 2021
<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 Pindefleurs</b> ..... 25/100 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 Austin, 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>Austin Eastciders, Original Dry, Cider</b> ..... 7 Austin, TX
<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"