

# BRUNCH

## STATE OF GRACE

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

### OPPORTUNITIES

- HUSHPUPPIES — TX blue crab, Steen’s cane syrup butter ..... 13
- WARM CINNAMON ROLL — cream cheese frosting ..... 9
- BUTTER BISCUIT & HAM — shaved ham, seasonal jam ..... 10
- DEILED EGGS — country ham, chives ..... 8
- BEIGNETS — powdered sugar ..... 7

### STANDARDS

- APPLES & PEARS — yuzu, buttermilk, pink peppercorn, mint, dill, serrano ..... 17
- BEEF SALAD — whipped ricotta, arugula, pecan gremolata ..... 17
- GUMBO — smoked chicken, sausage ..... 12
- GRIDDLE CAKES — buttermilk syrup, Steen’s butter ..... 13
- BUTTER LETTUCE — toasted pistachios, creamy oregano, croutons, pecorino ..... 15

add chicken \$9 add shrimp \$15

### PLATES

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|---|---|
| <ul style="list-style-type: none"> <li>GULF SHRIMP BENEDICT* ..... 27<br/>charred spoon bread, hollandaise, poached eggs, pickled red onion</li> <li>CHICKEN FRIED CHICKEN ..... 24<br/>butter biscuit, sausage gravy, sunny-side-up eggs</li> <li>GULF CATCH ..... 29<br/>citrus brown butter, herbs, charred lemon</li> <li>STEAK AND EGGS ..... 32<br/>french fries, fried egg, salsa verde</li> </ul> | <ul style="list-style-type: none"> <li>SOUTHERN SHAKSHUKA ..... 21<br/>creamy grits, andouille, sunny-side-up eggs, toast</li> <li>GRILLED TUNA SALAD ..... 24<br/>ponzu, Texas citrus, avocado, greens</li> <li>IBERICO PORK JOWL ..... 29<br/>Barton Springs grits, pepperonata, fried egg</li> <li>PHARMACY BURGER ..... 17<br/>lettuce, tomato, pickle, onion, mustard</li> </ul> |
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### SHARE

- SMOKED SAUSAGE — wood grilled ..... 9
- SMOKED BACON — wood grilled, maple syrup ..... 7
- LOADED POTATOES — bacon, sour cream, cheddar, green onion ..... 8
- CHEESE GRITS — toast, cracked pepper ..... 6
- EL FELIX ENCHILADA — chili gravy, white onion ..... 13

HOURS  
Sat + Sun  
11:00 AM TO 3:00 PM

EXEC. CHEF  
JOHN QUINN  
@JOHNQUINNTX  
@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>Brut Réserve, Charles Heidsieck</b> ..... 23/112 Champagne NV

### WHITE

<b>Aligoté, Sylvain Pataille</b> ..... 20/78 Bourgogne Aligoté, 2020
<b>Sauvignon Blanc, McBride Sisters</b> ..... 12/48 Marlborough, 2019
<b>Sauvignon Blanc, J. de Villebois</b> ..... 17/70 Pouilly Fume 2020
<b>Sauvignon Blanc, Dom. Forêt Gasselín</b> ..... 20/80 Sancerre 2021
<b>Pinot Grigio, Jermann</b> ..... 14/56 Friuli, 2019
<b>Albariño, Zarate</b> ..... 16/64 Rías Baixas, 2021
<b>Assyrtiko, Santo</b> ..... 17/68 Santorini, 2021
<b>Grüner Veltliner, "Crazy Creatures," Malat</b> ..... 13/52 Kremstal 2018
<b>Chenin Blanc, Marie De Beauregard</b> ..... 13/52 Vouvray 2018
<b>Chardonnay, Schug</b> ..... 14/56 Sonoma Coast 2019
<b>Chardonnay, Chalone Estate</b> ..... 16/64 Monterey 2018

### ROSÉ

<b>Grenache blend, Peyrassol</b> ..... 12/48 Mediterranee 2020
<b>Grolleau, C&amp;P Breton</b> ..... 15/60 Loire Valley 2015

### RED

<b>Gamay, Dom. de la Chapelle des Bois</b> ..... 15/60 Morgan 2019
<b>Barbera d'Alba, Massolino</b> ..... 14/56 Piedmont 2020
<b>Pinot Noir, "Grand Cuvee", Solena</b> ..... 17/68 Willamette Valley 2021
<b>Pinot Noir, "Sebella", Hanzell</b> ..... 20/80 Sonoma Coast 2021
<b>Garnacha, "Camins", Alvaro Palacios</b> ..... 16/64 Priorat 2020
<b>Tempranillo, "Viña Alberdi," La Rioja Alta</b> ..... 15/60 Rioja, 2016
<b>Malbec, "Q," Zuccardi</b> ..... 14/56 Mendoza 2020
<b>Zinfandel, Brady</b> ..... 15/60 Paso Robles 2019
<b>Merlot, Matanzas Creek</b> ..... 16/64 Alexander Valley 2018
<b>Cabernet Sauvignon, Routestock</b> ..... 19/74 Napa Valley 2020
<b>Blend, Château Queyron Pindéfleurs</b> ..... 25/100 Saint-Emilion Grand Cru 2011

## COCKTAILS

<b>CIOCCOLATO ALL'AMERICANO</b> ..... 13 cocoa infused campari, dubonnet, bittersman's xocolatl
<b>AQUI, AQUI</b> ..... 16 cimmaron blanco, kalani coconut, heirloom pineapple amaro, lime
<b>TRINIDAD SOUR</b> ..... 16 angostura, rye, orgeat, lemon
<b>LINEN PLANE</b> ..... 14 evan williams black, aperol, fino sherry, cynar, vanilla
<b>BUFFALO SPEEDSTER</b> ..... 13 buffalo trace, aperol, rhubarb bitters
<b>ROMAN'S GIFT</b> ..... 12 amontillado sherry, pom, flor de caña rum, walnut bitters
<b>LA PARILLA</b> ..... 14 blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float

seasonal spiritless options available

## BEER

### BOTTLES

<b>Miller Lite, Pilsner</b> ..... 6 Milwaukee, WI
<b>Lone Star, Lager</b> ..... 6 Fort Worth, TX
<b>Corona Extra, Lager</b> ..... 7 Mexico City, MEX
<b>Yuengling, Lager</b> ..... 7 Pottsville, PA
<b>Red Stripe, Lager</b> ..... 8 Kingston, JAM
<b>Modelo Negra, Lager</b> ..... 8 Tacuba, MEX
<b>Shiner, Bock</b> ..... 6 Shiner, TX
<b>North Coast, Old Rasputin, Imperial Stout</b> ..... 12 Fort Bragg, CA

### CANS

<b>Austin Eastciders, Original Dry, Cider</b> ..... Austin, TX
<b>Sweetwater, G13 "420 Strain", IPA</b> ..... Atlanta, GA
<b>Sweetwater, 420, IPA</b> ..... Atlanta, GA
<b>St. Arnold, Seasonal</b> ..... Houston, TX
<b>Eureka Heights, Mostly Harmless, Pale Ale</b> ..... Houston, TX
<b>Eureka Heights, Wow Factor, Pilsner</b> ..... Houston, TX
<b>Lone Pint Brewery, Yellow Rose, Smash IPA</b> ..... Houston, TX

"MAKE HASTE WITH LEISURE"