

LUNCH

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
3258 WESTHEIMER ROAD HOUSTON, TX 77098
OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

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| DEVILED EGGS — country ham, crabby spice, chive | 9 |
| FINOCHIETTA — fennel, red onion, ciabatta | 15 |
| HUSHPUPIES — blue crab, cane syrup butter | 14 |
| APPLES & PEARS — yuzu, buttermilk, pink peppercorn, mint, dill, serrano | 17 |
| GUMBO — smoked chicken, sausage, saltines | 13 |

STANDARDS

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| WAGYU CARPACCIO* | 24 | BURRATA | 21 |
| spring onion, horseradish, lemon | | roasted beets, local citrus, fennel | |
| SHRIMP A LA PLANCHA | 25 | SPANISH OCTOPUS | 28 |
| tomato broth, charred scallion, soppin' toast | | green curry vinaigrette, peanuts | |

PLATES

GULF CATCH — 29
caperberry, brown butter, citrus

PAPPARDELLE— 26
beef cheek bolognese

STEAK FRITE— 32
french fries, au poivre

PANSOTTI — 23
sweet potato, brown butter,
salsa macha, pumpkin seeds

SALADS SANDWICHES

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| GRILLED TUNA SALAD | 29 | BLACKENED FISH SANDWICH | 23 |
| ponzu, texas citrus, avocado, greens | | green tomato chow chow, shaved iceberg | |
| GREENS OF THE MOMENT | 13 | CRISPY CHICKEN SANDWICH | 19 |
| spicy herbs, pickled shallot, sherry vinaigrette | | alabama white bbq, melted collards | |
| BUTTER LETTUCE | 15 | PHARMACY BURGER | 17 |
| toasted pistachios, creamy oregano, pecorino | | lettuce, tomato, onion, pickle, mustard | |
| PERSIMMON SALAD | 17 | CRISPY PORK SANDWICH | 19 |
| whipped ricotta, arugula, pecan gremolata | | twice fried pork, szechuan glaze, brussels slaw | |

add chicken \$9 add shrimp \$15

SHARE

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|-------------------------|----|-----------------------------|----|
| HOUSE FRIES | 8 | EL FELIX ENCHILADA | 13 |
| béarnaise | | chili gravy, white onion | |
| SZECHUAN EGGPLANT | 10 | OAK ROASTED MUSHROOMS | 11 |
| sesame, torn herbs | | garlic, thyme, brown butter | |

HOURS
Wed - Fri
11:00 AM to 3:00 PM

EXEC. CHEF
JOHN QUINN
@JOHNQUINN
@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 |

W H I T E

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| Muscadet, Eric Chevalier 13/52 Côtes de Grand Lieu, 2020 |
| Sauvignon Blanc, Spy Valley 12/48 Marlborough, 2020 |
| Sauvignon Blanc, J. de Villebois 17/70 Pouilly Fume 2020 |
| Sauvignon Blanc, Dom. Forêt Gasselin 20/80 Sancerre 2021 |
| 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 |

R O S É

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

R E D

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| Gamay, Dom. de la Chapelle des Bois 15/60 Morgan 2019 |
| Barbera d'Alba, Massolino 14/56 Piedmont 2020 |
| Pinot Noir, Argyle Reserve 15/60 Willamette Valley 2021 |
| Pinot Noir, "Grand Cuvee", Solena 17/68 Willamette Valley 2021 |
| Garnacha, "Camins," Alvaro Palacios 16/64 Priorat 2020 |
| Syrah, "La Champine," Jean-Michel Gerin 15/60 Colline Rhodaniennes 2016 |
| Tempranillo, "Viña Alberdi," La Rioja Alta 15/60 Rioja, 2016 |
| Malbec, "Q," Zuccardi 14/56 Mendoza 2020 |
| Merlot, Trefethen 15/60 Napa Valley 2019 |
| Zinfandel, Bedrock 15/60 Sonoma 2019 |
| Cabernet Sauvignon, Routestock 19/74 Napa Valley 2020 |
| Blend, Château Queyron Pindfleurs 25/100 Saint-Emilion Grand Cru 2011 |

COCKTAILS

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| CIOCCOLATO ALL'AMERICANO 13 cocoa infused campari, dubonnet, regans orange |
| AQUI, AQUI 16 cimmaron blanco, kalandie coconut, heirloom pineapple amaro, lime |
| TRINIDAD SOUR 16 angostura, rye, orgeat, lemon |
| LINEN PLANE 14 evan williams black, aperol, fino sherry, cynar, vanilla |
| BUFFALO SPEEDSTER 13 buffalo trace, aperol, rhubarb bitters |
| ROMAN'S GIFT 12 amontillado sherry, pom, flor de caña rum, walnut bitters |
| HARVEST MOON 16 hamilton jamaican black, apple cider, lemon, egg, autumn syrup |
| LA PARILLA 14 blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float |

seasonal spiritless options available

BEER

B O T T L E S

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| Miller Lite, Pilsner 6 Milwaukee, WI |
| Lone Star, Lager 6 Fort Worth, TX |
| Corona Extra, Lager 7 Mexico City, MEX |
| Yuengling, Lager 7 Pottsville, PA |
| Red Stripe, Lager 8 Kingston, JAM |
| Modelo Negra, Lager 8 Tacuba, MEX |

C A N S

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| 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 |
| St. Arnold, Seasonal 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"