

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
APPLES & PEARS — yuzu, buttermilk, pink peppercorn, mint, dill, serrano	17
BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino	15
SPECK — ciabatta, spicy mustard, evoo, maldon.....	19

STANDARDS PASTA

BURRATA21	ORECCHIETTE28
grilled peach, bing cherries, sourdough	octopus, tomato confit, bone marrow, bread crumbs
WAGYU CARPACCIO*24	PANSOTTI23
charred spring onion, horseradish, preserved lemon	“street corn style”, jalapeño, cotija, pepitas
HEARTH ROASTED OCTOPUS28	PAPPARDELLE26
thai curry vinaigrette, peanuts	beef cheek bolognese, grana padana
SHRIMP A LA PLANCHA25	TAGLIATELLE29
curried corn broth, charred scallion, soppin’ toast	cacio e pepe, oak roasted mushroom

HEARTH

IBERICO PORK JOWL — mushroom, texas onion soubise, brown butter	39
“GOOD BREED” HALF CHICKEN — potato puree, charred lemon, capers	34
REDFISH “ON THE HALF SHELL” — ginger and lime vinaigrette.....	52
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*	104

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 11/44 Cava NV
Brut Rosé, Michel Briday 12/48 Bourgogne NV
Brut Réserve, Charles Heidsieck 22/110 Champagne NV

WHITE

Muscadet, Eric Chevalier 13/52 Côtes de Grand Lieu, 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, Zarate 16/64 Rias Baixas, 2021
Assyrtiko, Santo 17/70 Santorini, 2021
Grüner Veltliner, "Crazy Creatures," Malat 13/52 Kremstal 2018
Chenin Blanc, Marie De Beauregard 13/52 Vouvray 2017
Chardonnay, Schug 14/56 Sonoma Coast 2019
Chardonnay, Chalone Estate 16/64 Monterey 2018

ROSÉ

Grenache blend, Peyrassol 12/48 Mediterranee 2020
Grolleau, C&P Breton 15/60 Loire Valley 2015

RED

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 17/68 Willamette Valley 2021
Garnacha, "Camins," Alvaro Palacios 16/64 Priorat 2020
Tempranillo, "Viña Alberdi," La Rioja Alta 15/60 Rioja, 2016
Syrah, "La Champine," Jean-Michel Gerin 15/60 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 25/100 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, Pilsner 6 Milwaukee, WI
Lone Star, Lager 6 Fort Worth, TX
Corona Extra, Lager 7 Mexico City, MEX
Shiner, Bock 6 Shiner, TX
Yuengling, Lager 7 Pottsville, PA
Red Stripe, Lager 8 Kingston, JAM
Negra Modelo, Lager 8 Nava, MEX

CANS

Austin Eastciders, Original Dry, Cider 7 Austin, TX
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
St. Arnold, Oktoberfest, 9 Houston, TX
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"